

1.0 Reference and Address			
Report Number	151208077GZU-001	Original Issued: 19-May-2016	Revised: 23-Jun-2020
Standard(s)	Household Electric Ranges <Expires: 01Sep2020> [UL 858:2014 Ed.16+R:06Apr2016] Household Cooking Ranges [CSA C22.2#61:2016 Ed.9 +U1]		
Applicant	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co., Ltd	Manufacturer	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co., Ltd
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2.0 Product Description	
Product	Induction Cooktop
Brand name	NA
Description	The product covered by this report are Induction Cooktop for household and indoor use, rated 240V, 60Hz, provided with leads for power-supply connection through flexible metal conduit.
Models	C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C74E-AAAA01, C74E-AABC01, C74E-ABBC01, C74E-BBCC01, C74E-BBCC02, C96E-AAAAA02, C96E-AAAAA03, C96E-AABBB01, C96E-AABBB02, C74E-AAAA02, C74E-AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBBC01, C74E-BBCC02.
Model Similarity	<p>C96E or C74E represents for different series; A, B or C stands for Module A, B or C.</p> <p>1. C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01 are identical except module.</p> <ul style="list-style-type: none"> - C96E-AABBC01: First Module A located in the middle, second Module A located in lower right, Module C located in the upper right; - C96E-ABBCC01: Module A located in the middle, Modules B located in right, Modules C located in the left. <p>C96E-AAAAA02 is identical to C96E-AAAAA01 except Control PCB, C96E-AAAAA03 is identical to C96E-AAAAA02 except model designation.</p> <p>C96E-AABBB01 is identical to C96E-AABBC01 except Control PCB and Module C is replace by Module B, C96E-AABBB02 is identical to C96E-AABBB01 except model designation.</p> <p>2. C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01 are identical except module;</p> <ul style="list-style-type: none"> - C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01: First module located in upper right, second module located in lower left, third module located in upper left, last module located in lower right. <p>C74E-AAAA02 is identical to C74E-AAAA01 except Control PCB, C74E-AAAA03 is identical to C74E-AAAA02 except model designation.</p> <p>C74E-AABC02 is identical to C74E-AABC01 except Control PCB, C74E-AABC03 is identical to C74E-AABC02 except model designation.</p> <p>3. C74E-BBCC02 and C74E-BBCC01 are identical except Power PCB, Control PCB and overall arrangement of module and control panel.</p> <p>C74E-BBBC01 is identical to C74E-BBCC02 except Control PCB and one Module C is replace by Module B, C74E-BBBC02 is identical to C74E-BBBC01 except model designation.</p>
Ratings	<p>C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C96E-AAAAA02, C96E-AAAAA03, C96E-AABBB01, C96E-AABBB02: AC 240V~ 60Hz, 9600W or/and AC 208V~ 60Hz, 8300W;</p> <p>C74E-AAAA01, C74E-AABC01, C74E-ABBC01, C74E-BBCC01, C74E-BBCC02, C74E-AAAA02, C74E-AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBBC01, C74E-BBCC02: AC 240V~ 60Hz, 7400W or/and AC 208V~ 60Hz, 6400W.</p>
Other Ratings	<p>C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C96E-AAAAA02, C96E-AAAAA03, C96E-AABBB01, C96E-AABBB02 with AC 240V~: Module in upper left + Module in lower left + Module in middle = 4800W; Module in upper right + Module in lower right = 4800W.</p> <p>C74E-AAAA01, C74E-AABC01, C74E-ABBC01, C74E-BBCC01, C74E-BBCC02, C74E-AAAA02, C74E-AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBBC01, C74E-BBCC02 with AC 240V~: Module in upper left + Module in lower left = 3700W; Module in upper right + Module in lower right = 3700W.</p>

3.0 Product Photographs

Photo 1 - Top view of models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C96E-AAAAA02 and C96E-AAAAA03

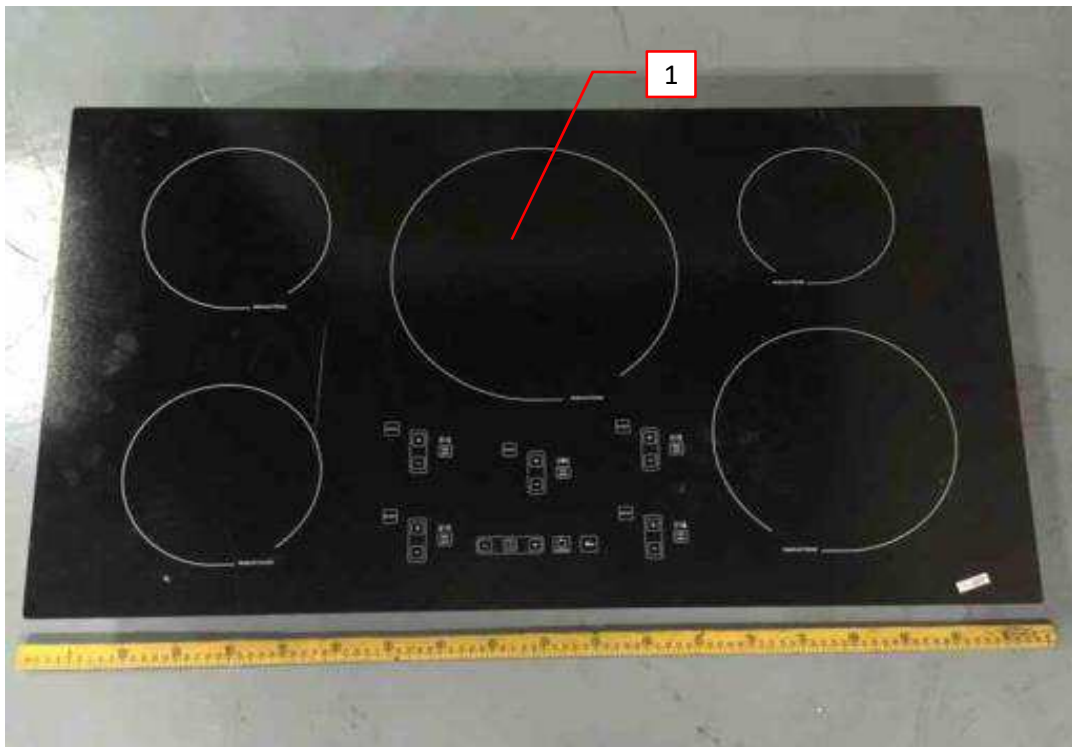
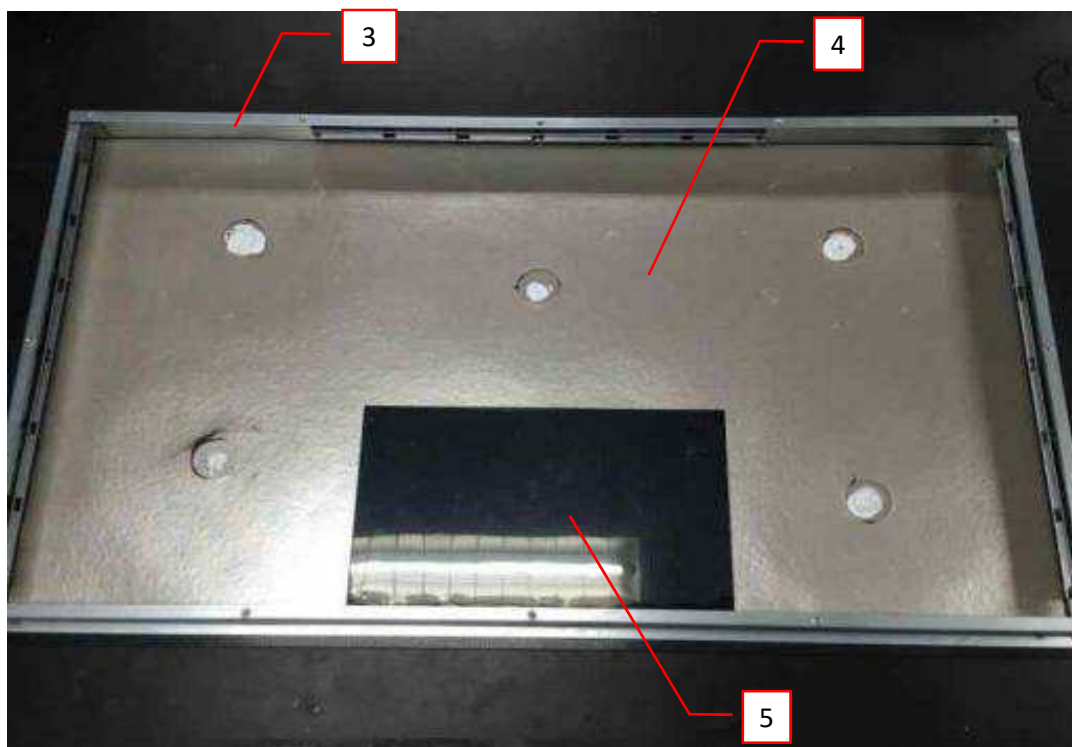


Photo 2 - Top (inside) view of models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C96E-AAAAA02 and C96E-AAAAA03



3.0 Product Photographs

Photo 3 - Top view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



Photo 4 - Top (inside) view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



3.0 Product Photographs

Photo 5 - Top view of model C74E-BBCC02



Photo 6 - Top (inside) view of model C74E-BBCC02



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Photo 7 - Bottom view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01

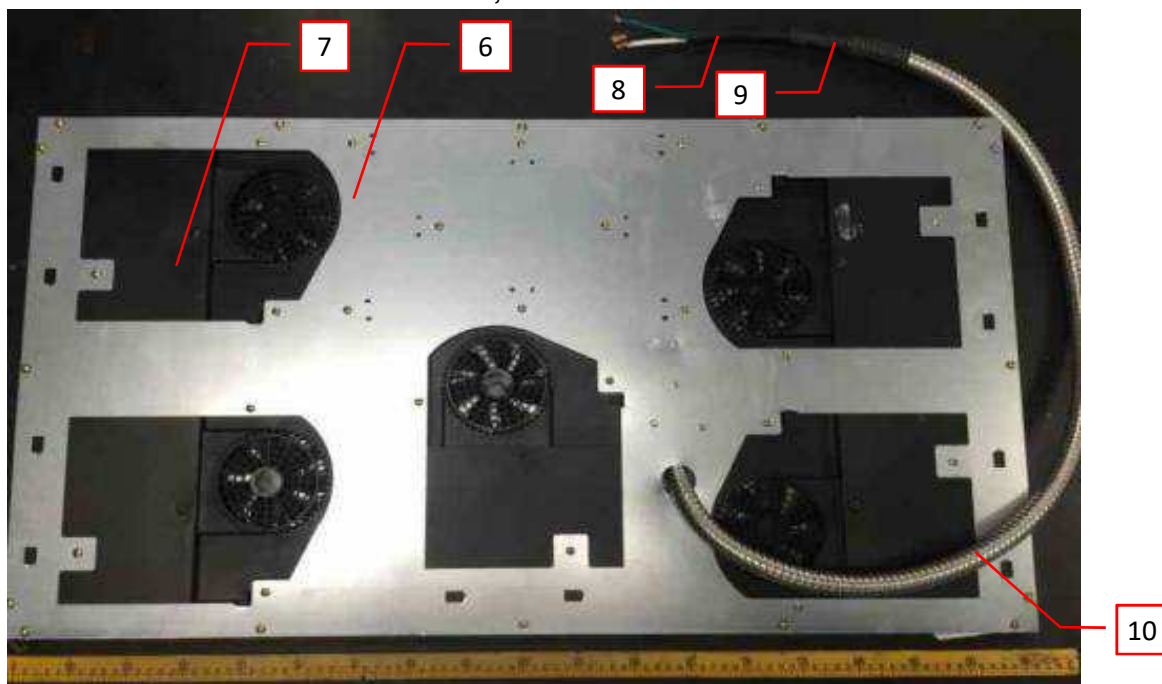


Photo 8 - Front side view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01

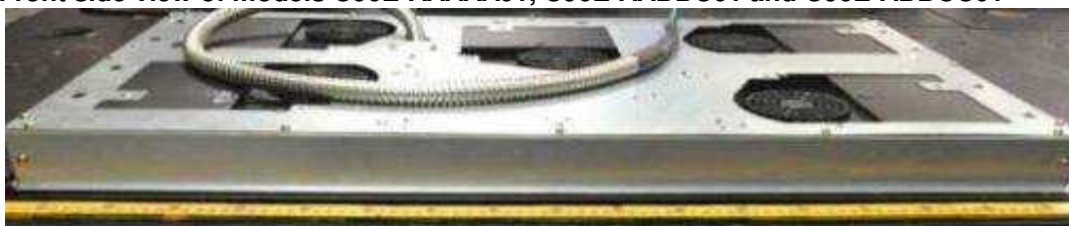


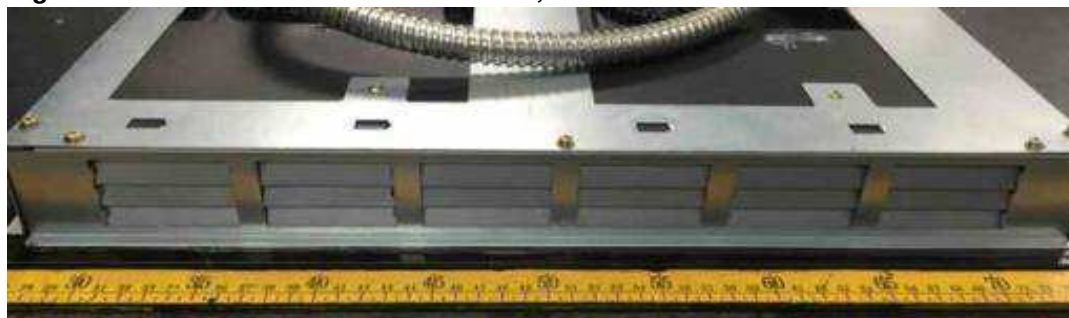
Photo 9 - Back side view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01



Photo 10 - Left side view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01



Photo 11 - Right side view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01



3.0 Product Photographs

Photo 12 - Bottom view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01

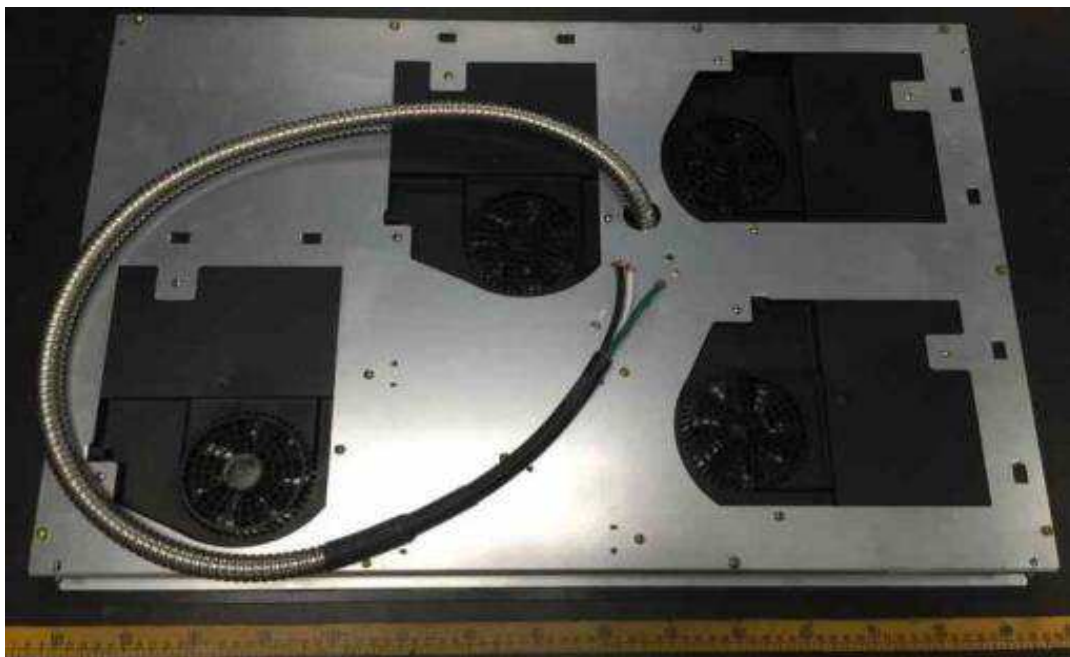


Photo 13 - Front side view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



Photo 14 - Back side view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



Photo 15 - Left side view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



Photo 16 - Right side view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



3.0 Product Photographs

Photo 17 - Bottom view of model C74E-BBCC02



Photo 18 - Front side view of model C74E-BBCC02



Photo 19 - Back side view of model C74E-BBCC02



Photo 20 - Left side view of model C74E-BBCC02



Photo 21 - Right side view of model C74E-BBCC02



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Photo 22 - Internal view of models C96E-AABBC01, also represented for models C96E-AAAAA01 and C96E -ABBC01

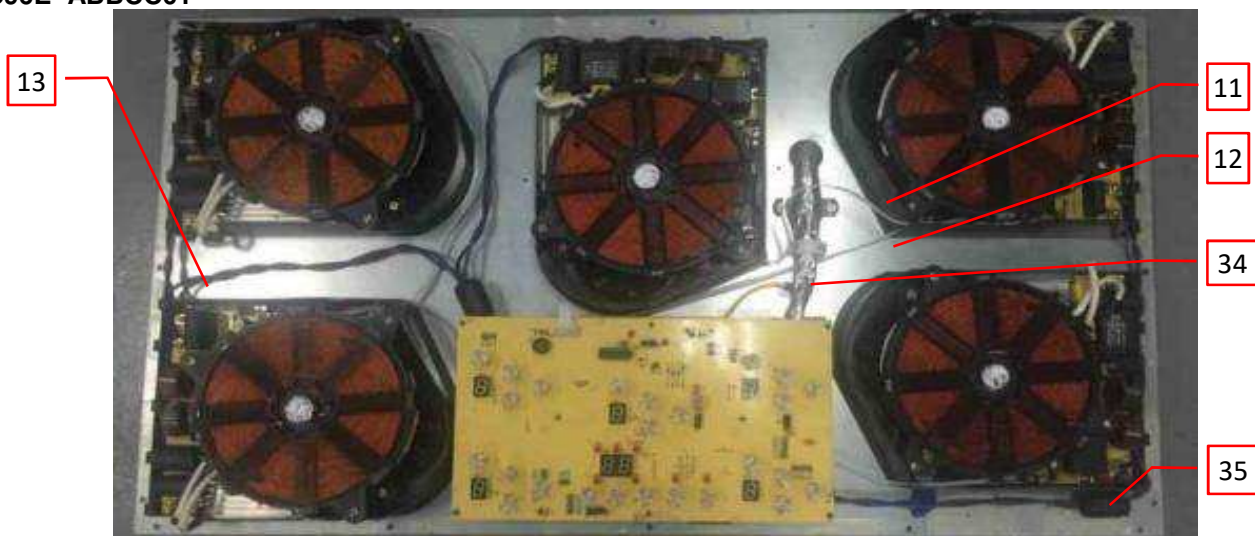


Photo 23 - Internal view of C96E Control (top)

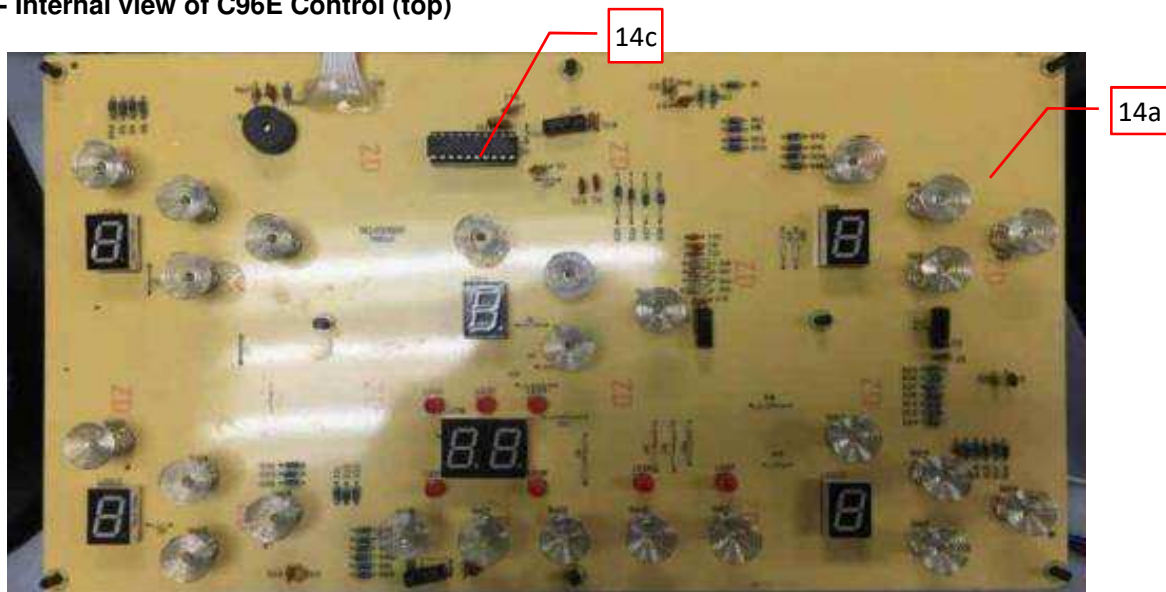
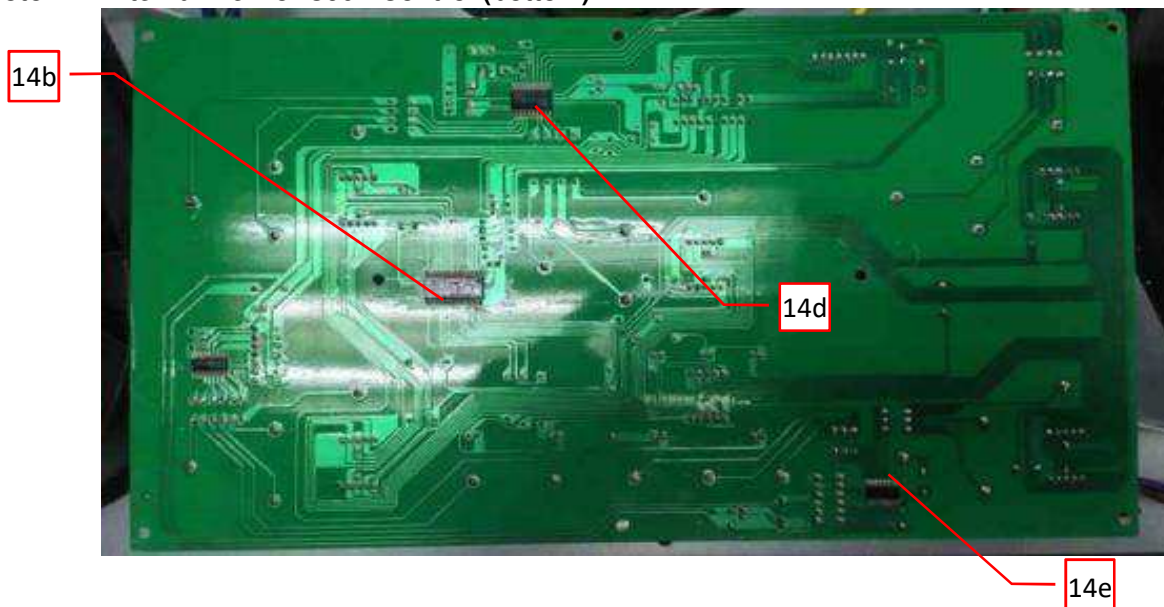


Photo 24 - Internal view of C96E Control (bottom)



3.0 Product Photographs

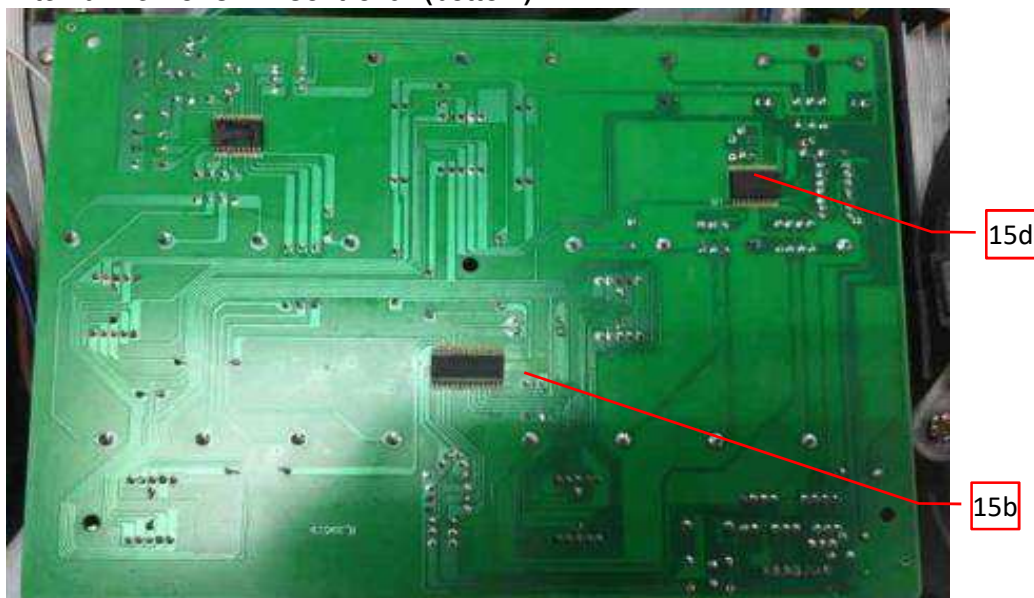
Photo 25 - Internal view of model C74E-AABC01, also represented for models C74E-AAAA01, C74E -ABBC01 and C74E-BBCC01



Photo 26 - Internal view of C74E Control 01 (top)



Photo 27 - Internal view of C74E Control 01 (bottom)



3.0 Product Photographs

Photo 28 - Internal view of model C74E-BBCC02



Photo 29 - Internal view of C74E Control 02 (top)



Photo 30 - Internal view of C74E Control 02 (bottom)

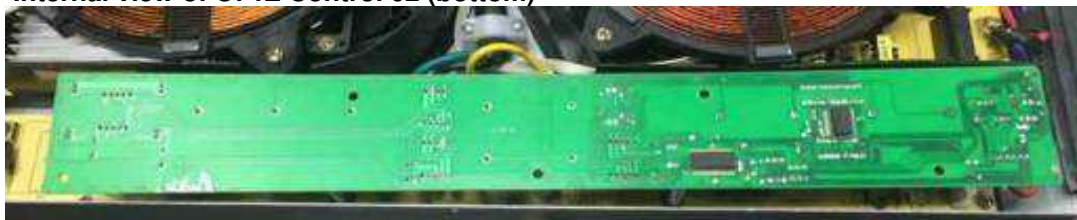


Photo 31 - Internal view of C74E Power PCB 02 (top)

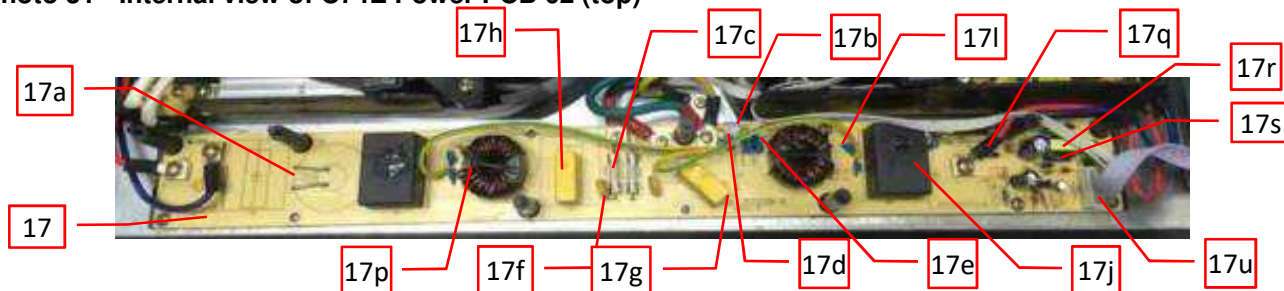


Photo 32 - Internal view of C74E Power PCB 02



Photo 33 - Bracket view of C74E Power PCB 02 (bottom)



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Photo 34 - Internal view of C96E Power PCB (top)

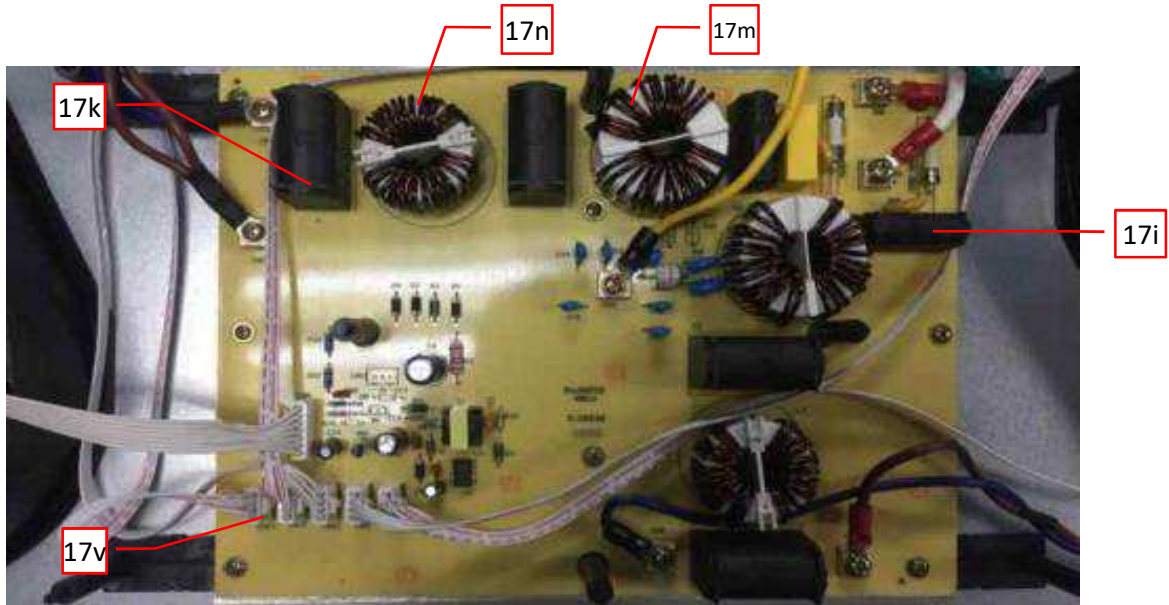


Photo 35 - Internal view of C96E Power PCB (bottom)

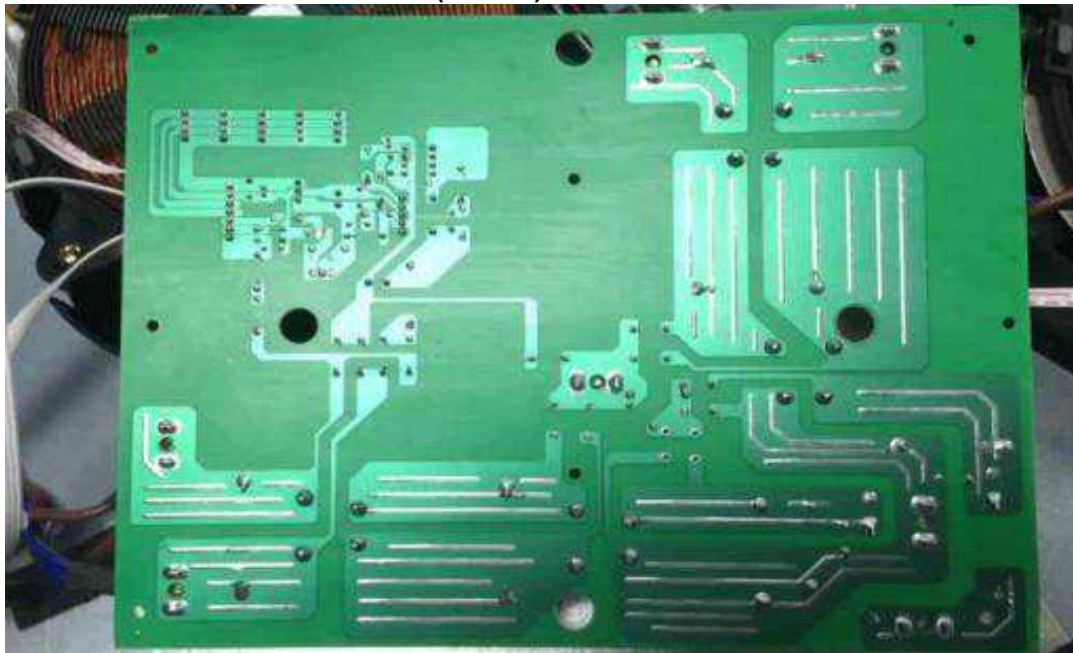


Photo 36 - Bracket view of C96E Power PCB



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Photo 37 - Internal view of C74E Power PCB 01 (top)

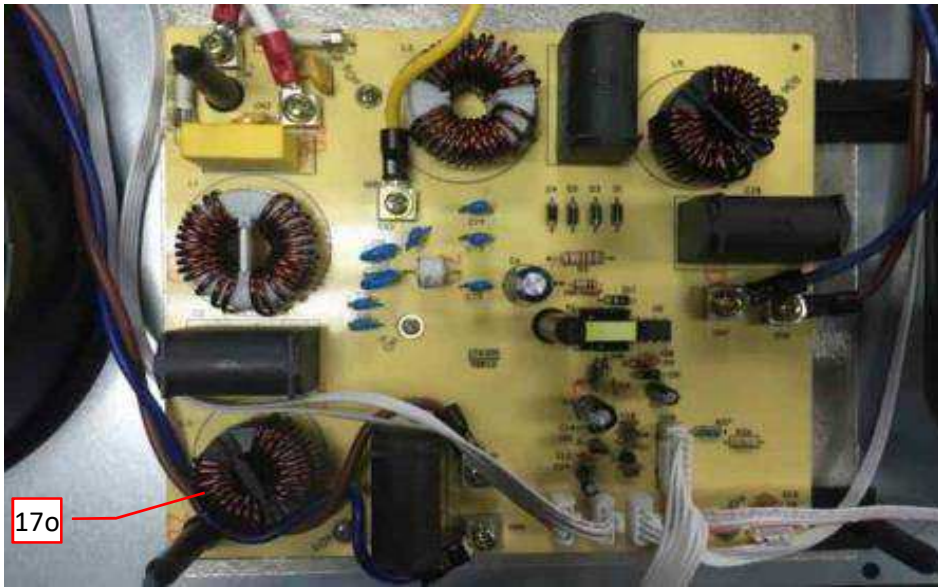


Photo 38 - Internal view of C74E Power PCB 01 (bottom)

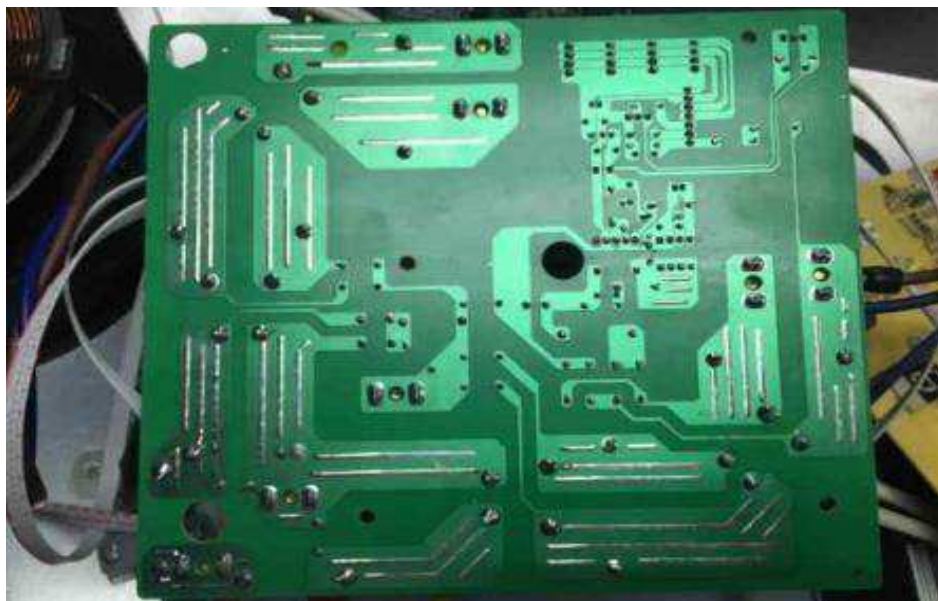


Photo 39 - Bracket view of C74E Power PCB 01



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Photo 40 - Internal view of Module A (top)

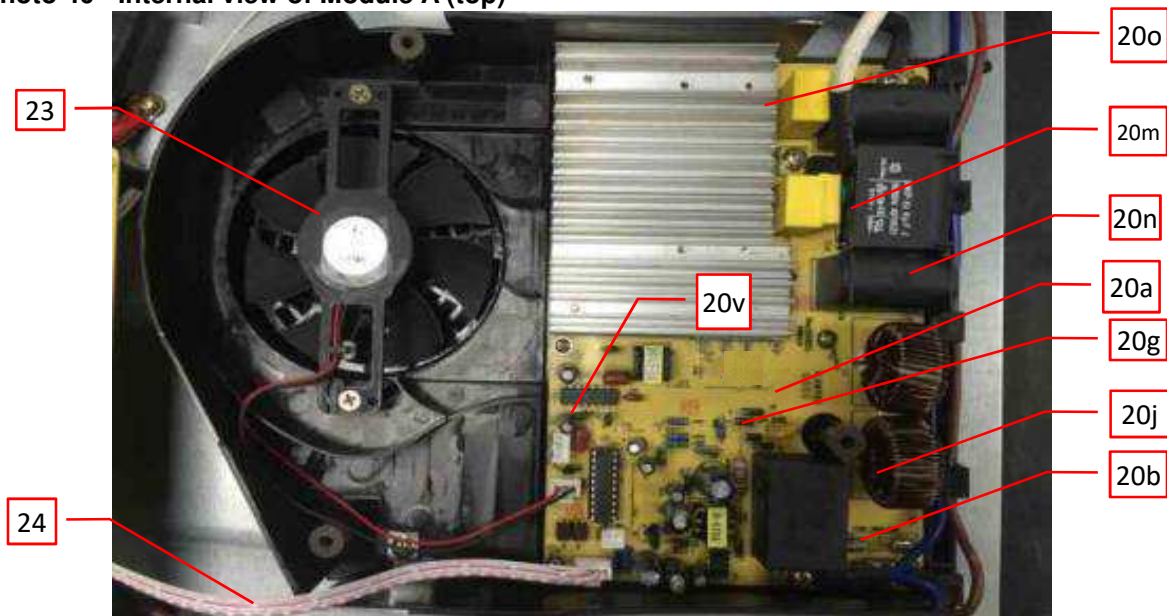


Photo 41 - Internal view of Module A (top)

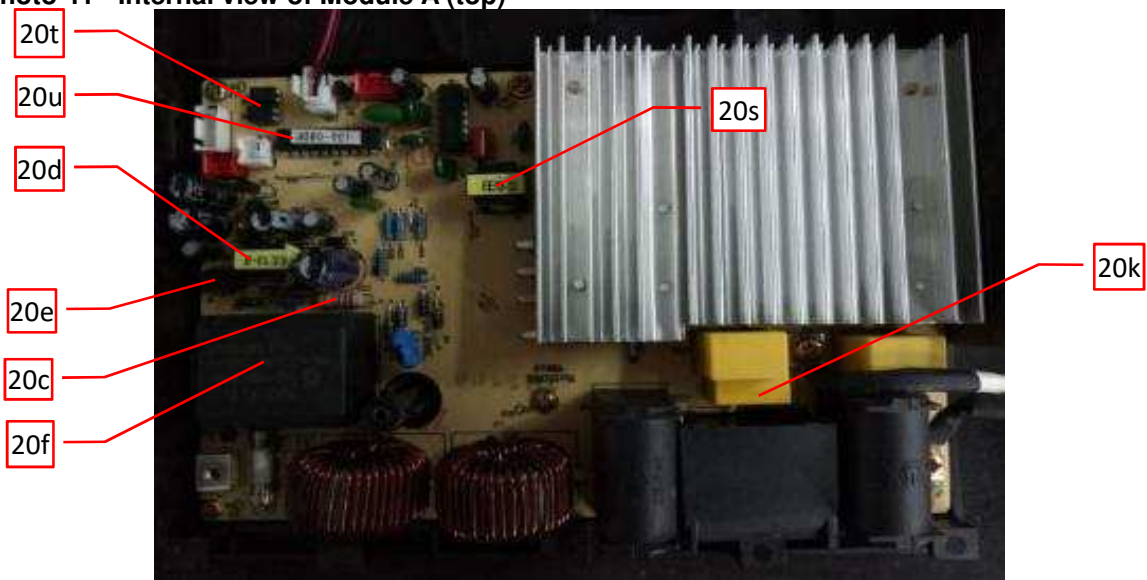
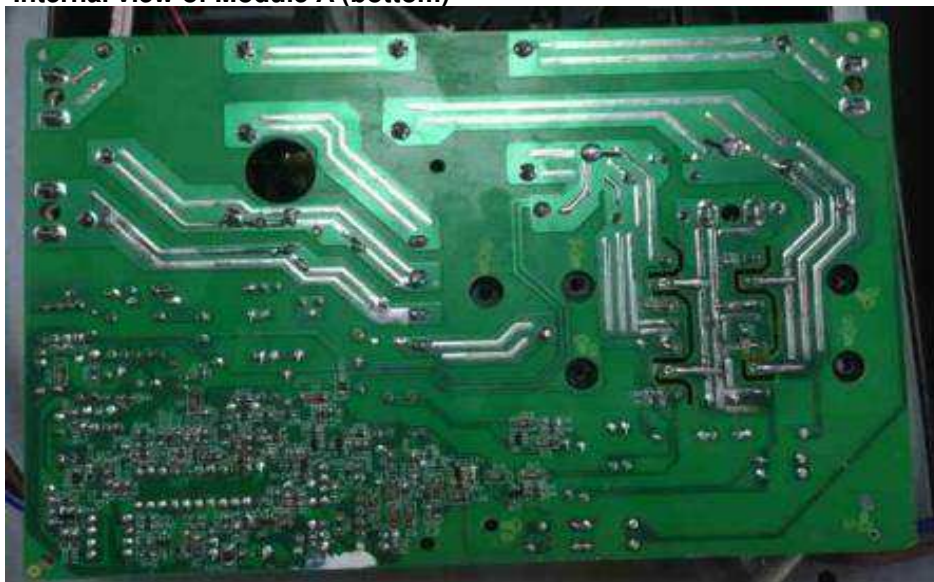


Photo 42 - Internal view of Module A (bottom)



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Photo 43 - Internal view of Module B (top)

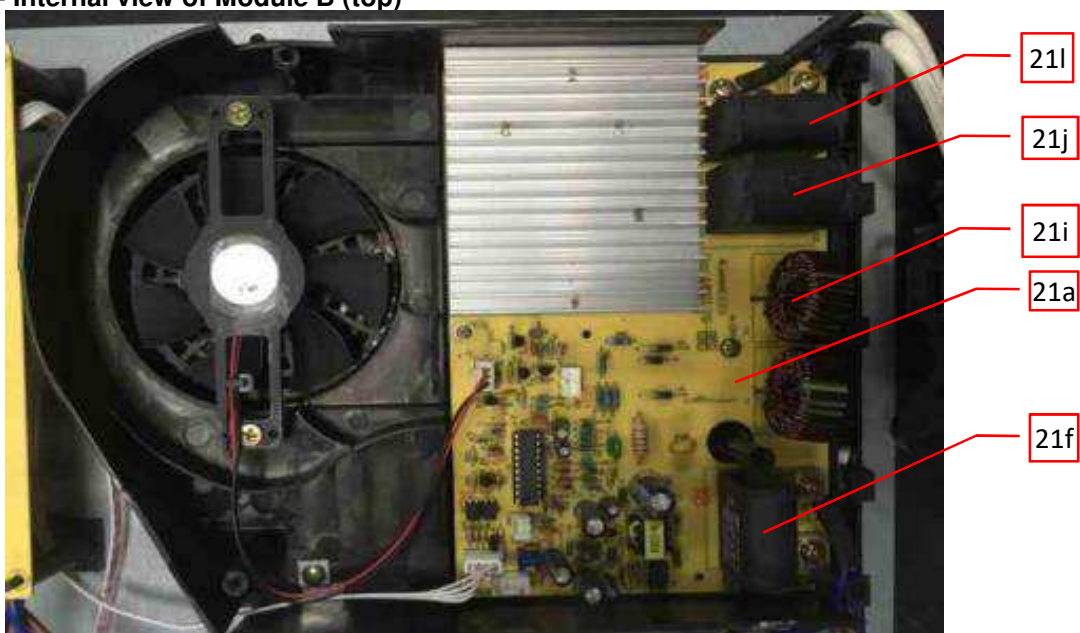


Photo 44 - Internal view of Module B (top)

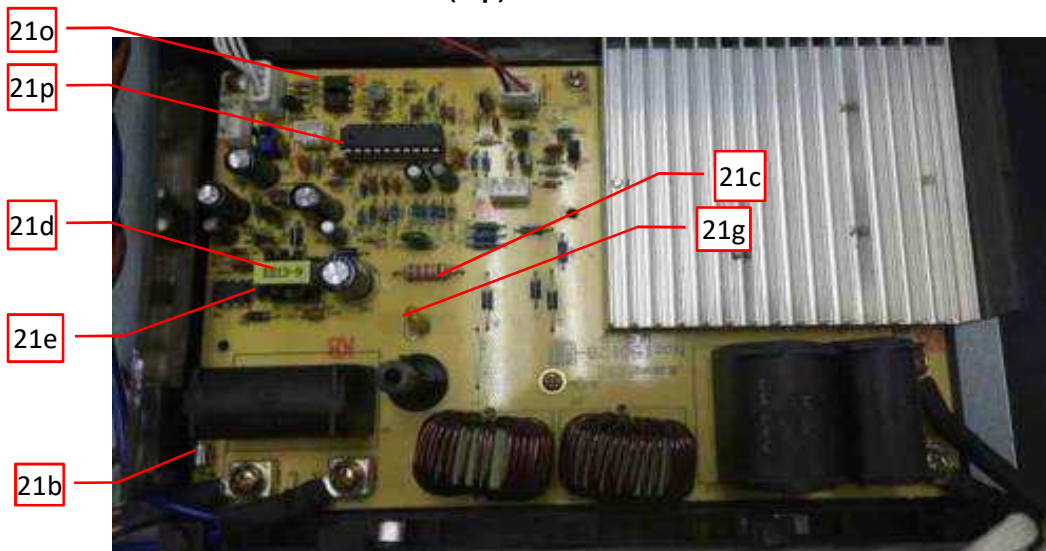
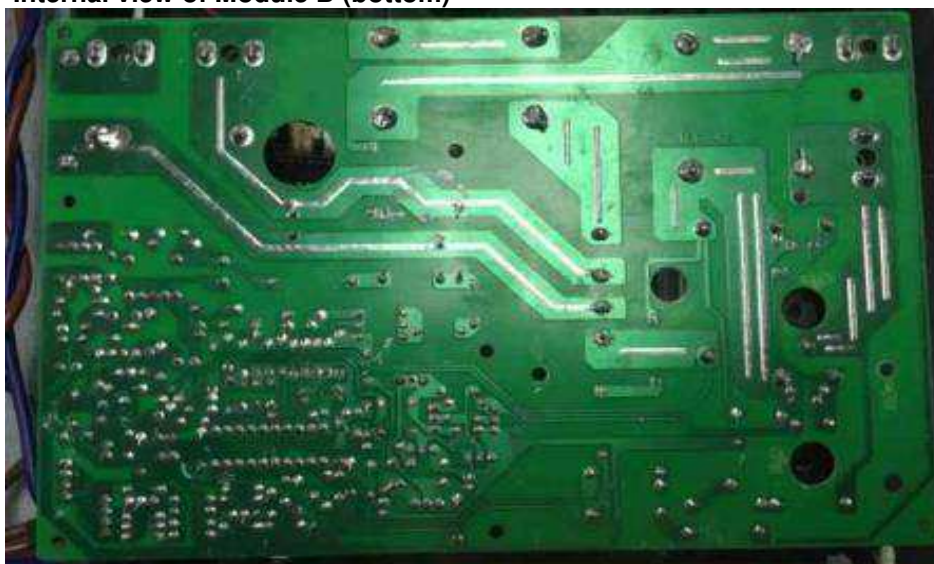


Photo 45 - Internal view of Module B (bottom)



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Photo 46 - Internal view of Module C (top)

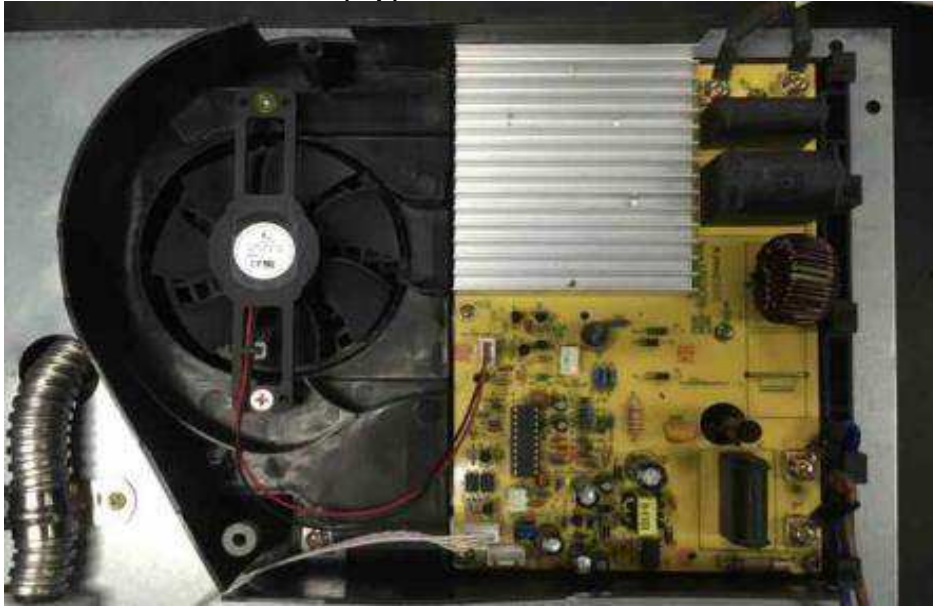
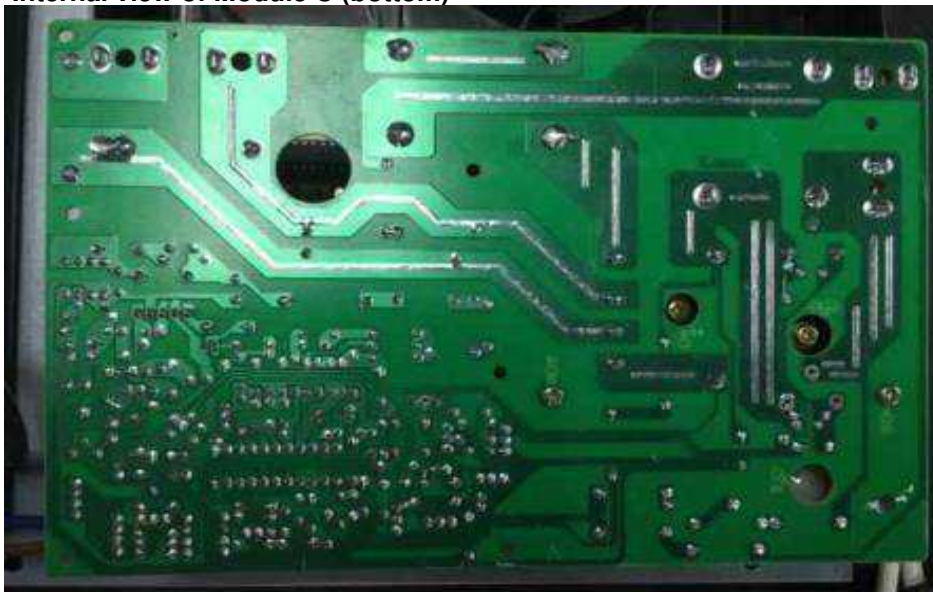


Photo 47 - Internal view of Module C (top)



Photo 48 - Internal view of Module C (bottom)

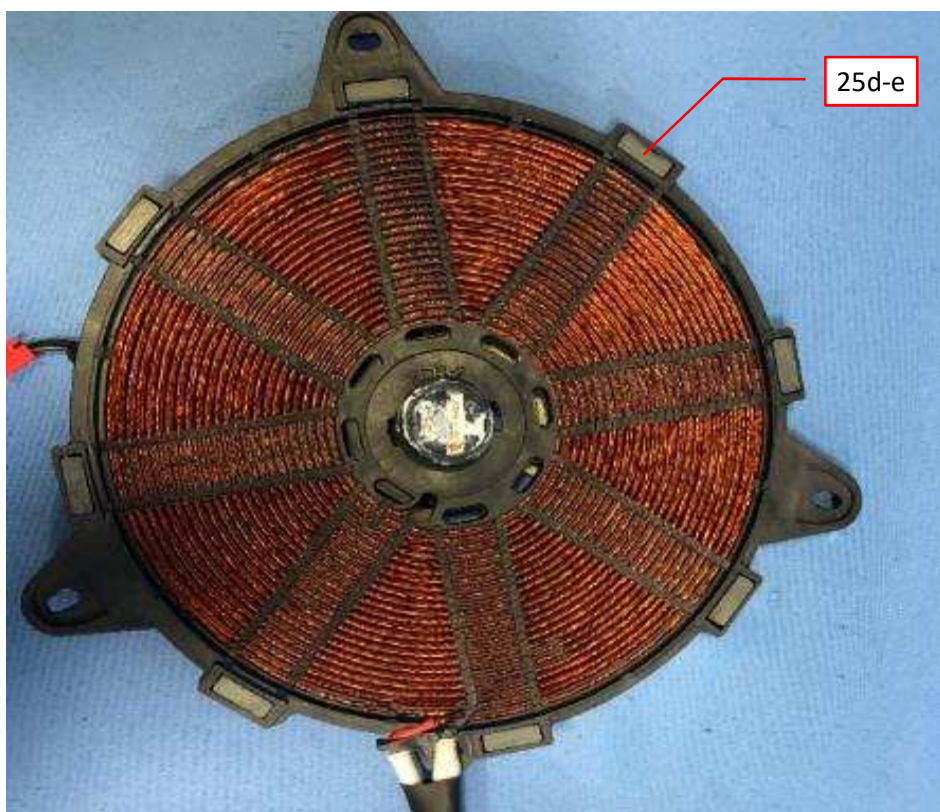


3.0 Product Photographs

Photo 49 - Internal view of Coil A



Photo 49a - Internal view of Optional Magnet Integrated Bar



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Photo 50 - Internal view of Coil A

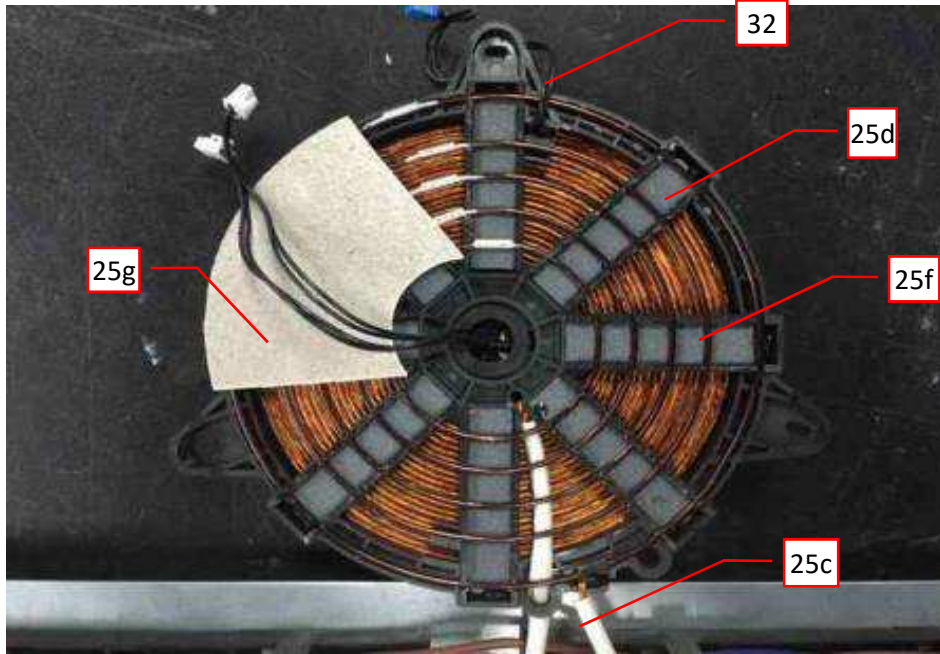
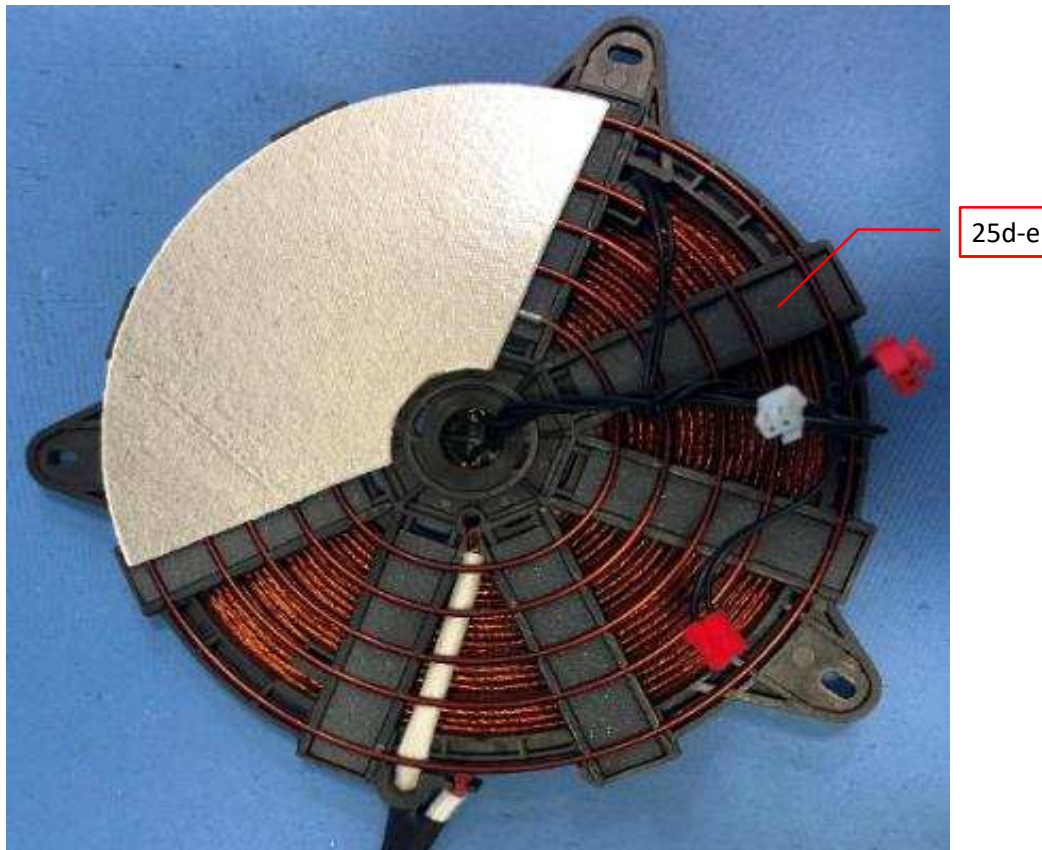


Photo 50a - Internal view of Optional Magnet Integrated Bar

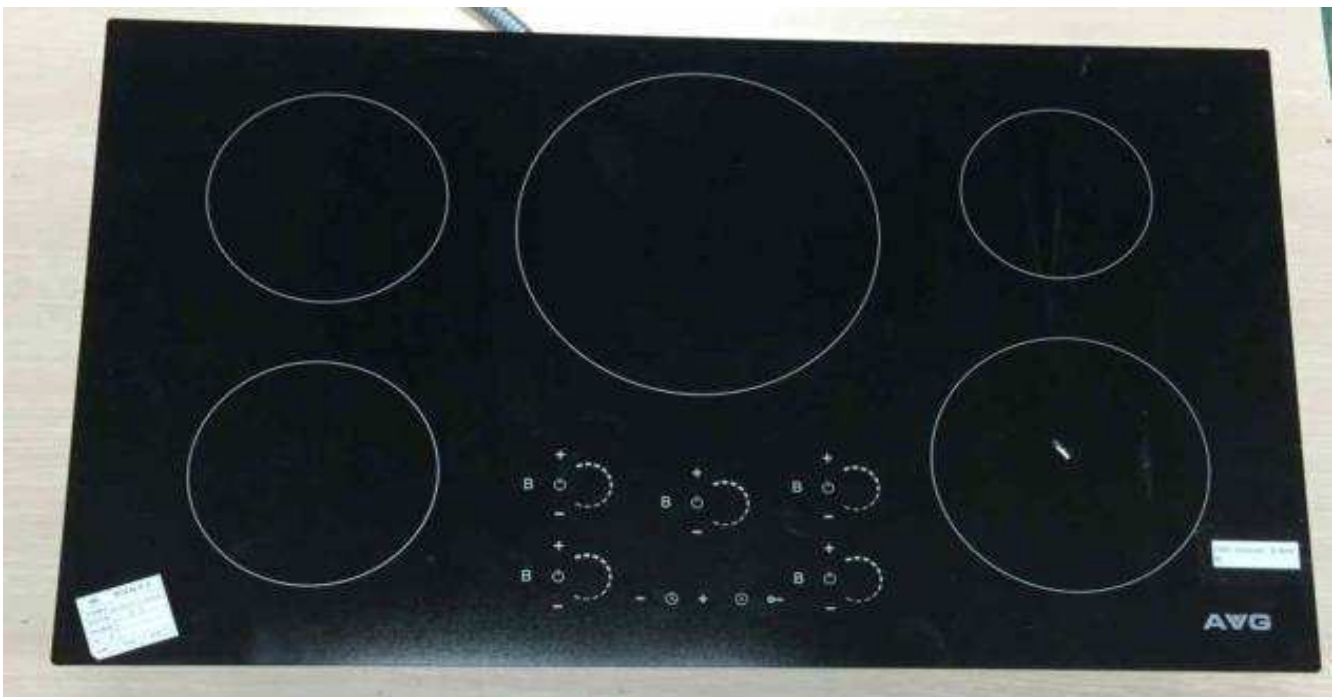


3.0 Product Photographs

Photo 51 - Internal view of Coil A



Photo 52 - Top view of models C96E-A AAAA02 and C96E-A AAAA03



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Photo 53 - Internal view of models C96E-AAAAA02 and C96E-AAAAA03

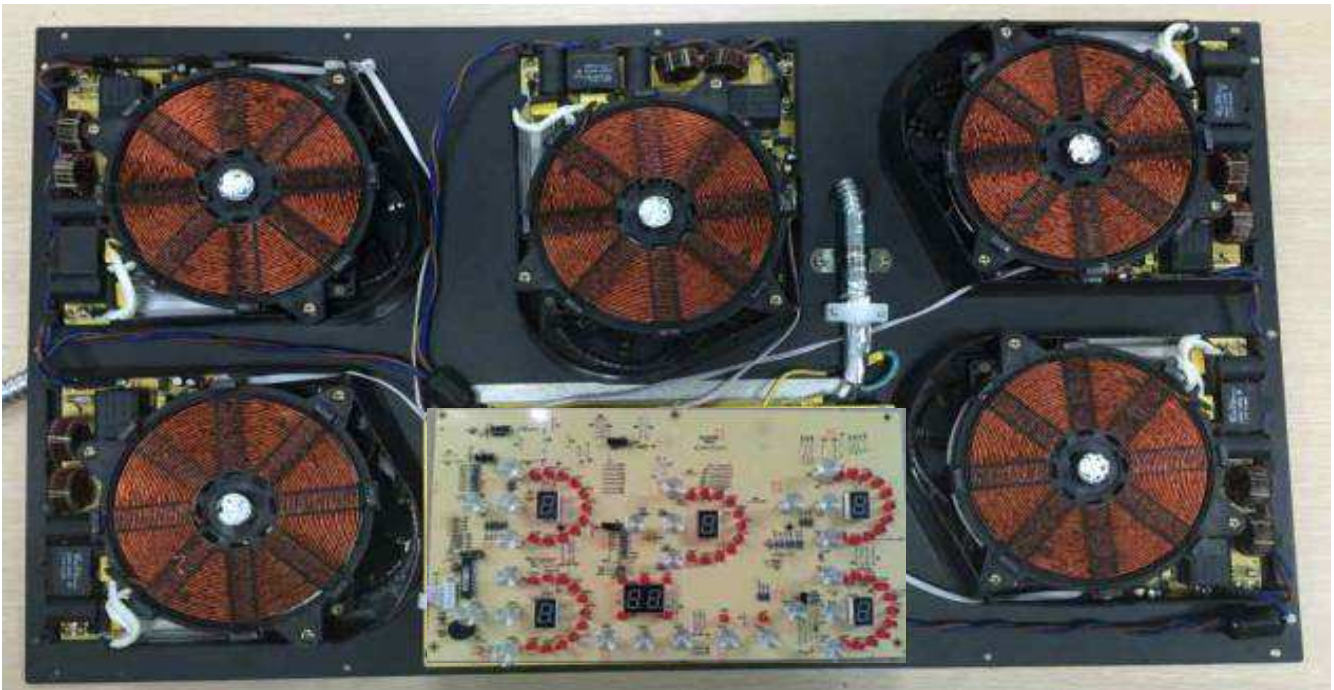
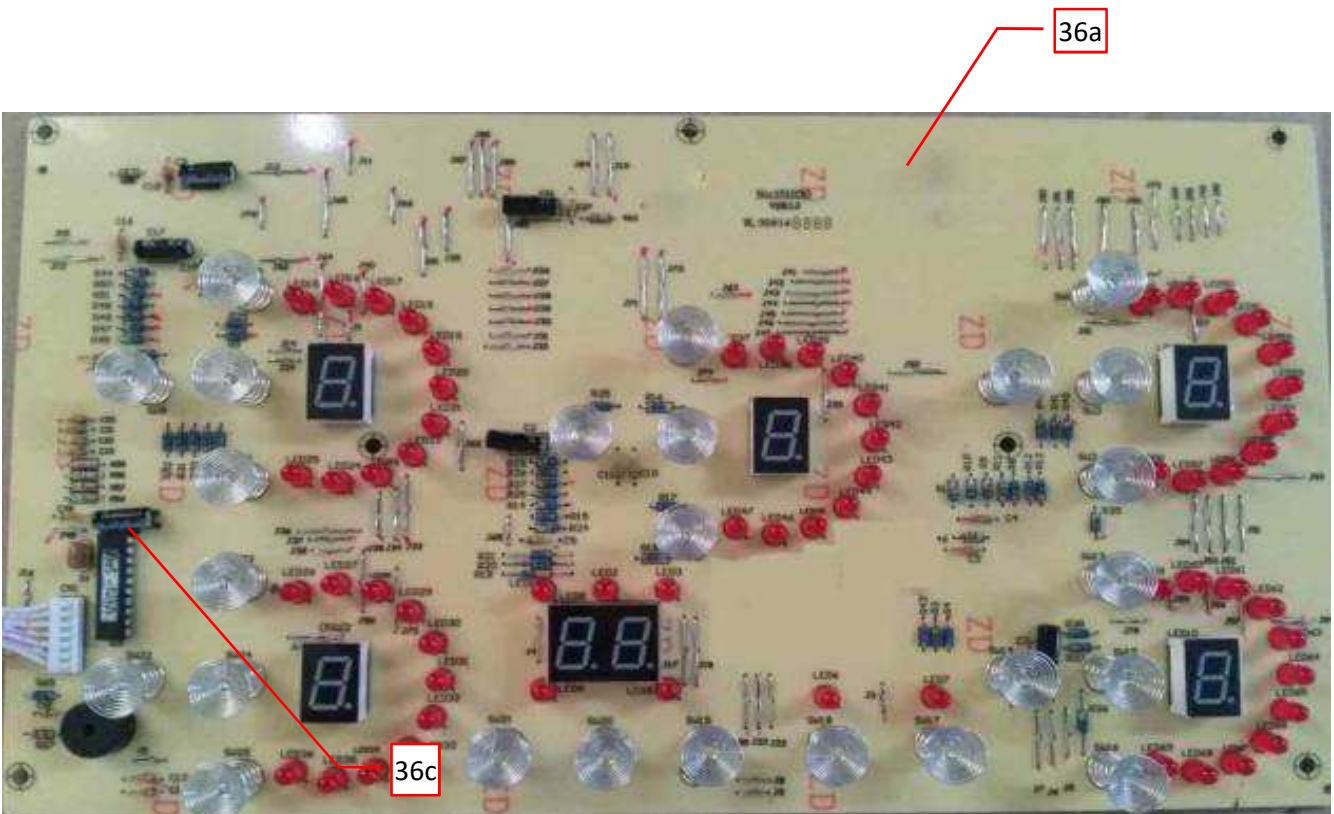


Photo 54 - Internal view of C96E Control 01 (Top)



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Photo 55 - Internal view of C96E Control 01 (bottom)

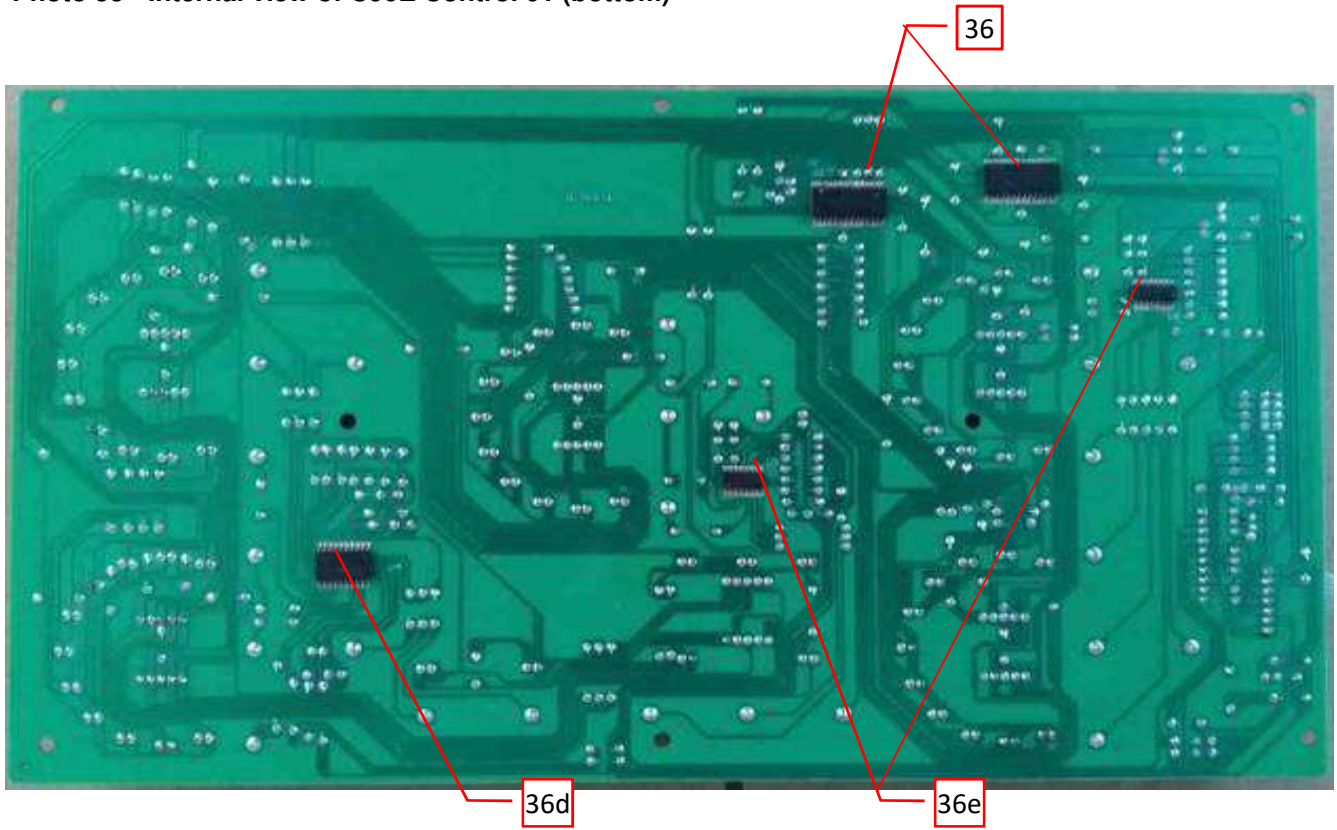


Photo 56 - Top view of models C96E-AABBB01 and C96E-AABBB02

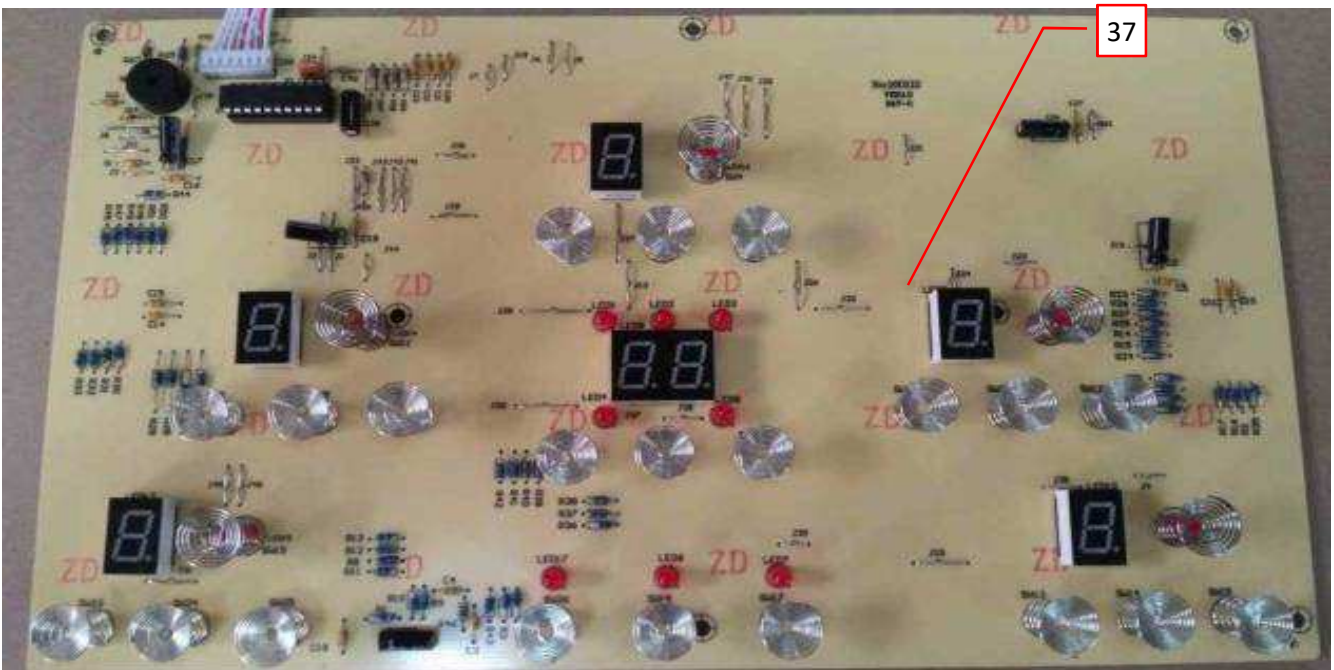


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Photo 57 - Internal view of models C96E-AABBB01 and C96E-AABBB02



Photo 58 - Internal view of C96E Control 02 (Top)



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Photo 59 - Internal view of C96E Control 02 (bottom)

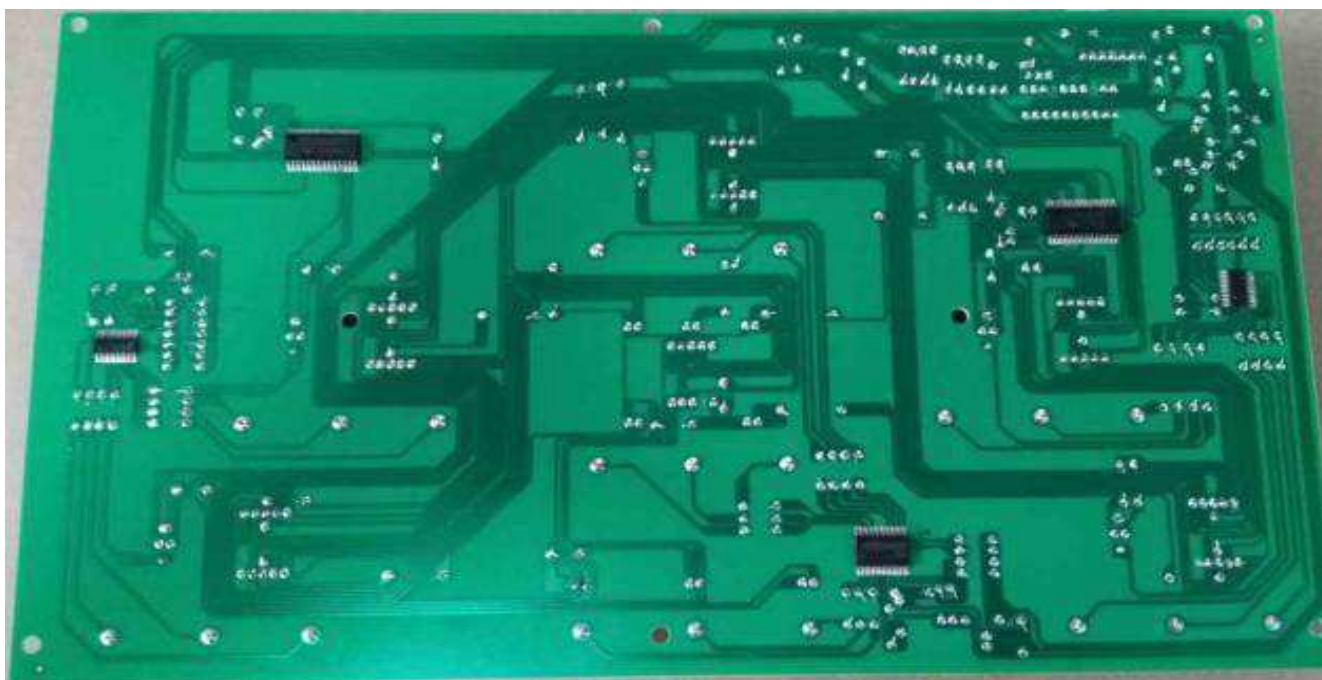
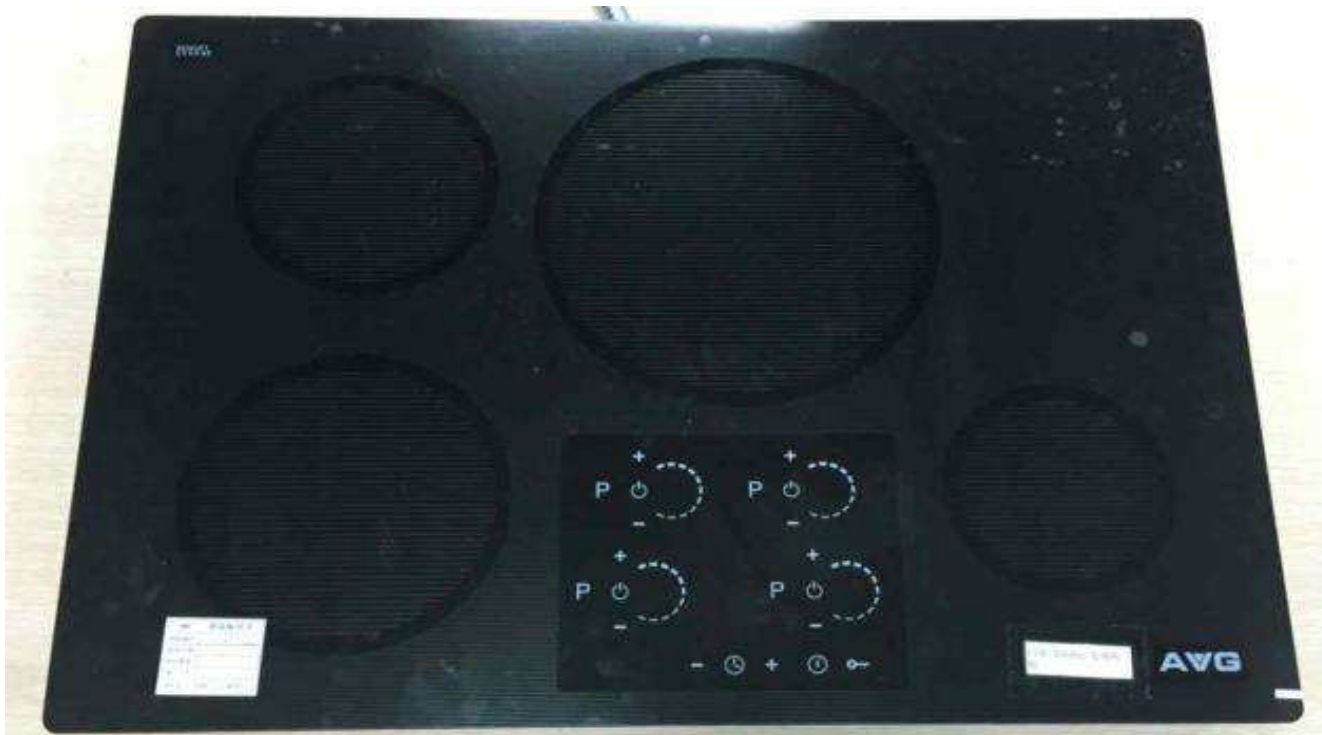


Photo 60 - Top view of models C74E-AAAA02 and C74E-AAAA03

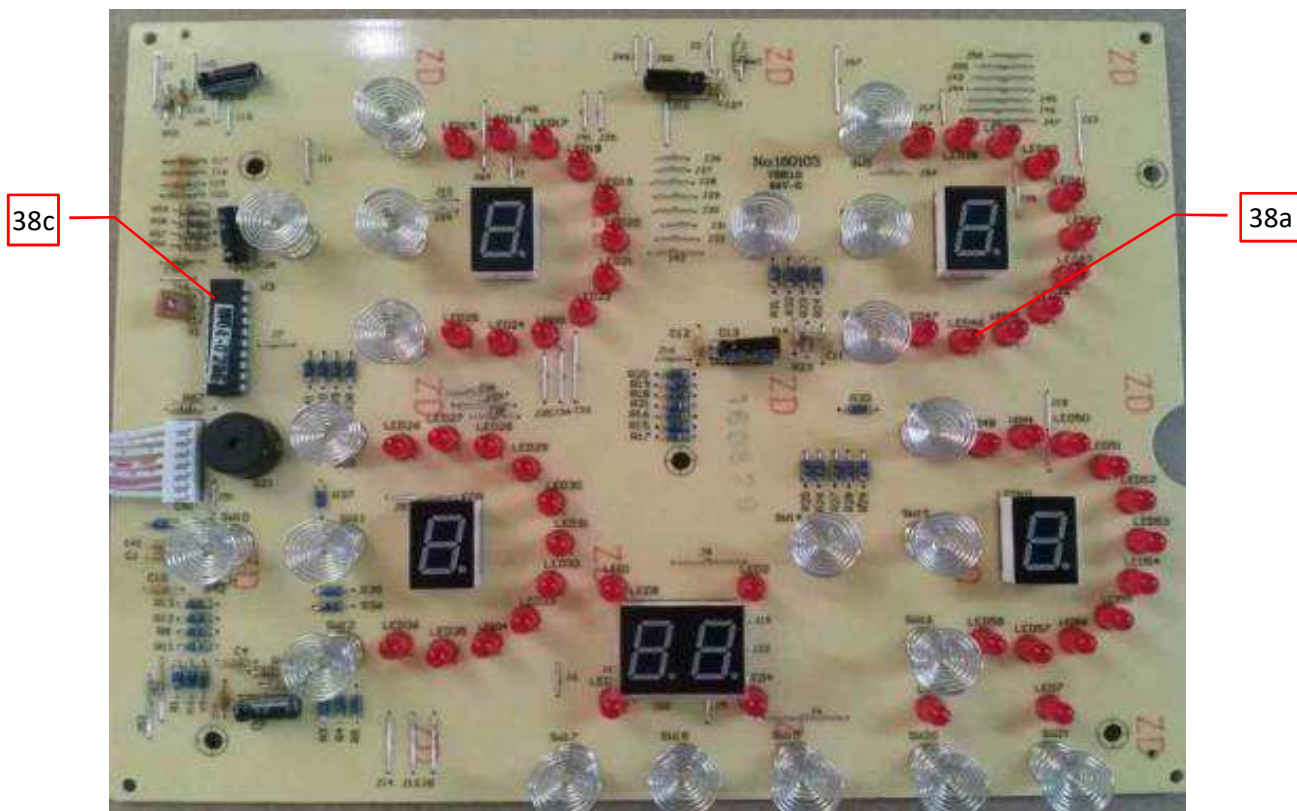


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Photo 61 - Top view of models C74E-AAA02 and C74E-AAA03



Photo 62 - Internal view of C74E Control 03 (Top)



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Photo 63 - Internal view of C74E Control 03 (Bottom)

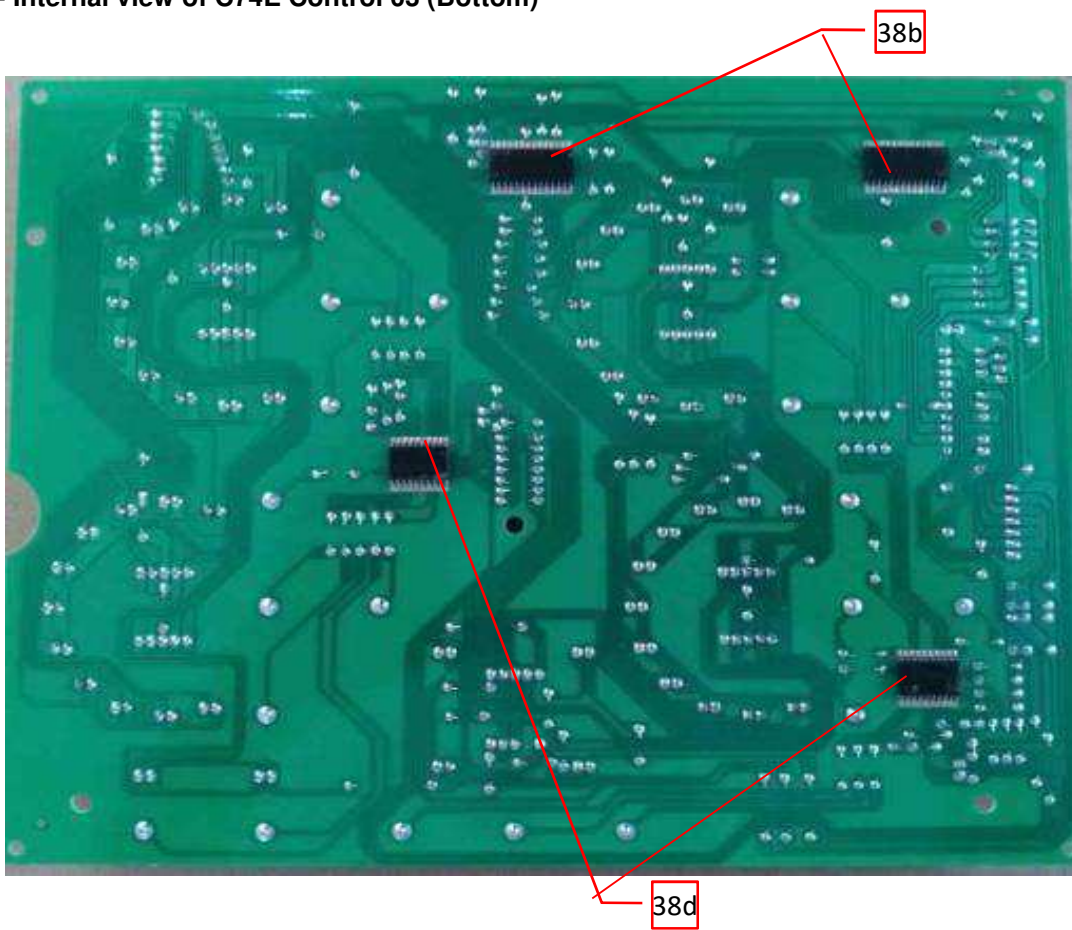
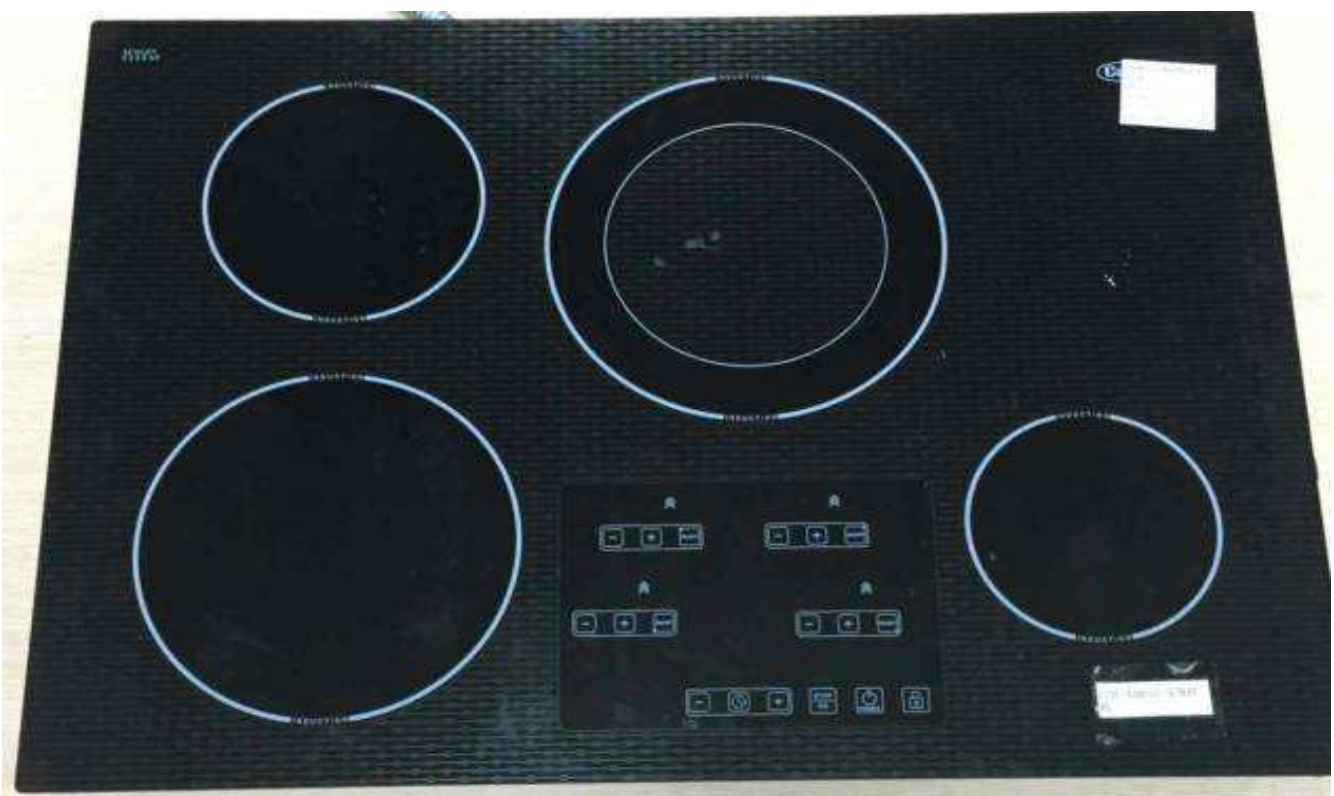


Photo 64 - Top view of models C74E-AABC02 and C74E-AABC03



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Photo 65 - Internal view of models C74E-AABC02 and C74E-AABC03



Photo 66 - Internal view of C74E Control 04 (Top)



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3.0 Product Photographs

Photo 67 - Internal view of C74E Control 04 (Bottom)

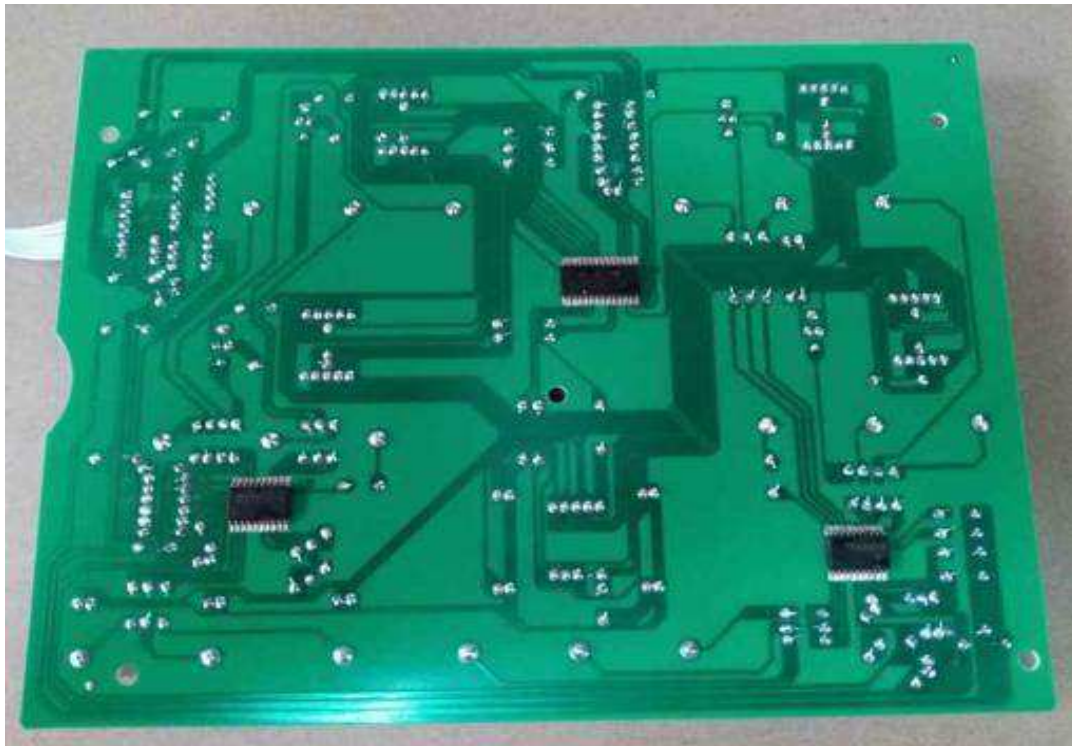
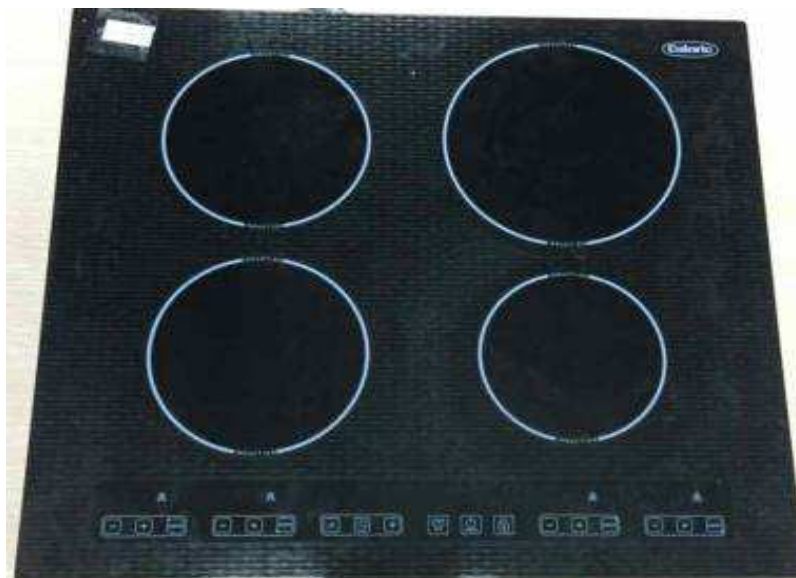


Photo 68 - Top view of models C74E-BBBC01 and C74E-BBBC02



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Photo 69 - Internal view of models C74E-BBBC01 and C74E-BBBC02

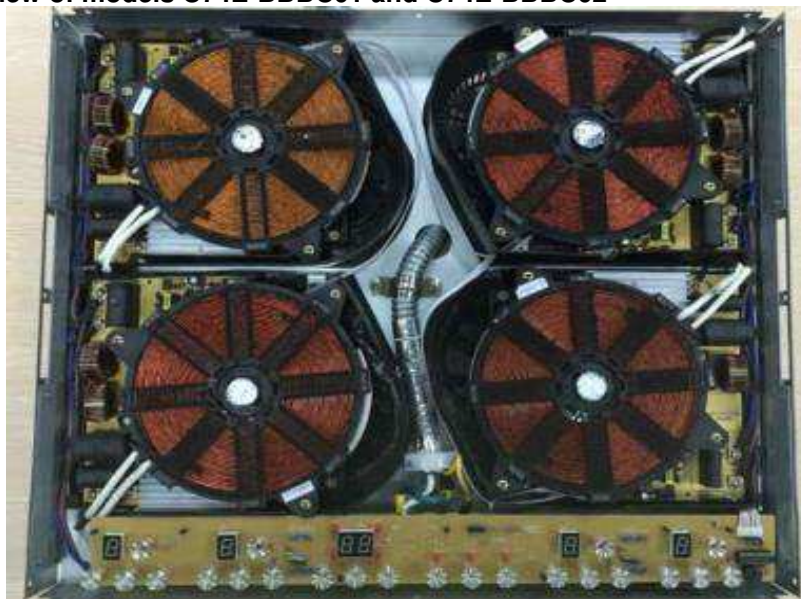


Photo 70 - Internal view of C74E Control 05 (top)



Photo 71 - Internal view of C74E Control 05 (bottom)

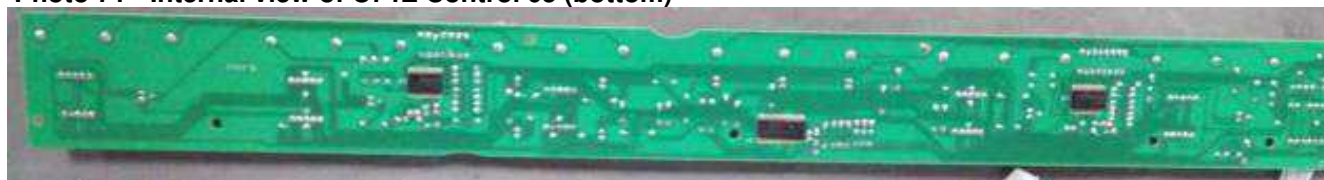


Photo 72 - Optional top view of models C96E-AAAA01, C96E-AABBC01 and C96E-ABBC01



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Photo 73 - Optional top view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01



Photo 74 - Optional top view of models C96E-AAAAA02 and C96E-AAAAA03



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Photo 75 - Optional top view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



Photo 76 - Optional top view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



3.0 Product Photographs

Photo 77 - Optional top view of models C74E-AAAA02 and C74E-AAAA03

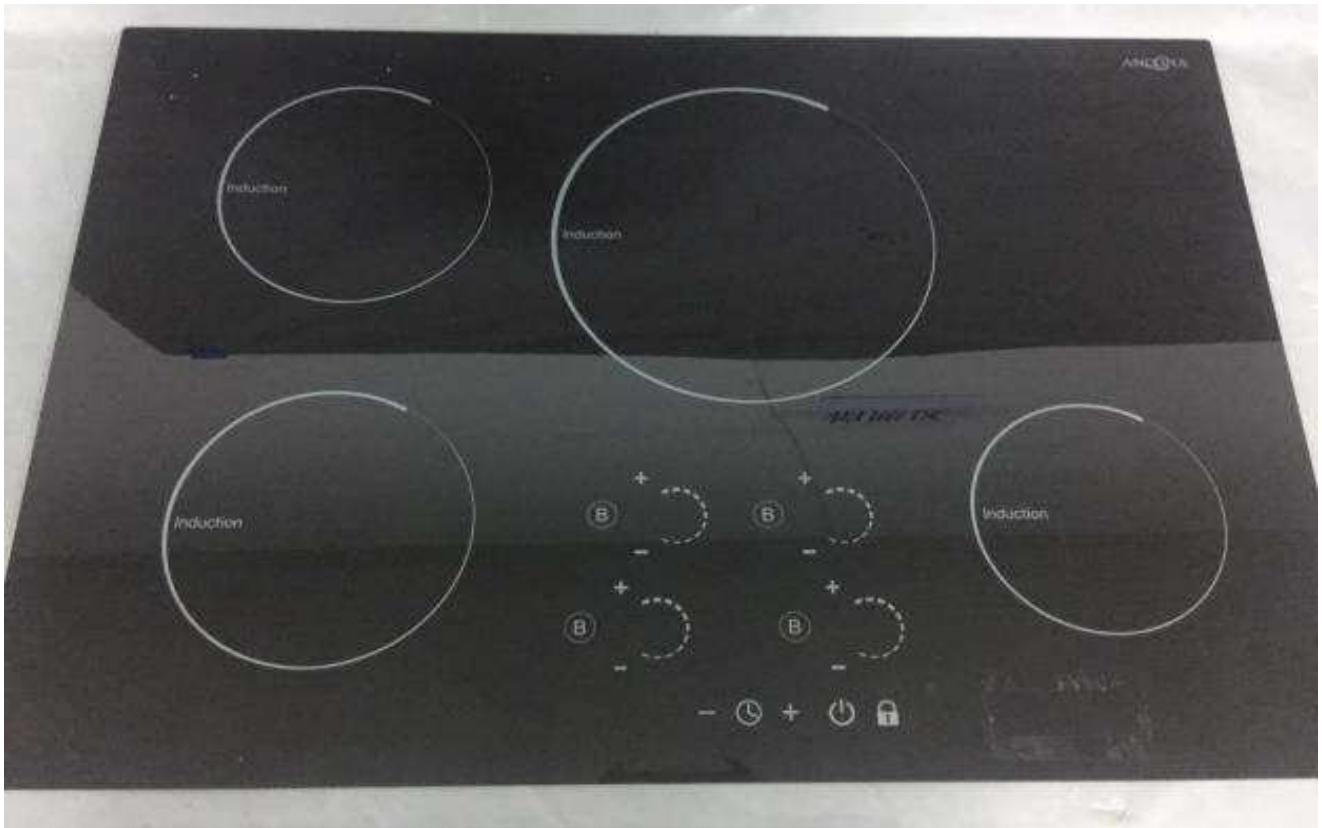
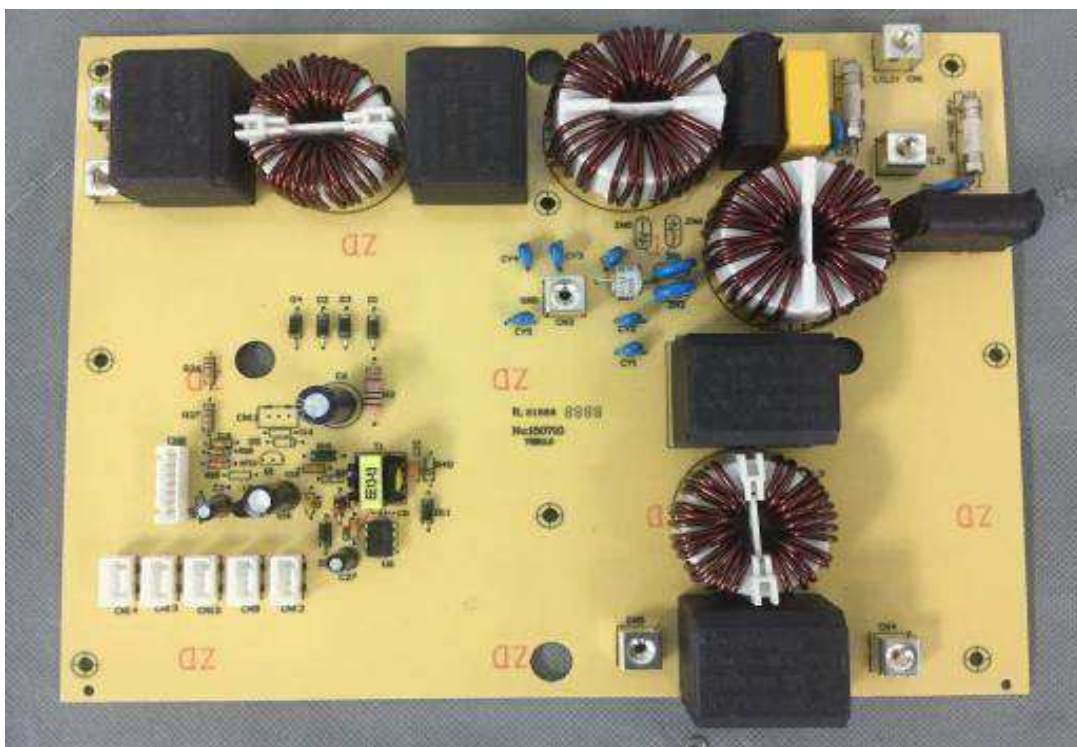


Photo 78 - Optional internal view of C96E Power PCB (top)



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Photo 79 - Optional internal view of C96E Power PCB (bottom)

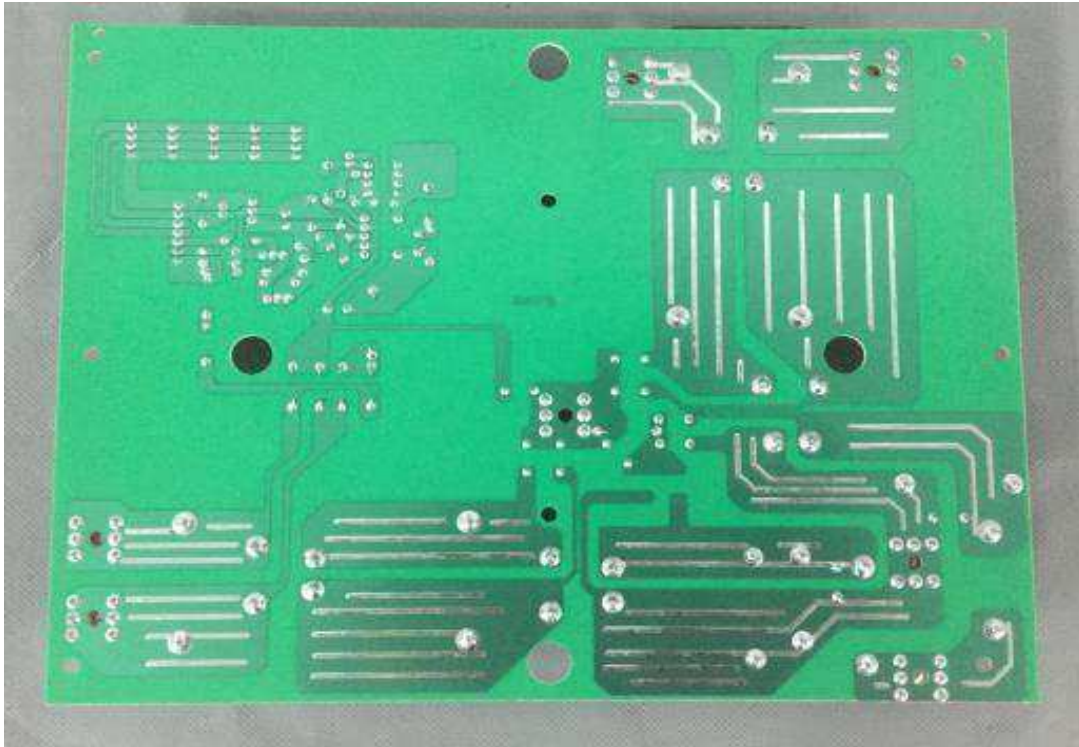


Photo 80 - Optional internal view of C96E Control 01 (top)



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Photo 81 - Optional internal view of C96E Control 01 (bottom)

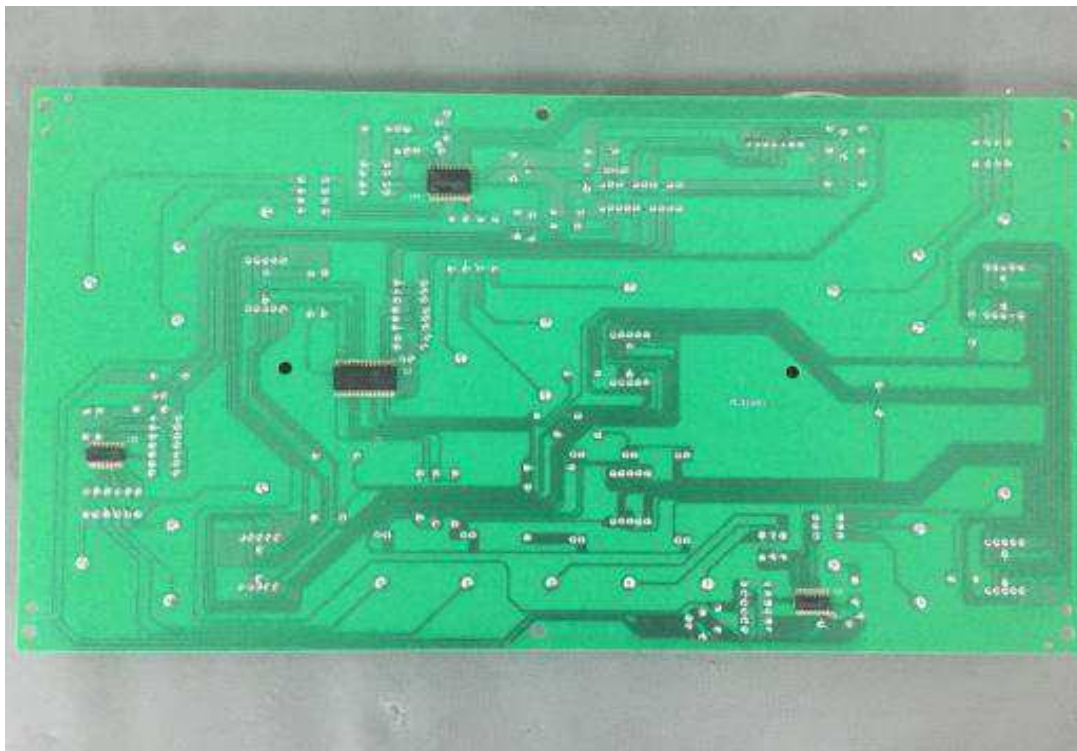


Photo 82 - Optional internal view of C74E Power PCB 01 (top)



3.0 Product Photographs

Photo 83 - Optional internal view of C74E Power PCB 01 (bottom)

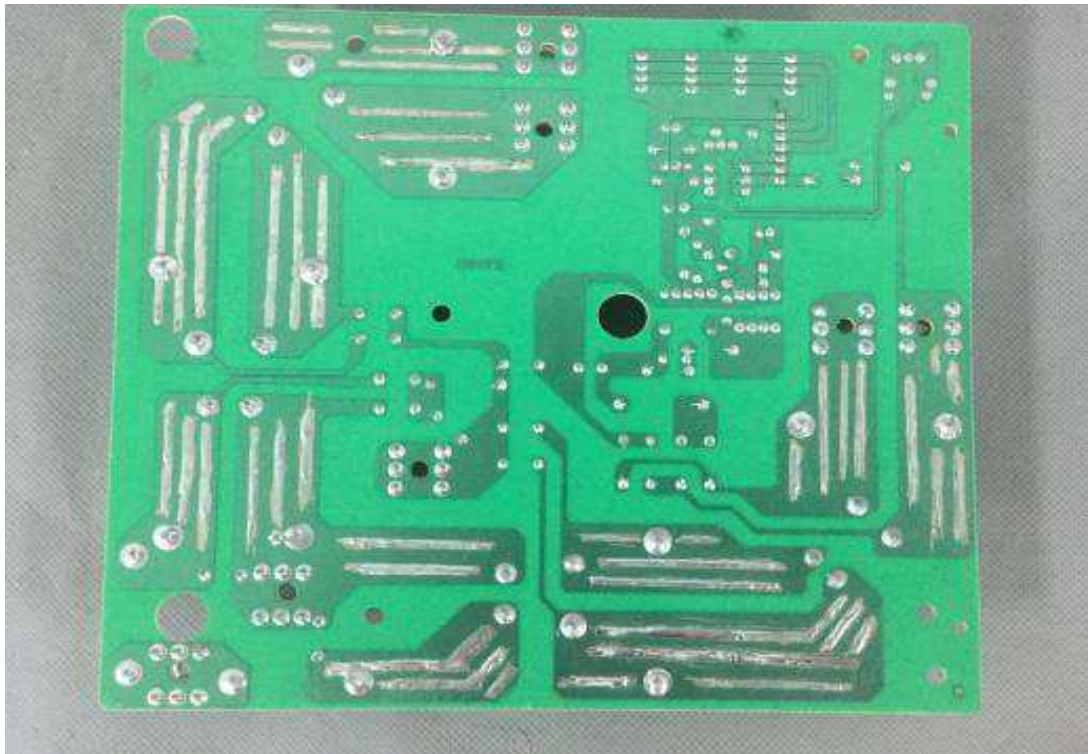
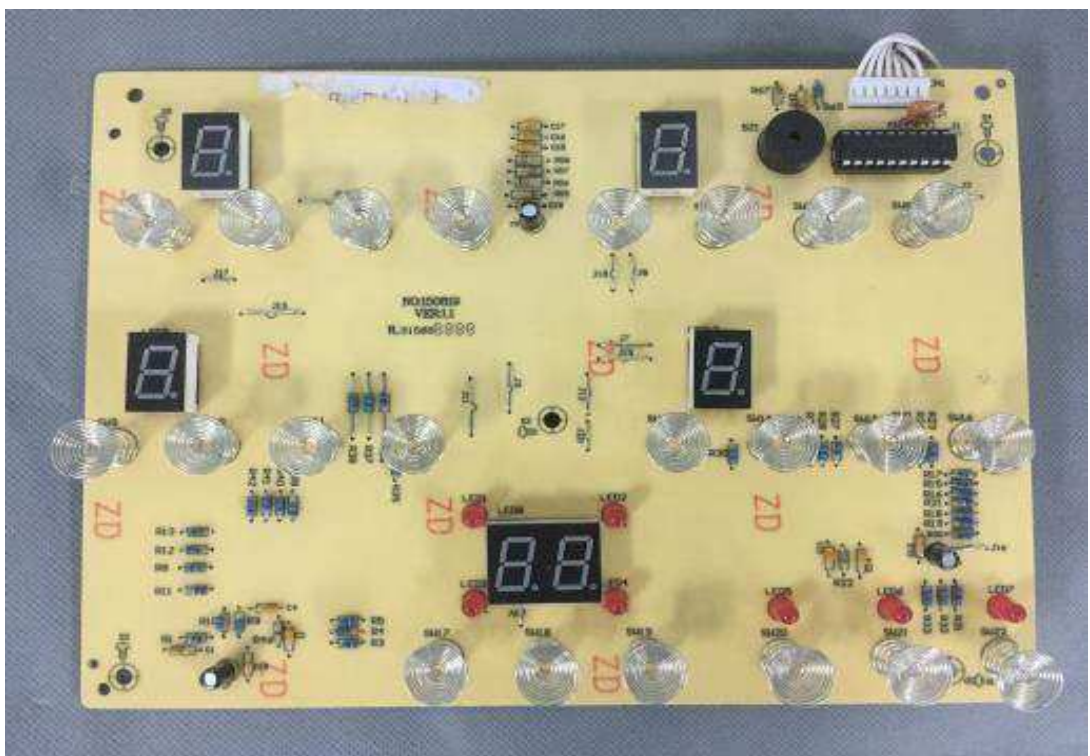


Photo 84 - Optional internal view of C74E Control 01 (top)



3.0 Product Photographs

Photo 85 - Optional internal view of C74E Control 01 (bottom)

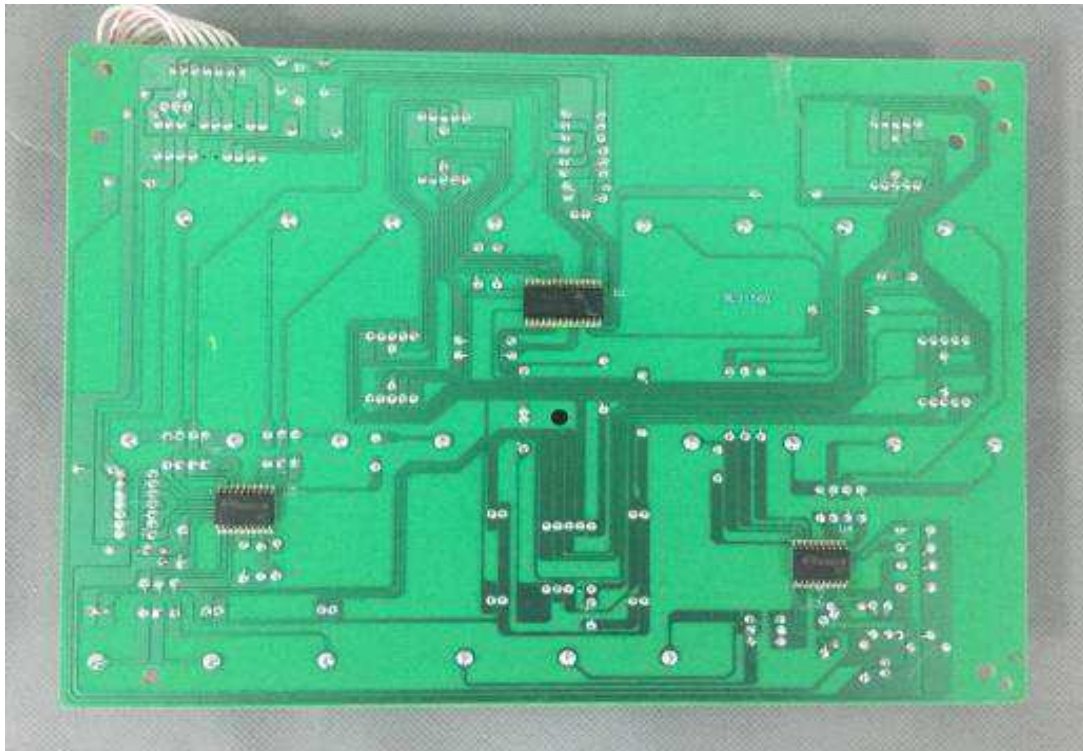


Photo 86 - Optional internal view of C74E Power PCB 02 (top)

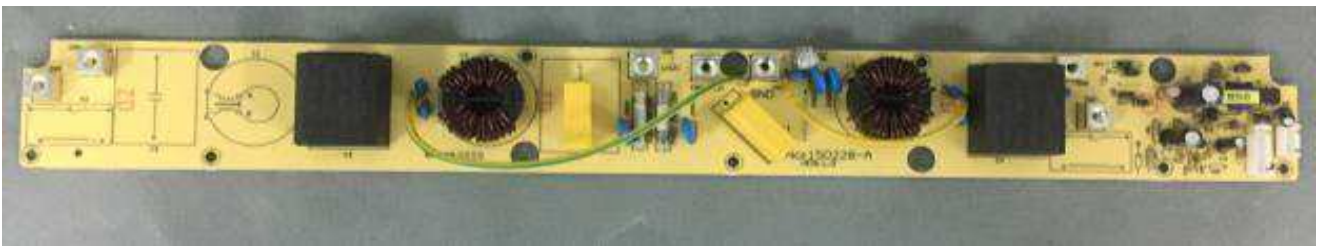
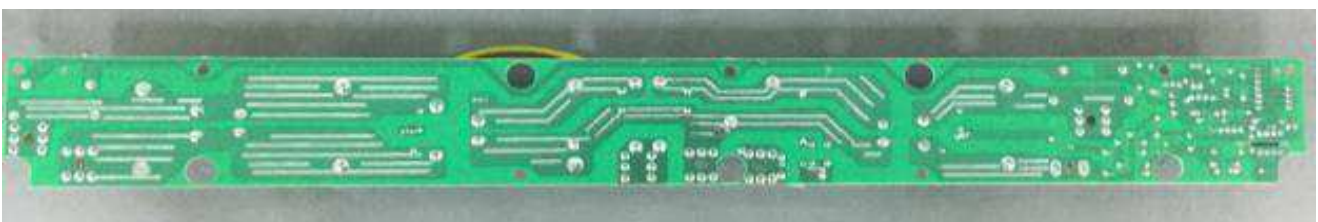


Photo 87 - Optional internal view of C74E Power PCB 02 (bottom)



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Photo 88 - Optional internal view of C74EControl 02 (top)

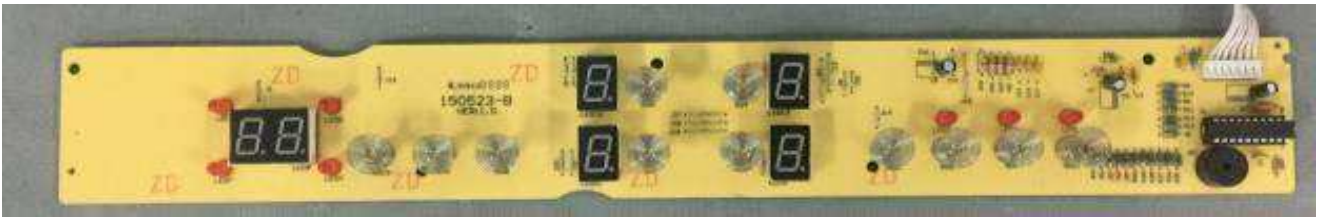


Photo 89 - Optional internal view of C74E Control 02 (bottom)

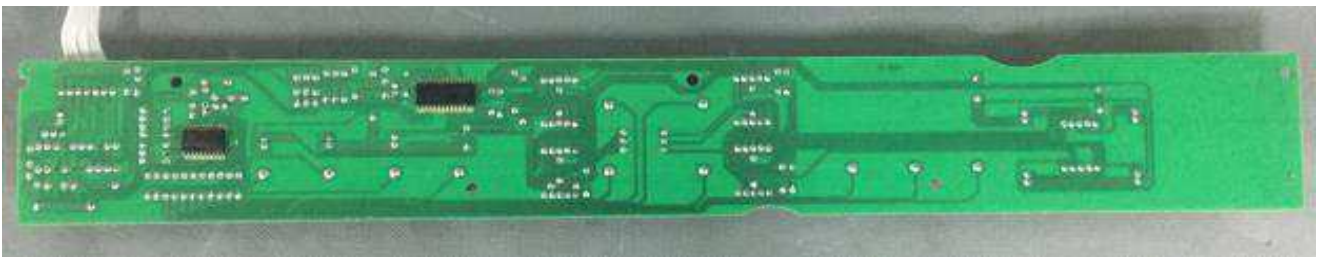
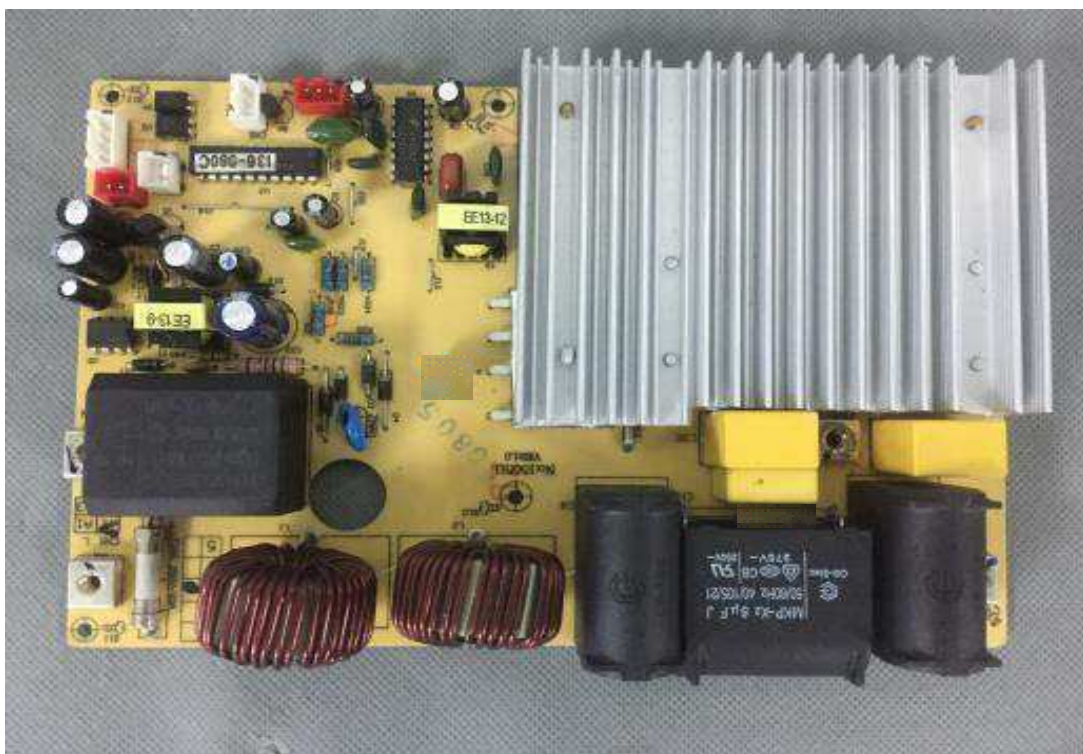


Photo 90 - Optional internal view of Module A (top)



3.0 Product Photographs

Photo 91 - Optional internal view of Module A (bottom)

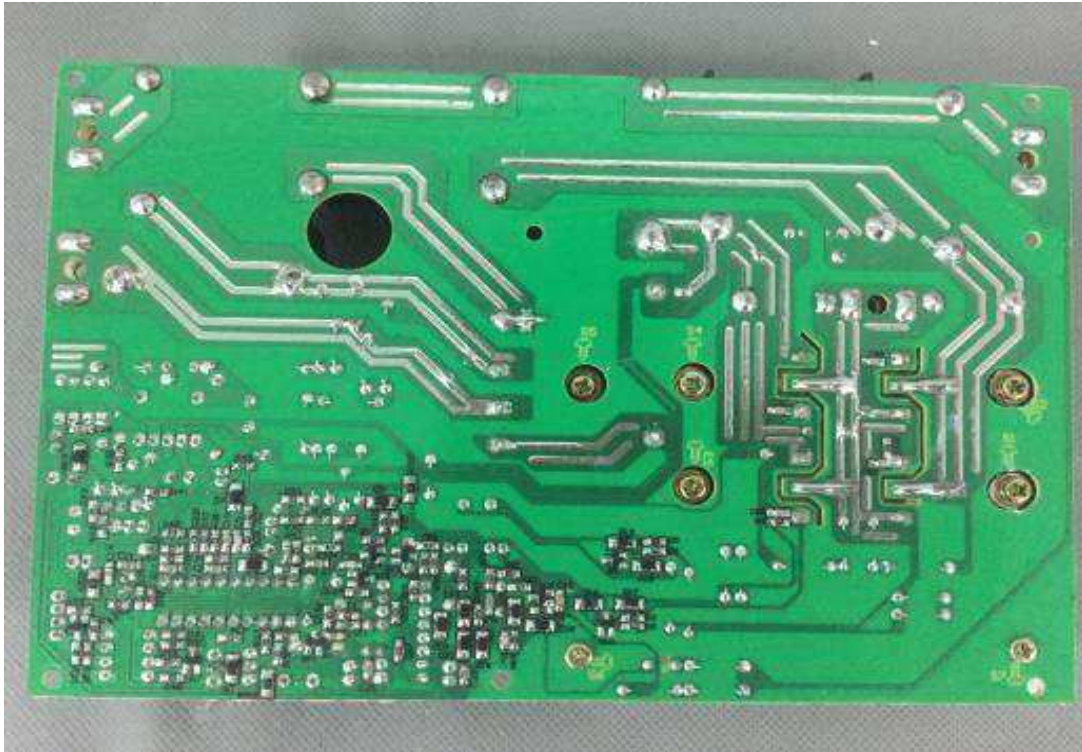


Photo 92 - Optional internal view of Module B (top)



3.0 Product Photographs

Photo 93 - Optional internal view of Module B (bottom)

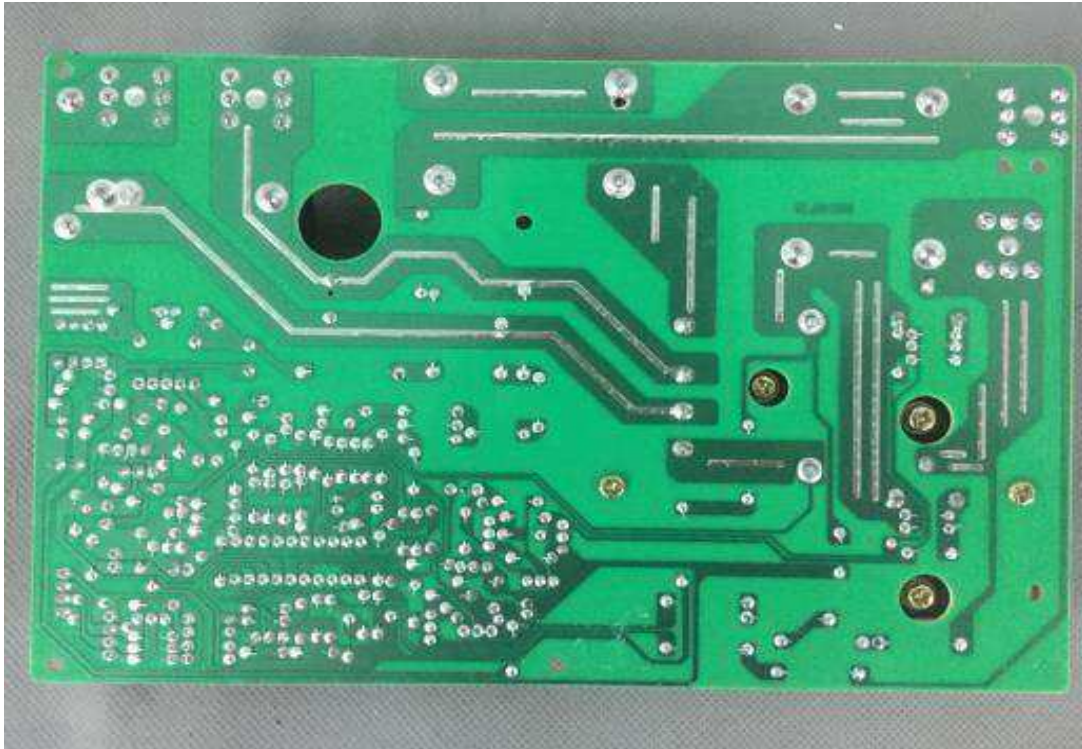


Photo 94 - Optional internal view of Module C (top)



3.0 Product Photographs

Photo 95 - Optional internal view of Module C (bottom)

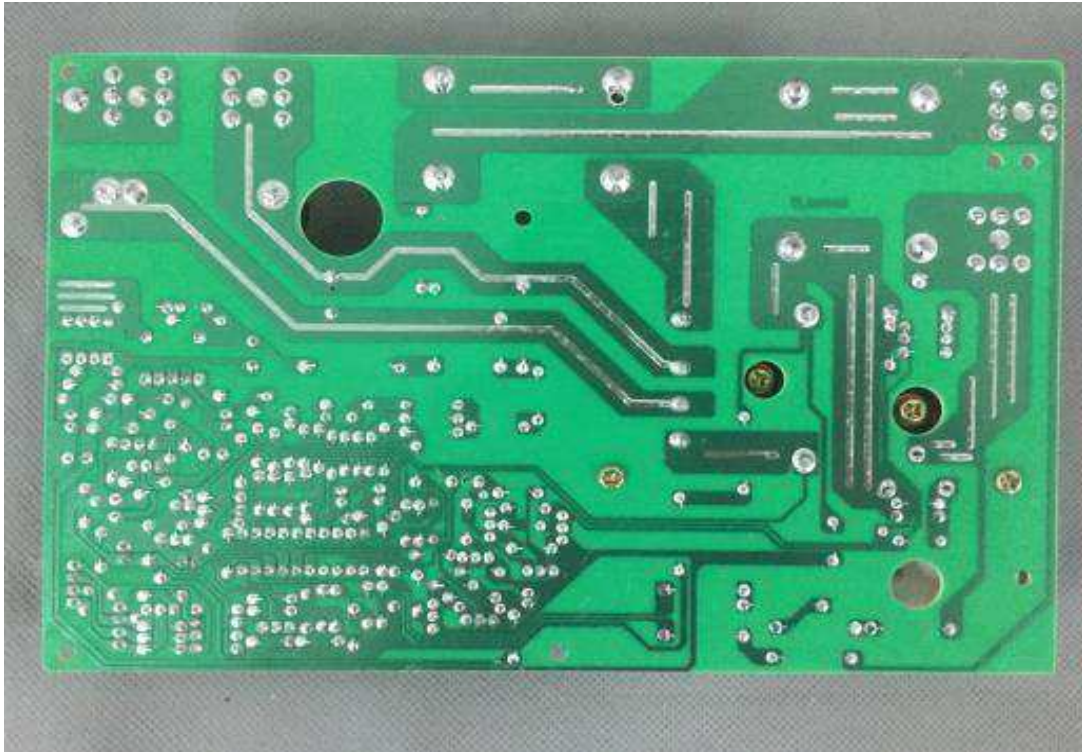
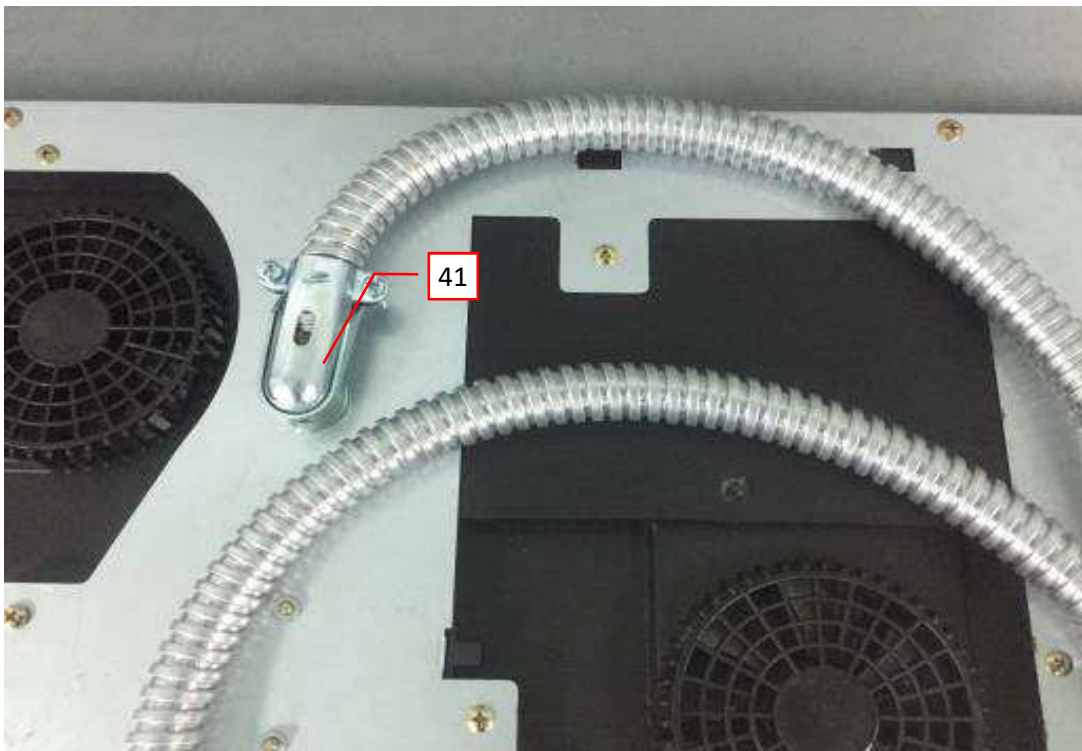
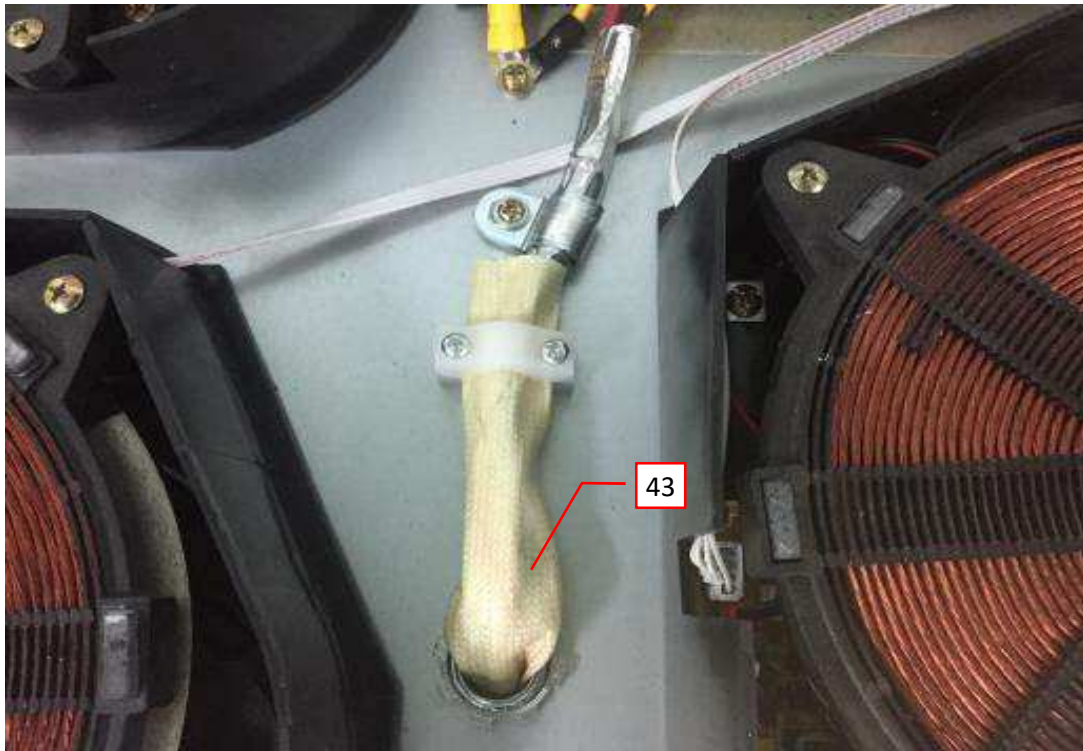


Photo 96 - External view of Optional construction



3.0 Product Photographs

Photo 97 - Internal view of Optional construction

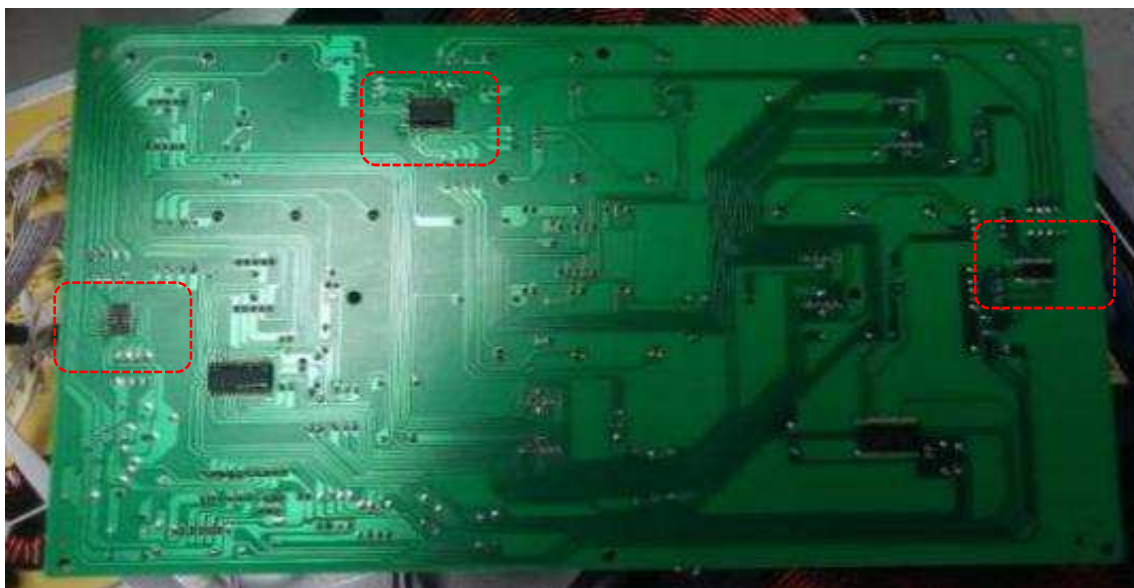


3.0 Product Photographs

Photo 98 - Optional top (inside) view for model C74E-BBCC02, C74E-BBBC01, C74E-BBBC02



Photo 99 - Optional IC view for model C96E-AABBB01, C96E-AABBB02 (The two IC are apply for all other models)



3.0 Product Photographs

Photo 100 - View of model C96E-AABBB01 and C96E-AABBB02 for optional IC.



4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
1	1	Microcrystal Glass	Wenzhou Kanger Crystallite Utensils CO., Ltd	Various	Measured 3.8mm thick minimum. Fixed to Bracket by Glue.	NR
			Schott Glass Technologies (Suzhou) Co., Ltd	Various	Measured 3.8mm thick minimum. Fixed to Bracket by Glue.	NR
			Nippon Electric Glass Co., Ltd	Various	Measured 3.8mm thick minimum. Fixed to Bracket by Glue.	NR
2	2	Glue (Not Shown)	GUANGZHOU BAIYUN CHEMICAL INDUSTRY CO LTD	Type SMG533	RTV. Rated HB, 105°C. Adhered Microcrystal Glass to Microcrystal Glass Bracket.	cURus
2	3	Microcrystal Glass Bracket	Various	Galvanized steel	Measured 0.8mm thick minimum. Refer to Illustration 5 and 5a for more detail of openings. Fixed to Microcrystal Glass by Glue, further secured to Base Housing by screws.	NR
2	4	Mica Sheet	Various	Mica	Measured 0.3mm thick minimum. Adhered to Microcrystal Glass by Glue.	NR
2	5	Panel Sheet	JIANGSU YUXING FILM TECHNOLOGY CO LTD	Type CY25HT	PET. Rated VTM-2, 105°C. Measured 0.188mm thick minimum. Adhered to Microcrystal Glass by Glue.	cURus
7	6	Base Housing	Various	Galvanized steel	Measured 1.0mm thick minimum. Refer to Illustration 6 for more detail of openings. Secured to Microcrystal Glass Bracket by screws.	NR
7	7	Module Box	HANWHA TOTAL PETROCHEMICAL Co Ltd	Type FB45+	PP. Rated 5VA, HWI=1, HAI=0, 120°C. Measured 2.0mm thick minimum. 5 provided for C96E series and 4 provided for C74E series. Refer to Illustration 7 for more detail of openings. Secured to Base Housing with screws.	cURus
7	8	Power Cord	Various	SJT	Rated 300V, 105°C, #10AWG×3C, VW-1, 0.9-1.83m in length. Fitted inside Flexible Metal Conduit.	cULus or cETLus
7	9	Heat-shrinkable Tube	Various	Various	Flexible heat shrinkable polyolefin tubing. Rated 300V minimum, 125°C, VW-1. Sleeving on Flexible Metal Conduit with Power Cord.	cURus
7	10	Flexible Metal Conduit	KAIPHONE TECHNOLOGY CO LTD	XP3-5/8	Inner diameter 5/8 inches. Assembled with Power Cord.	cURus
22	11	Conduit Clamp	Various	Galvanized steel	Measured 0.6mm thick minimum. Secured to Base Housing with Flexible Metal Conduit by screws.	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
22	12	Cord Clamp	LG CHEM LTD	Type GP-1000F(#)	PP. Rated V-0, 120°C. Measured 3.8mm thick minimum. Upper and lower parts provided to clamp Power cord in position, further secured to Base Housing.	cURus
22	13	Internal Wire	Various	1015	Rated #14AWG, 600V, 105°C, VW-1.	cURus or cETLus
23	14	C96E Control (not shown)	YA-IN	150820	For models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01. Consists of item 14a~14e.	See 5.0
23	14a	C96E Control PCB	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum. Assembled between Microcrystal Glass and Power PCB Bracket.	UR
24	14b	C96E Control IC	Wuxi I-CORE Electronics Co., Ltd	CS1628	Operating voltage: 5VDC. (U1)	NR
23	14c	C96E Control IC	SAMSUNG Electronics Co., Ltd	S3F94C4	Operating voltage: 5VDC. Connected with a crystal oscillator: CST10.00MGW. (U3)	NR
			SAMSUNG Electronics Co., Ltd	S3F94C8	Operating voltage: 5VDC. Connected with a crystal oscillator: CST10.00MGW. (U3)	NR
24	14d	C96E Control IC	BYD Microelectronics Co., Ltd	BF6910AS14	Operating voltage: 5VDC. (U4)	NR
			HOLTEK SEMICONDUCTOR INC.	BS83B12A-3	Operating voltage: 5VDC. (U4)	NR
24	14e	C96E Control IC	BYD Microelectronics Co., Ltd	BF6910AS10	Operating voltage: 5VDC. (U5 and U6)	NR
			HOLTEK SEMICONDUCTOR INC.	BS83B08A-3	Operating voltage: 5VDC. (U5 and U6)	NR
26	15	C74E Control 01 (not shown)	YA-IN	150819	For models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01. Consists of item 15a~15d.	See 5.0
26	15a	C74E Control PCB	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum. Assembled between Microcrystal Glass and Power PCB Bracket.	UR or cETLus
27	15b	C74E Control IC	Wuxi I-CORE Electronics Co., Ltd	CS1628	Operating voltage: 5VDC. (U1)	NR
26	15c	C74E Control IC	SAMSUNG Electronics Co., Ltd	S3F94C4	Operating voltage: 5VDC. Connected with a crystal oscillator: CST10.00MGW. (U3)	NR
			SAMSUNG Electronics Co., Ltd	S3F94C8	Operating voltage: 5VDC. Connected with a crystal oscillator: CST10.00MGW. (U3)	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
27	15d	C74E Control IC	BYD Microelectronics Co., Ltd	BF6910AS14	Operating voltage: 5VDC. (U4 and U5)	NR
			HOLTEK SEMICONDUCTOR INC.	BS83B12A-3	Operating voltage: 5VDC. (U4 and U5)	NR
29	16	C74E Control 02	YA-IN	150805-B	For model C74E-BBCC02 only. Same as C74E Control 01 except the size, the shape and without IC (U5).	See 5.0
31	17	Power PCB Assembly	YA-IN	150228-A	With identical schematic circuit for C96E series and C74E series. Consists of items 17a~17v. Fixed by Power PCB Bracket, insulated by Mica Sheet, further secured to Power PCB Bracket by screws.	See 5.0
31	17a	Power PCB	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum.	UR or cETLus
31	17b	Gas Discharge Tube	LITTELFUSE INC	CG3 2.0L	DC breakdown voltage: 2400V maximum; Impulse breakdown voltage(@100V/μs): 2500V maximum. (GDT)	cURus
			Epcos Taiwan Co Ltd A TDK Group Co	EF2000 YY O	DC breakdown voltage: 2400V maximum; Impulse breakdown voltage(@100V/μs): 2500V maximum. (GDT)	cURus
			SHENZHEN RUILONGYUAN ELECTRONICS CO LTD BANTIAN BRANCH	2R2000T-8	DC breakdown voltage: 2400V maximum; Impulse breakdown voltage(@100V/μs): 2500V maximum. (GDT)	cURus
31	17c	Current Fuse	DONGGUAN HONGDA ELECTRONIC TECHNOLOGY CO LTD	52TCP	Rated 250VAC, 25A, size: 5.2mm x 20mm. (FUSE and FUSE1)	cURus
			DONGGUAN BETTER ELECTRONICS TECHNOLOGY CO LTD	524	Rated 250VAC, 25A, size: 5.2mm x 20mm. (FUSE and FUSE1)	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
31	17d	Y2 Capacitor	JYH HSU (JEC) ELECTRONICS LTD	JY-102M	Rated 300VAC, 1000pF. C17 for models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01; C20 for model C74E-BBCC02.	cURus
			DONG GUAN CITY JIANKUN ELECTRONICS TECHNOLOGY CO LTD	JK-102M	Rated 300VAC, 1000pF. C17 for models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01; C20 for model C74E-BBCC02.	cURus
31	17e	Varistor 1	THINKING ELECTRONIC INDUSTRIAL CO LTD	TVR10561K	Rated 560V. (ZNR1 and ZNR2)	cURus
			CENTRA SCIENCE CORP	CNR-10D561K	Rated 560V. (ZNR1 and ZNR2)	cURus
31	17f	Varistor 2	THINKING ELECTRONIC INDUSTRIAL CO LTD	TVR10471K	Rated 470V. (ZNR3 and ZNR4)	cURus
			CENTRA SCIENCE CORP	CNR-10D471K	Rated 470V. (ZNR3 and ZNR4)	cURus
31	17g	X2 Capacitor	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 1uF, 105°C. (C1)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 1uF, 105°C. (C1)	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
31	17h	X2 Capacitor	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 105°C. Not provided for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01, 2uF provided for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01, 1uF provided for model C74E-BBCC02. (C5)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 105°C. Not provided for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01, 2uF provided for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01, 1uF provided for model C74E-BBCC02. (C5)	cURus
34	17i	X2 Capacitor	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 2uF, 105°C. For models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01. (C7)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 2uF, 105°C. For models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01. (C7)	cURus
31	17j	X2 Capacitor	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. (C2 and C4)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. (C2 and C4)	cURus
34	17k	X2 Capacitor	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. Not Provided for model C74E-BBCC02. (C29 and C30)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. Not Provided for model C74E-BBCC02. (C29 and C30)	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
31	17l	Y2 Capacitor	JYH HSU (JEC) ELECTRONICS LTD	JY-102M	Rated 300VAC, 1000pF. (CY1, CY2, CY3 CY4 and CY5)	cURus
			DONG GUAN CITY JIANKUN ELECTRONICS TECHNOLOGY CO LTD	JK-102M	Rated 300VAC, 1000pF. (CY1, CY2, CY3 CY4 and CY5)	cURus
34	17m	C96E Inductance	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	KF-CM382214L2	For models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01. Rated 2mH~10mH. Consists of item 17m1~17m3. (L1 and L2)	NR
34	17m1	C96E Winding (Not Shown)	DONG GUAN YIDA INDUSTRIAL CO LTD	2UEW/180	Polyurethane coated copper wire, rated 180°C minimum. Measured 1.8mm in wire diameter. (L1 and L2)	UR
34	17m2	C96E Bobbin (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum. (L1 and L2)	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum. (L1 and L2)	cURus
34	17m3	C96E Center Sheet (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum. (L1 and L2)	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum. (L1 and L2)	cURus
34	17n	C96E Inductance	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	KF-CM322010WL10	For models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01. Rated 10mH-50mH. Consists of item 17n1~17n3. (L3 and L5)	NR
34	17n1	C96E Winding (Not Shown)	DONG GUAN YIDA INDUSTRIAL CO LTD	2UEW/180	Polyurethane coated copper wire, rated 180°C minimum. Measured 1.6mm in wire diameter. (L3 and L5)	UR
34	17n2	C96E Bobbin (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus
34	17n3	C96E Center Sheet (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
37	17o	C74E Inductance	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	KF-CM311913L35	L1 and L2 for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01. Rated 3.5mH-50mH. Consists of item 17o1~17o3. (L1 and L2)	NR
37	17o1	C74E Winding (Not Shown)	DONG GUAN YIDA INDUSTRIAL CO LTD	2UEW/180	Polyurethane coated copper wire, rated 180°C minimum. Measured 1.6mm in wire diameter.	UR
37	17o2	C74E Bobbin (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum.	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum.	cURus
37	17o3	C74E Center Sheet (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum.	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum.	cURus
31	17p	C74E Inductance	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	KF-CM261610L10	L3 and L5 for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01. L2 and L3 for modes C74E-BBCC02. Rated 10mH-50mH. Consists of item 17p1~17p3.	NR
31	17p1	C74E Winding (Not Shown)	DONG GUAN YIDA INDUSTRIAL CO LTD	2UEW/180	Polyurethane coated copper wire, rated 180°C minimum. Measured 1.6mm in wire diameter. (L3 and L5)	UR
31	17p2	C74E Bobbin (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus
31	17p3	C74E Center Sheet (Not Shown)	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rate V-0, HWI=4, HAI=0, 130°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus
			CHANG CHUN PLASTICS CO LTD	Type 5630F	PBT. Rate V-0, HWI=4, HAI=0, 140°C. Measured 0.75mm thick minimum. (L3 and L5)	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
31	17q	Resistor	Various	Various	Rated 51ohm, 2W. (R3)	NR
31	17r	Transformer	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	EE13-13	Rated 2.1mH±10%. Refer to Illustration 8 for more detail. Consists of item 17r1~17r3. (T1)	NR
31	17r1	Winding (Not Shown)	SHENZHEN CHENGWEI INDUSTRY CO LTD	2UEW	Polyurethane coated copper wire, rated 130°C minimum.	UR
31	17r2	Bobbin (Not Shown)	CHANG CHUN PLASTICS CO LTD	Type EC-15	EP - Molding. Rated V-0, HWI=0, HAI=0, 130°C. Measured 0.5mm thick minimum.	cURus
31	17r3	Insulated Tape (Not Shown)	JINGJIANG YAHUA PRESSURE SENSITIVE GLUE CO LTD	CT-280B	PET films with acrylic adhesive insulating tape, rated 130°C.	UR
31	17s	IC	Various	Viper12A	Rated 85-265VAC. (U6)	NR
31	17t	NTC (Not Shown)	SHENZHEN KEPENDA ELECTRONIC CO LTD	MF58-104-399	Rated R25=100KΩ±3% B25/50=4200±1%. (NTC1)	cURus
31	17u	Connector	ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25007-YYY Housing	Rated 250V, 3A, 85°C. (CN8)	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25007-YYY Wafer	Rated 250V, 3A, 85°C. (CN8)	cURus
34	17v	Connector	ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25004-YYY Housing	Rated 250V, 3A, 85°C. 5 provided for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBC01; 4 provided for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01; 1 provided for model C74E-BBCC02.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25004-YYY Wafer	Rated 250V, 3A, 85°C. 5 provided for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBC01; 4 provided for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01; 1 provided for model C74E-BBCC02.	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
33	18	Power PCB Bracket	HANWHA TOTAL PETROCHEMICAL Co Ltd	Type FB51(+)	PP. Rated V-2, HWI=2. HAI=0, 130°C. Measured 1.5mm thick minimum. Secured to Base Housing by screw. 8 provided for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABCC01; 5 provided for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01; 7 provided for model C74E-BBCC02.	cURus
			LG CHEM LTD	Type GP-1000F(#)	PP. Rated V-0, HWI=3. HAI=0, 120°C. Measured 1.5mm thick minimum. Secured to Base Housing by screw. 8 provided for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABCC01; 5 provided for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01; 7 provided for model C74E-BBCC02.	cURus
33	19	Insulated Sheet	Various	Mica	Measured 0.3mm thick minimum. Fitted between Base Housing and Power PCB Bracket.	NR
40	20	Module A (Not Shown)	YA-IN	150511	Secured to Module Box by screws. Consists of items 20a~20g, 20i~20k, 20m~20w.	See 5.0
40	20a	PCB A	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum.	UR or cETLus
40	20b	Current Fuse for A	DONGGUAN HONGDA ELECTRONIC TECHNOLOGY CO LTD	52TCP	Rated 250VAC, 20A, size: 5.2mm x 20mm. (FUSE)	cURus
			DONGGUAN BETTER ELECTRONICS TECHNOLOGY CO LTD	524	Rated 250VAC, 20A, size: 5.2mm x 20mm. (FUSE)	cURus
41	20c	Resistor for A	Various	Various	Rated 51ohm, 2W. (R1)	NR
41	20d	Transformer for A	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	EE13-9	Rated 2.1mH±10%. Refer to Illustration 8a for more detail. Consists of item 20d1~20d3. (T1)	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
41	20d 1	Winding for A (Not Shown)	SHENZHEN CHENGWEI INDUSTRY CO LTD	2UEW	Polyurethane coated copper wire, rated 130°C minimum. (T1)	UR
41	20d 2	Bobbin for A (Not Shown)	CHANG CHUN PLASTICS CO LTD	Type EC-15	EP - Molding. Rated V-0, HWI=0, HAI=0, 130°C. Measured 0.5mm thick minimum. (T1)	cURus
41	20d 3	Insulated Tape for A (Not Shown)	JINGJIANG YAHUA PRESSURE SENSITIVE GLUE CO LTD	CT-280B	PET films with acrylic adhesive insulating tape, rated 130°C. (T1)	UR
41	20e	IC for A	Various	Viper12A	Rated 85-265VAC. Soldered on Power PCB. (U5)	NR
41	20f	Capacitor for A	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. (C1)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. (C1)	cURus
40	20g	Varistor for A	THINKING ELECTRONIC INDUSTRIAL CO LTD	TVR10471K	Rated 470V. (ZNR1)	cURus
			CENTRA SCIENCE CORP	CNR-10D471K	Rated 470V. (ZNR1)	cURus
41	20i	Rectifier Bridge for A (Not Shown)	Various	Various	Rated 800V, 20A minimum. (DB1)	UR or cETLus
40	20j	Inductance for A	Foshan Taili Electronic Co., Ltd	T106-52B	Rated 220~250uH. Winding measured 1.6mm in wire diameter, polyester-imide coated copper wire, type QZY-x/180, rated 180°C. (L1 and L2)	NR
41	20k	Capacitor for A	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 0.22uF, 105°C. (C2)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 0.22uF, 105°C. (C2)	cURus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
40	20m	Capacitor for A	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. (C16)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 8uF, 105°C. (C16)	cURus
40	20n	Capacitor for A	FOSHAN SHUNDE CG ELECTRONIC INDUSTRY CO., LTD	MKPH	Rated 600VAC (1200VDC), 0.47uF, 105°C. (C8 and C17)	NR
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKPH	Rated 600VAC (1200VDC), 0.47uF, 105°C. (C8 and C17)	NR
40	20o	Capacitor for A	FOSHAN SHUNDE CG ELECTRONIC INDUSTRY CO., LTD	MKPH	Rated 1200VDC, 0.068uF, 105°C. (C3 and C20)	NR
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKPH	Rated 1200VDC, 0.068uF, 105°C. (C3 and C20)	NR
40	20p	Resistor for A (Not Shown)	Various	Various	Rated 100K ohm, 1/4W. (R3, R7, R70 and R71)	NR
40	20q	Capacitor for A (Not Shown)	Various	Various	Rated 2000V, 1000pF. (C38 and C44)	NR
40	20r	IGBT for A (Not Shown)	Infineon	IHW20N120R3	Rated Vcbs=1200V, Icb=20A, Tj=175°C. (Q1~Q4)	NR
				IHW25N120R2	Rated Vcbs=1200V, Icb=25A, Tj=175°C. (Q1~Q4)	NR
				IHW30N120R2	Rated Vcbs=1200V, Icb=30A, Tj=175°C. (Q1~Q4)	NR
				IHW20N120R5	Rated Vcbs=1200V, Icb=20A, Tj=175°C. (Q1~Q4)	NR
				IHW20N135R5	Rated Vcbs=1350V, Icb=20A, Tj=175°C. (Q1~Q4)	NR
				IHW30N120R5	Rated Vcbs=1200V, Icb=30A, Tj=175°C. (Q1~Q4)	NR
				IHW30N135R5	Rated Vcbs=1350V, Icb=30A, Tj=175°C. (Q1~Q4)	NR
			TOSHIBA	GT60M324	Rated Vcbs=900V, Icb=60A, Tj=175°C. (Q1~Q4)	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
41	20s	Transformer for A	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	EE13-12	Rated 3.8mH±10%. Refer to Illustration 8b for more detail. Consists of item 20s1~20s3. (T2)	NR
41	20s1	Winding for A (Not Shown)	SHENZHEN CHENGWEI INDUSTRY CO LTD	2UEW	Polyurethane coated copper wire, rated 130°C minimum. (T2)	UR
41	20s2	Bobbin for A (Not Shown)	CHANG CHUN PLASTICS CO LTD	Type EC-15	EP - Molding. Rated V-0, HWI=0, HAI=0, 130°C. Measured 0.5mm thick minimum. (T2)	cURus
41	20s3	Insulated Tape for A (Not Shown)	JINGJIANG YAHUA PRESSURE SENSITIVE GLUE CO LTD	CT-280B	PET films with acrylic adhesive insulating tape, rated 130°C. (T2)	UR
41	20t	Optocoupler for A	SHARP CORP ELECTRONIC COMPONENTS AND DEVICES COMPANY	PC817C	Double protection optical isolators having an isolation voltage of 5300 Vrms. (U2 and U4)	cURus
			EVERLIGHT ELECTRONICS CO LTD	EL817C	Double protection optical isolators, providing 5000 vac isolation. (U2 and U4)	cURus
			BRIGHT LED ELECTRONICS CORP	BPC-817	Double protection optical isolators, providing 5000 vac isolation. (U2 and U4)	cURus
41	20u	IC for A	Various	S3F84B8	Operating voltage: 5VDC. (U3)	NR
40	20v	IC for A	Various	KA3525A	Operating voltage: 18VDC. (U6)	NR
41	20w	Connector for A (Not Shown)	ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25002-YYY Housing HX25002-YYY Wafer	Rated 250V, 3A, 85°C. 2 pins for CN6 and CN12.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25003-YYY Housing HX25003-YYY Wafer	Rated 250V, 3A, 85°C. 3 pins for CN5 and CN8.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25004-YYY Housing HX25004-YYY Wafer	Rated 250V, 3A, 85°C. 4 pins for CN7.	cURus
43	21	Module B (Not Shown)	YA-IN	150128	Secured to Module Box by screws. Consists of items 21a~21q.	See 5.0
43	21a	PCB B	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum.	UR or cETLus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
44	21b	Current Fuse for B	DONGGUAN HONGDA ELECTRONIC TECHNOLOGY CO LTD	52TCP	Rated 250VAC, 15A, size: 5.2mm x 20mm. (FUSE)	cURus
			DONGGUAN BETTER ELECTRONICS TECHNOLOGY CO LTD	522	Rated 250VAC, 15A, size: 5.2mm x 20mm. (FUSE)	cURus
44	21c	Resistor for B	Various	Various	Rated 51ohm, 2W. (R1)	NR
44	21d	Transformer for B	FOSHAN SHUNDE Yousheng Electronic Co., Ltd	EE13-9	Rated 2.1mH±10%. Refer to Illustration 8a for more detail of openings. (T1). It consists of the items 21d1, 21d2, 21d3.	NR
44	21d1	Winding for B (Not Shown)	SHENZHEN CHENGWEI INDUSTRY CO LTD	2UEW	Polyurethane coated copper wire, rated 130°C minimum. (T1)	UR
44	21d2	Bobbin for B (Not Shown)	CHANG CHUN PLASTICS CO LTD	Type EC-15	EP - Molding. Rated V-0, HWI=0, HAI=0, 130°C. Measured 0.5mm thick minimum. (T1)	cURus
44	21d3	Insulated Tape for B (Not Shown)	JINGJIANG YAHUA PRESSURE SENSITIVE GLUE CO LTD	CT-280B	PET films with acrylic adhesive insulating tape, rated 130°C. (T1)	UR
44	21e	IC for B	Various	Viper12A	Rated 85-265VAC. Soldered on Power PCB. (U5)	NR
43	21f	Capacitor for B	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 6uF, 105°C. (C1)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 6uF, 105°C. (C1)	cURus
44	21g	Varistor for B	THINKING ELECTRONIC INDUSTRIAL CO LTD	TVR10471K	Rated 470V. (ZNR1)	cURus
			CENTRA SCIENCE CORP	CNR-10D471K	Rated 470V. (ZNR1)	cURus
44	21h	Rectifier Bridge for B (Not Shown)	Various	Various	Rated 800V, 15A minimum. (DB1)	UR or cETLus

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
43	21i	Inductance for B	Foshan Taili Electronic Co., Ltd	T106-52B	Rated 220~250uH. Winding measured 1.6mm in wire diameter, polyester-imide coated copper wire, type QZY-x/180, rated 180°C. (L1 and L2)	NR
43	21j	Capacitor for B	FOSHAN SHUNDE CHUANG GE ELECTRONIC INDUSTRIAL CO LTD	MKP-X2	Rated 250VAC or 275VAC, 10uF, 105°C. (C2)	cURus
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKP-X2	Rated 250VAC or 275VAC, 10uF, 105°C. (C2)	cURus
43	21k	Resistor for B (Not Shown)	Various	Various	Rated 390K ohm, 1/2W. (R6 and R7)	NR
43	21l	Capacitor for B	FOSHAN SHUNDE CG ELECTRONIC INDUSTRY CO., LTD	MKPH	Rated 600VAC (1200VDC), 0.47uF, 105°C. (C3)	NR
			GUANGDONG FENGMING ELECTRONIC TECH CO LTD	MKPH	Rated 600VAC (1200VDC), 0.47uF, 105°C. (C3)	NR
43	21m	Resistor for B (Not Shown)	Various	Various	Rated 240K ohm, 1/2W. (R2~R5)	NR
43	21n	IGBT for B (Not Shown)	Infineon	IHW15N120R3	Rated V _{cb} s=1200V, I _{cb} =15A, T _j =175°C. (Q1 and Q10)	NR
				IHW20N120R3	Rated V _{cb} s=1200V, I _{cb} =20A, T _j =175°C. (Q1 and Q10)	NR
				IHW25N120R2	Rated V _{cb} s=1200V, I _{cb} =25A, T _j =175°C. (Q1 and Q10)	NR
				IHW20N120R5	Rated V _{cb} s=1200V, I _{cb} =20A, T _j =175°C. (Q1 and Q10)	NR
				IHW20N135R5	Rated V _{cb} s=1350V, I _{cb} =20A, T _j =175°C. (Q1 and Q10)	NR
				IHW30N120R5	Rated V _{cb} s=1200V, I _{cb} =30A, T _j =175°C. (Q1 and Q10)	NR
				IHW30N135R5	Rated V _{cb} s=1350V, I _{cb} =30A, T _j =175°C. (Q1 and Q10)	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
44	21o	Optocoupler for B	SHARP CORP ELECTRONIC COMPONENTS AND DEVICES COMPANY	PC817C	Double protection optical isolators having an isolation voltage of 5300 Vrms. (U2 and U4)	cURus
			EVERLIGHT ELECTRONICS CO LTD	EL817C	Double protection optical isolators, providing 5000 vac isolation. (U2 and U4)	cURus
			BRIGHT LED ELECTRONICS CORP	BPC-817	Double protection optical isolators having an isolation voltage of 5000 Vrms. (U2 and U4)	cURus
44	21p	IC for B	Various	S3F84B8	Operating voltage: 5VDC. (U3)	NR
44	21q	Connector for B (Not Shown)	ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25002-YYY Housing	Rated 250V, 3A, 85°C. 2 pins for CN6 and CN12.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25002-YYY Wafer	Rated 250V, 3A, 85°C. 2 pins for CN6 and CN12.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25003-YYY Housing	Rated 250V, 3A, 85°C. 3 pins for CN5 and CN8.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25003-YYY Wafer	Rated 250V, 3A, 85°C. 3 pins for CN5 and CN8.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25004-YYY Housing	Rated 250V, 3A, 85°C. 4 pins for CN7 and CN11.	cURus
			ZHEJIANG HONGXING ELECTRICAL CO LTD	HX25004-YYY Wafer	Rated 250V, 3A, 85°C. 4 pins for CN7 and CN11.	cURus
46	22	Module C (Not Shown)	YA-IN	150128	Module C is identical to Module B except Inductance (L1) and IGBT (Q1) are not provided in Module C. And except Capacitor (C1), rated 250VAC or 275VAC, 2uF, 105°C; Capacitor (C3), rated 600VAC (1200VDC), 0.33uF, 105°C.	See 5.0

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
40	23	DC Fan	FOSHAN TIANXIN ELECTRICAL TECHNOLOGY CO LTD	TXWFB85HS	Rated 18VDC, 0.16A. 5 provided for C96E series; 4 provided C74E series. Secured to Module Box by screws.	cURus
40	24	Data Wire	Various	2468	Rated #26AWG, 300V, 80°C, VW-1.	cURus or cETLus
49	25	Coil A (Not Shown)	Xuzhou kaixing Electric Appliance Co., Ltd	YI-3080BE	Rated 80±5uH, Q≥3.5. Refer to Illustration 9 for more detail. Consists of item 25a~25g. Secured to Module Box by screws.	NR
49	25a	Coil Winding	HESHAN JIANGCI WIRE & CABLE CO LTD	QZY-x/180-UL	Polyester-imide coated copper wire, rated 180°C. Measured 0.29mm in wire diameter, totally 30 strands and 23 turns.	UR
49	25b	Coil Winding Bracket	NAN YA PLASTICS CORP PLASTICS 4TH DIV	Type 1403G4	PBT. Rated V-0, HWI=3, HAI=0, 130°C. Measured 1.5mm thick minimum.	cURus
50	25c	Fiberglass Tube	Various	Various	Grade A silicone resin coated fiberglass sleeving. Rated 600V, 200°C, VW-1.	cURus or cETLus
50	25d	Magnet Bar	Various	Manganese zinc ferrite	8 provided, each measured 5.0mm x 15mm x 60mm.	NR
49	25e	Magnet Granule	Various	Manganese zinc ferrite	8 provided, each measured 5.0mm x 15mm x 8.0mm.	NR
49a, 50a	25d-e	Magnet Integrated Bar	Various	Manganese zinc ferrite	For Optional Magnet Integrated Bar. Integrated of Magnet Bar and Magnet Granule. 8 provided, each measured 10.0mm x 15mm x 62mm.	NR
50	25f	Copper Ring	Various	Copper	5 provided, each measured 2.0m in diameter.	NR
50	25g	Mica Barrier	Various	Mica	Measured 0.3mm thick minimum. Adhered to Microcrystal Glass by Glue.	NR
49	26	Coil B (Not Shown)	Xuzhou kaixing Electric Appliance Co., Ltd	YI-3088BE	Same as Coil A except: Rated 88±5uH, Q≥4.2; Coil Winding measured 0.29mm in wire diameter, totally 30 strands and 24 turns. Refer to Illustration 9a for more detail. Secured to Module Box by screws.	NR
49	27	Coil C (Not Shown)	Xuzhou kaixing Electric Appliance Co., Ltd	YI-2093BE	Same as Coil A except: Rated 93±5uH, Q≥3.5; Coil Winding measured 0.29mm in wire diameter, totally 20 strands and 25 turns. Refer to Illustration 9b for more detail. Secured to Module Box by screws.	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
50	28	NTC 2 (Not Shown)	SHENZHEN KEPENDA ELECTRONIC CO LTD	MF58-104-399	Rated R25=100KΩ±3% B25/50=4200±1%. Assembled to the edge of Coil A, B or C.	cURus
51	29	Silicone Bracket	SHIN-ETSU CHEMICAL CO LTD	Type KE-5620@	Silicone. Rated V-0, HWI=0, HAI=0, 150°C. Measured 1.0mm thick. Assembled to the center of Coil A, B or C.	cURus
51	30	NTC 3	SHENZHEN KEPENDA ELECTRONIC CO LTD	MF58-104-399	Rated R25=100KΩ±3% B25/50=4200±1%. Assembled to Silicone Bracket.	cURus
51	31	Thermal Cutoff	ZHONGSHAN SHENG PING THERMAL PROTECTORS CO LTD	SPF165	Rated 250VAC, 10A, Tf=167°C. Assembled to Silicone Bracket.	cURus
50	32	Lead Wire	Various	1430	Rated #22AWG, 300V, 105°C, VW-1.	cURus or cETLus
1	33	Label (Not Shown)	Various	Various	Rated 150°C minimum. Suitable for steel surface.	cURus or cETLus
22	34	Aluminum Sheet	Various	Aluminum	Measured 0.1mm thick minimum. Sleeving on the Power Cord inside the unit.	NR
22	35	Magnet Ring Housing	Various	Various	2 Provided. PA66. For models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01. Rated V-2, 75°C minimum.	cURus or cETLus
54	36	C96E Control 01 (Not Shown)	YA-IN	151230	For models C96E-AAAAA02 and C96E-AAAAA03. Consists of Item 36a~36e.	See 5.0
54	36a	C96E Control 01 PCB	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum. Assembled between Microcrystal Glass and Power PCB Bracket.	UR or cETLus
55	36b	C96E Control 01 IC	Wuxi I-CORE Electronics Co., Ltd	CS1628	Operating voltage: 5VDC. (U1 and U2)	NR
54	36c	C96E Control 01 IC	SAMSUNG Electronics Co., Ltd	S3F94C8	Operating voltage: 5VDC. Connected with a crystal oscillator: CST10.00MGW. (U3)	NR

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
55	36d	C96E Control 01 IC	BYD Microelectronics Co., Ltd	BF6910AS14	Operating voltage: 5VDC. (U4)	NR
			HOLTEK SEMICONDUCTOR INC.	BS83B12A-3	Operating voltage: 5VDC. (U4)	NR
55	36e	C96E Control 01 IC	BYD Microelectronics Co., Ltd	BF6910AS10	Operating voltage: 5VDC. (U5 and U6)	NR
			HOLTEK SEMICONDUCTOR INC.	BS83B08A-3	Operating voltage: 5VDC. (U5 and U6)	NR
58	37	C96E Control 02	YA-IN	160112	For models C96E-AABBB01 and C96E-AABBB02. Same as C96E Control 01 (Item 36) except indicated pattern and PCB layout.	See 5.0
62	38	C74E Control 03 (Not Shown)	YA-IN	160103	For models C74E-AAAA02 and C74E-AAAA03. Consists of Item 38a~38d.	See 5.0
62	38a	C74E Control 03 PCB	Various	Various	Rated V-0, 130°C, met UL796. Measured 1.6mm thick minimum. Assembled between Microcrystal Glass and Power PCB Bracket.	UR or cETLus
63	38b	C74E Control 03 IC	Wuxi I-CORE Electronics Co., Ltd	CS1628	Operating voltage: 5VDC. (U1 and U2)	NR
62	38c	C74E Control 03 IC	SAMSUNG Electronics Co., Ltd	S3F94C8	Operating voltage: 5VDC. Connected with a crystal oscillator: CST10.00MGW. (U3)	NR
63	38d	C74E Control 03 IC	BYD Microelectronics Co., Ltd	BF6910AS14	Operating voltage: 5VDC. (U4 and U5)	NR
			HOLTEK SEMICONDUCTOR INC.	BS83B12A-3	Operating voltage: 5VDC. (U4 and U5)	NR
66	39	C74E Control 04	YA-IN	160106	For models C74E-AABC02 and C74E-AABC03. Same as C74E Control 01 (Item 15) except indicated pattern and PCB layout.	See 5.0
70	40	C74E Control 05	YA-IN	160114	For models C74E-BBBC01 and C74E-BBBC02. Same as C74E Control 02 (Item 16) except indicated pattern and PCB layout.	See 5.0

4.0 Critical Components						
Photo #	Item no. ¹	Name	Manufacturer/ trademark ²	Type / model ²	Technical data and securement means	Mark(s) of conformity ³
96	41	Conduit Connector	KAIPHONE TECHNOLOGY CO LTD	D21-S222	Assembled with Base Housing and further secured with Flexible Metal Conduit by screws.	cURus
96	42	Power Wire (Not Shown)	Various	1015	Red, black and green wire provided, each rated 600V, 105°C, #10AWG. All assembled inside Flexible Metal Conduit .	cURus or cETLus
97	43	Wire Tube	Various	Various	Grade A silicone resin coated fiberglass sleeving. Rated 600V, 200°C, VW-1.	cURus or cETLus

Note:

1) Not all item numbers are indicated (called out) in the photos, as their location is obvious.

2) "Various" means any type, from any manufacturer that complies with the "Technical data and securement means" and meets the "Mark(s) of conformity" can be used.

3) Indicates specific marks to be verified, which assures the agreed level of surveillance for the component. "NR" - indicates Unlisted and only visual examination is necessary. "See 5.0" indicates Unlisted components or assemblies to be evaluated periodically refer to section 5.0 for details.

5.0 Critical Unlisted CEC Components

SUBASSEMBLY				
Photo #	Item no.	Name	Manufacturer/Trademark	Type / model
23	14	C96E Control (not shown)	YA-IN	150820
26	15	C74E Control 01 (not shown)	YA-IN	150819
29	16	C74E Control 02	YA-IN	150805-B
31	17	Power PCB Assembly	YA-IN	150228-A
40	20	Module A (Not Shown)	YA-IN	150511
43	21	Module B (Not Shown)	YA-IN	150128
46	22	Module C (Not Shown)	YA-IN	150128
54	36	C96E Control 01 (Not Shown)	YA-IN	151230
58	37	C96E Control 02	YA-IN	160112
62	38	C74E Control 03 (Not Shown)	YA-IN	160103
66	39	C74E Control 04	YA-IN	160106
70	40	C74E Control 05	YA-IN	160114

5.0 Critical Unlisted CEC Components		
Electrical Rating:	Test with appliance	Insulation class NA
Component Standard used:	<p>UL 858A Issue:2007/04/12 Ed:3 Rev:2010/06/03 Safety-Related Solid-State Controls for Household Electric Ranges</p> <p>Note:</p> <ol style="list-style-type: none"> 1. This controller was tested with end-product only. 2. This controller has been subjected to a hardware reliability investigation, to evaluate the critical functions declared by the manufacturer as follow. 3. For models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C74E-AAAA01, C74E-AABC01, C74E-ABBC01, C74E-BBCC01, provided with 3 step on function and 1 step OFF function: 3 step on: To turn on the unit, first touching the POWER key, then touching the ON/OFF key, and then pressing the up or down key. If nonvalid or no operation between each step, it will be canceled within 30s, and requires to repeat all the steps stated above to turn on the unit, timing between each steps no less than 10ms. 1 step off: To turn off the unit, touching the POWER key until de-energizes the unit. 4. For models C74E-BBCC02, provided with 2 step on function and 1 step OFF function: 2 step on: To turn on the unit, first touching the P key, then touching the heater selected key, and then pressing the up or down key. If nonvalid or no operation between each step, it will be canceled within 30s, and requires to repeat all the steps stated above to turn on the unit, timing between each steps no less than 10ms. 1 step off: To turn off the unit, touching the P key until de-energizes the unit. 5. Temperature Regulating Function: Type 1 only, not for safety purpose. 6. Temperature Limiting Function: Thermal Cutoff is connected to power supply(18V) of the Module A, B or C in series, to cut-off power supply(18V) of the Module A, B or C and not rely on software. Spacing no less than clearance 1.5mm, creepage distance 2.5mm, between the opposite conductor, include the soldering pad and copper trace in PCB. 	

5.0 Critical Unlisted CEC Components									
COMPONENTS LIST (refer to illustration 3~3a-7 and 4~4a-5 for circuit diagram and layout)									
Photo #	Item no.	Photo #	Item no.	Photo #	Item no.	Photo #	Item no.	Photo #	Item no.
23	14a	24	14b	23	14c	24	14d	24	14e
26	15a	27	15b	26	15c	27	15d		
31, 34, 37	17a	31, 34, 37	17b	31, 34, 37	17c	31, 34, 37	17d	31, 34, 37	17e
31, 34, 37	17f	31, 34, 37	17g	31, 34	17h	34	17i	31, 34, 37	17j
34, 37	17k	31, 34, 37	17l	34	17m	34	17n	31, 37	17o
37	17p	31, 34, 37	17q	31, 34, 37	17r	31, 34, 37	17s	31, 34, 37	17t
31, 34, 37	17u	34, 37	17v						
40	20a	40	20b	41	20c	41	20d	41	20e
41	20f	40	20g	41	20i	40	20j	41	20k
40	20m	40	20n	40	20o	40	20p	40	20q
40	20r	41	20s	41	20t	41	20u	40	20v
41	20w								
43	21a	44	21b	44	21c	44	21d	44	21e
43	21f	44	21g	44	21h	43	21i	43	21j
43	21k	43	21l	43	21m	43	21n	44	21o
44	21p	44	21q						
54	36a	55	36b	54	36c	55	36d	55	36e
62	38a	63	38b	62	38c	63	38d		

VERIFICATION PROCESS		
Test Name	Test Parameters	
Frequency: Annual	Test Site: CEC	Number of samples to test: 1
Verify Construction	Per the component descriptions noted above	

6.0 Critical Features

Recognized Component - A component part, which has been previously evaluated by an accredited certification body with restrictions and must be evaluated as part of the basic product considering the restrictions as specified by the Conditions of Acceptability.

Listed Component - A component part, which has been previously Listed or Certified by an accredited Certification Organization with no restrictions and is used in the intended application within its ratings.

Unlisted Component - A part that has not been previously evaluated to the appropriate designated component standard. It may also be a Listed or Recognized component that is being used outside of its evaluated Listing or component recognition.

Critical Features/Components - An essential part, material, subassembly, system, software, or accessory of a product that has a direct bearing on the product's conformance to applicable requirements of the product standard.

Construction Details - For specific construction details, reference should be made to the photographs and descriptions. All dimensions are approximate unless specified as exact or within a tolerance. In addition to the specific construction details described in this Report, the following general requirements also apply.

1. **Spacings** - In primary circuits, minimum 12.7mm spacing are maintained through air and over surfaces between a wiring terminal and dead metal of the enclosure, minimum 6.4mm spacing are maintained through air between wiring terminals of opposite polarity and between a wiring terminal and dead metal other than the enclosure, minimum 9.5mm spacing are maintained over surfaces between wiring terminals of opposite polarity and between a wiring terminal and dead metal other than the enclosure.
2. **Mechanical Assembly** - Components such as switches, fuseholders, connectors, wiring terminals and display lamps are mounted and prevented from shifting or rotating by the use of lockwashers, starwashers, or other mounting format that prevents turning of the component.
3. **Corrosion Protection** - All ferrous metal parts are protected against corrosion by painting, plating or the equivalent.
4. **Accessibility of Live Parts** - All uninsulated live parts in primary circuitry are housed within a non-metallic and metallic enclosure constructed with no openings other than those specifically described in Sections 4 and 5.
5. **Internal Wiring** - Internal wiring is routed away from sharp or moving parts. Internal wiring leads terminating in soldered connections are made mechanically secure prior to soldering. Recognized Component separable (quick disconnect) connectors of the positive detent type, closed loop connectors, or other types specifically described in the text of this report are also acceptable as internal wiring terminals. At points where internal wiring passes through metal walls or partitions, the wiring insulation is protected against abrasion or damage by plastic bushings or grommets.
6. **Grounded Connection** - This product is provided with a grounded power supply connection. All all dead metal parts that are able to become energized shall be connected to grounded conductor supply cord.
7. **Markings** - The product is marked on a labeling system as described in item no.33 of section 4.0 with the following:
 - applicant's name or trade name or trade mark
 - model number
 - date of manufacture
 - electrical ratings (volts, power & frequency)
 - Refer to Illustration 1, 1c, 1e thru 1i for layouts.
8. **Cautionary Markings** - The following are required in letters not less than 3/32 inch (2.4 mm) high:

"DO NOT IMMERSE IN WATER"
"NE PAS IMMERGER"
"DO NOT IMMERSE IN WATER"
"NE PAS IMMERGER DANS L'EAU"
"HOUSEHOLD USE ONLY"
"POUR USAGE DOMESTIQUE SEULEMENT"

- Refer to Illustration 1, 1c, 1e thru 1i for layouts.

6.0 Critical Features

9. Installation, Operating and Safety Instructions - Instructions for installation and use of this product are provided by the manufacturer as required by the standard. The instructions and warning statements shall be provided as printed material and shall be repeated in any electronic media instructions provided. All other instructions may be provided in electronic read-only media format only, such as CD-ROM.
- Refer to Illustration 2, 2a, 2a-1 thru 2a-78 for details.
10. Carton Markings - The following are required:
- The applicant's name, trademark or other descriptive marking by which the organization responsible for the product can be identified;
 - The catalog number or the equivalent; and
 - The electrical rating.

7.0 Illustrations

Illustration 1 - Label for basic listee models

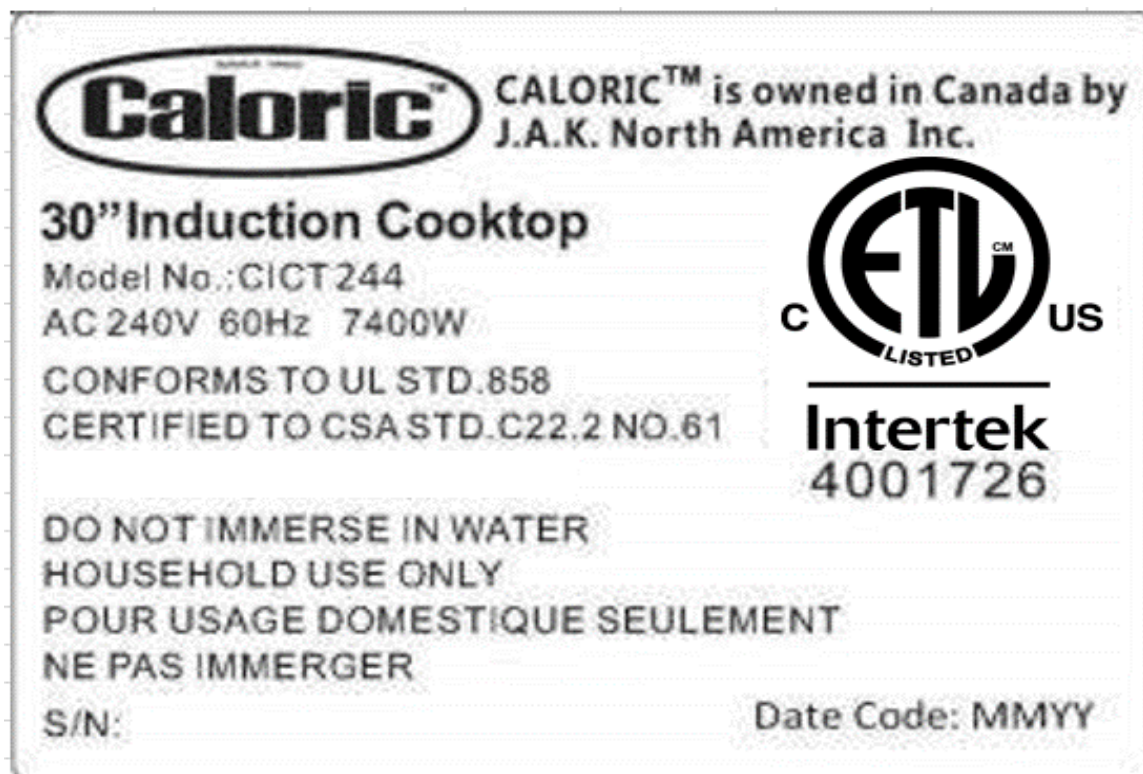


Note:

1. Date code: "MMYY", "YY" for Year, "MM" for Month.
2. The marking label of models C96E-AAAAA01, C96E-AABBC01, C96E-ABBCC01, C96E-AAAAA02, C96E-AAAAA03, C96E-AABBB01 and C96E-AABBB02 are identical except model designation; the marking label of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01, C74E-BBCC01, C74E-BBCC02, C74E-AAAA02, C74E-AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBCC01 and C74E-BBCC02 are identical except model designation.
3. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
4. The marking label of model C96E-AAAAA01 is identical to C74E-AAAA01, except the power rating. For C96E-AAAAA01 9600W, for C74E-AAAA01 7400W.
5. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER" shall be in letters not less than 2.4 mm high.
6. Option ratings: AC 208V~ 60Hz, 8300W.

7.0 Illustrations

Illustration 1c - Label for multiple listee models

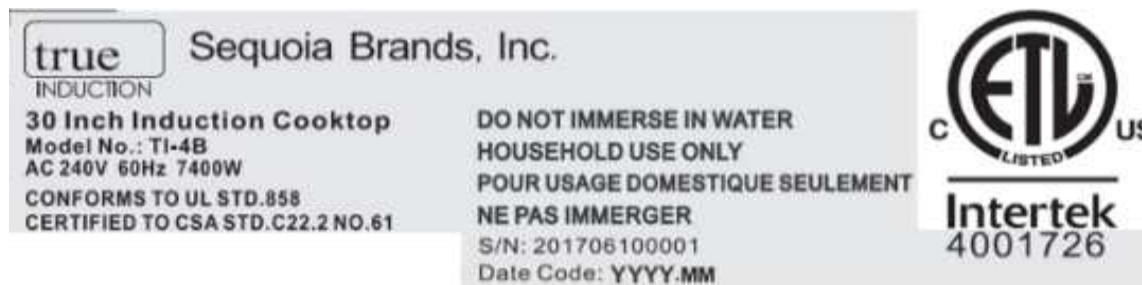


Note:

1. Date code: "MMYY", "YY" for Year, "MM" for Month.
2. The marking labels of models CICT244-SS and CICT244 are identical except model designation, models CICT305-SS and CICT305 are identical except model designation, models CICT336-SS and CICT336 are identical except model designation.
3. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
4. The marking label of model CICT305 is identical to CICT244, except the model name. The marking label of model of model CICT366 is identical to CICT244 except the power rating for CICT244 is 7400W, the power rating for CICT366 is 9600W and CICT244 is 30" Induction Cooktop, CICT366 is 36" Induction Cooktop.
5. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMÉRGER" shall be in letters not less than 2.4 mm high.
6. Option ratings: AC 208V~ 60Hz, 6400W.

7.0 Illustrations

Illustration 1e - Label for multiple listee models



Note:

1. Date code: YYYY.MM, YYYY for Year, MM for Month.
2. The marking labels of models TI-4B, TI-4B-01, TI-4B-02, TI-4B-03, TI-5B, TI-5B-01 are identical except model designation and rating.
3. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
4. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER" shall be in letters not less than 2.4 mm high.
5. Option ratings: AC 208V~ 60Hz, 6400W.

7.0 Illustrations

Illustration 1f - Label for multiple listee models



Note:

1. Date code: MMY, MM for Month, YY for Year .
2. The marking labels of model FCTIN0539-24, DCTIN0539-24, ECTIN0539-24, XCTIN0539-24, F4IT24S1, D4IT24S1, E4IT24S1, X4IT24S1, FCTIN0545-30, DCTIN0545-30, ECTIN0545-30, XCTIN0545-30, DCTIN0539-30, ECTIN0539-30 and XCTIN0539-30 are identical with FCTIN0539-30, except the model name. The marking labels of models FCTIN0539-36, DCTIN0539-36, ECTIN0539-36 and XCTIN0539-36 are identical with FCTIN0539-30, except the model name, and the ratings. For models DCTIN0539-36, ECTIN0539-36 and XCTIN0539-36, the ratings is 9600W.
3. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
4. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER" shall be in letters not less than 2.4 mm high.
5. Option ratings: For models FCTIN0539-30, FCTIN0539-24, DCTIN0539-24, ECTIN0539-24, XCTIN0539-24, F4IT24S1, D4IT24S1, E4IT24S1, X4IT24S1, FCTIN0545-30, DCTIN0545-30, ECTIN0545-30, XCTIN0545-30, DCTIN0539-30, ECTIN0539-30 and XCTIN0539-30: AC 208V~ 60Hz, 6400W.
For models FCTIN0539-36, DCTIN0539-36, ECTIN0539-36 and XCTIN0539-36: AC 208V~ 60Hz, 8300W.
6. Optional brand name: CTM, FORNO, Fulgor Milano, Elisii.

7.0 Illustrations

Illustration 1g - Label for multiple listee models



Note:

1. Date code: MMY, MM for Month, YY for Year .
2. The marking labels of model SDH3042DB and SDH2442DB identical with SDH3652DB, except the model name and rated power input.
3. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
4. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER" shall be in letters not less than 2.4 mm high.
5. Option ratings: AC 208V~ 60Hz, 8300W.

7.0 Illustrations

Illustration 1h - Label for multiple listee models



Note:

1. Date code: MM/YYYY, MM for Month, YYYY for Year .
2. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
3. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER DANS L'EAU" shall be in letters not less than 2.4 mm high.
4. The marking labels of model HIC3601 is identical with HIC3001, except the model name and power rating; the power rating for HIC3601 is 9600W. HIC3001 is 30" Induction cooktop. HIC3601 is 36" induction cooktop.
5. Optional brand name "THOR KITCHEN".
6. Option ratings:
For model HIC3001: AC 208V~ 60Hz, 6400W.
For model HIC3601: AC 208V~ 60Hz, 8300W.

7.0 Illustrations

Illustration 1i - Label for multiple listee models



Note:

1. Date code: MM/YYYY, MM for Month, YYYY for Year .
2. Marking label adhered to the top surface of Microcrystal Glass or front surface of Microcrystal Glass Bracket or front surface of Back Housing.
3. "DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER DANS L'EAU" shall be in letters not less than 2.4 mm high.
4. Option ratings:
 - For Model No. RCIND-30 AC 208V~ 60Hz, 6400W.
 - For Model No. RCIND-36 AC 208V~60Hz, 8300W.
 - For Model No. RCIND-24 AC 208V~60Hz, 6400W.

7.0 Illustrations

Illustration 2 - Instruction Manual

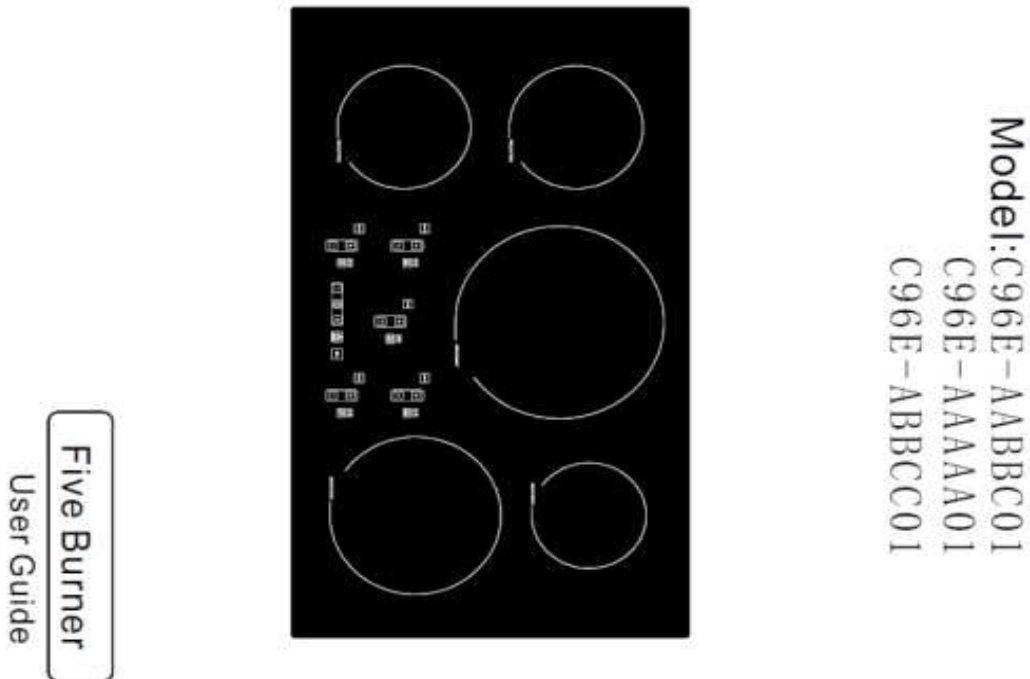


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Thank you for purchasing the our Induction five burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's installation manual at
WWW.CHINAJIANAN.COM

Fill out the following information for future reference

Brand _____
 Purchase Date _____
 Model Number _____
 Serial Number _____

7.0 Illustrations

Illustration 2a - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- In installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking any overheated fat or oil on the cooktop may ignite. There is a risk of burning and fire, therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat – boil over causes smoking and greasy splatters that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use. Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop, such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes etc. can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than directed by the manufacturer.
- Wear proper loose fitting or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or 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 – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

2

7.0 Illustrations

Illustration 2a-1 - Instruction Manual

I. Important Safety Information

- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and splitters may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and splitters may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-Top With Caution – If a wet 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 of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person with physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. The same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooking from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution-do not clean while unit is still hot, some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burns, ignition of flammable materials and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution-If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

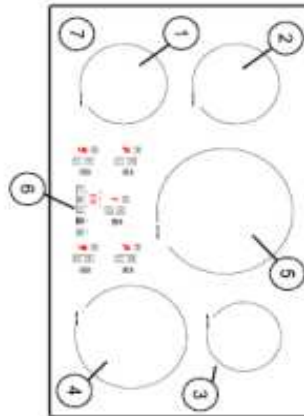
SAVE THESE WARNINGS

4

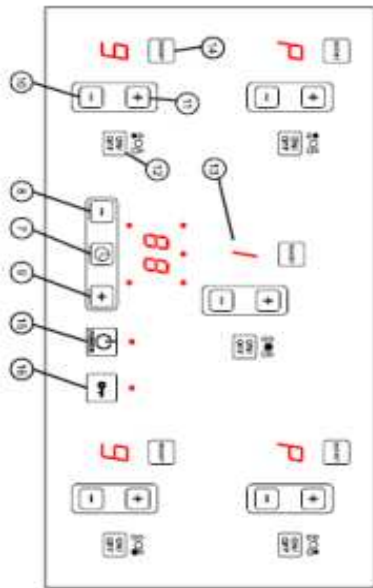
7.0 Illustrations

Illustration 2a-2 - Instruction Manual

II. Control Panel Overview



1. Front left cooking zone
 2. Back left cooking zone
 3. Back right cooking zone
 4. Front right cooking zone
 5. Middle cooking zone
 6. Ceramic glass
 7. Touch control panel
- Diagram make look different from actual product.



7. Timer Control Keys
8. Lower time key
9. Raise time key
10. Lower power key
11. Raise power key
12. Cooking Zone ON/OFF key
13. Power or residual heat display
14. Power boost key
15. Power button
16. Child safety lock

III. Specifications & How to Use

Power	9600 Watts
Voltage	240V / 60Hz
Power Range	100W -3700W
Level Selection	Selected settings 1 through 9 Set timer from 1 to 99 minutes
Mix Time	
Material	Glass Ceramic Top / Metal Body
Unit Measurements	36" width x 21" length x 2.5/32" height
Installation Type	Drop-in
Installs Over Built-in Oven	Yes
Installation Dimensions(WxD)	34-14/16" x 1-31/32"

Heating Power of Each Cooking Zone

Level	1	2	3	4	5	6	7	8	9	P	
Left	1000W 50% 50% 50%	2000W 100% 100% 100%	3000W 150% 150% 150%	4000W 200% 200% 200%	5000W 250% 250% 250%	6000W 300% 300% 300%	7000W 350% 350% 350%	8000W 400% 400% 400%	9000W 450% 450% 450%	10000W 500% 500% 500%	2500W
Right	1000W 50% 50% 50%	2000W 100% 100% 100%	3000W 150% 150% 150%	4000W 200% 200% 200%	5000W 250% 250% 250%	6000W 300% 300% 300%	7000W 350% 350% 350%	8000W 400% 400% 400%	9000W 450% 450% 450%	10000W 500% 500% 500%	2500W
Middle	1000W 50% 50% 50%	2000W 100% 100% 100%	3000W 150% 150% 150%	4000W 200% 200% 200%	5000W 250% 250% 250%	6000W 300% 300% 300%	7000W 350% 350% 350%	8000W 400% 400% 400%	9000W 450% 450% 450%	10000W 500% 500% 500%	2500W

Model: G96E-ABRC01 / G96E-AAAA01

Level	1	2	3	4	5	6	7	8	9	P	
Left	1000W 50% 50% 50%	2000W 100% 100% 100%	3000W 150% 150% 150%	4000W 200% 200% 200%	5000W 250% 250% 250%	6000W 300% 300% 300%	7000W 350% 350% 350%	8000W 400% 400% 400%	9000W 450% 450% 450%	10000W 500% 500% 500%	2500W
Right	1000W 50% 50% 50%	2000W 100% 100% 100%	3000W 150% 150% 150%	4000W 200% 200% 200%	5000W 250% 250% 250%	6000W 300% 300% 300%	7000W 350% 350% 350%	8000W 400% 400% 400%	9000W 450% 450% 450%	10000W 500% 500% 500%	2500W
Middle	1000W 50% 50% 50%	2000W 100% 100% 100%	3000W 150% 150% 150%	4000W 200% 200% 200%	5000W 250% 250% 250%	6000W 300% 300% 300%	7000W 350% 350% 350%	8000W 400% 400% 400%	9000W 450% 450% 450%	10000W 500% 500% 500%	2500W

Total Power: 9600W

We divide the left and middle 3 burners and the right 2 burners into 2 different groups and among each group with rated power of 4800W. Left front and left rear and middle burner above for a group of the Total power of 3700W. Right front and Right rear burner above for a group of the total rated power of 4800W.

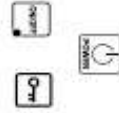
7.0 Illustrations

Illustration 2a-3 - Instruction Manual

III. How to Use

Readiness Mode

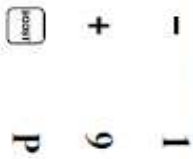
While on standby mode, press the main "ON/OFF" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "ON/OFF" key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key are not chosen within 30 seconds.



Switching on the hob and cooking zones



8 Suitable for Induction cooktop



Place a compatible pot or pan on the cooking zone you wish to use.
 With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "0".
 Press either the "+" key, "-" key, "Boost" key, to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.
 Press the minus key (-) to lower the cooking level.
 Press the Plus key (+) to raise the cooking level.
 Pressing the "Boost" key will show on the display as a "Boost", boosting the heating power to the highest level.

III. How to Use

Lock

Activating the Child Safety Lock during cooktop use:
 Child Lock prevents activation of any sensor key, except for the "ON/OFF" key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

B. Automatic: The induction cooktop will automatically enter into Lock mode if any key is not pressed within 5 minutes. The unit will make a "beep" sound and the indicator light will turn on above the "Lock" key when the automatic Lock mode is activated.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off



a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.
 b. Turn off the entire unit by pressing the "ON/OFF" key which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.
Note: Please do not pull the power plug until the cooling fan has stopped.

7.0 Illustrations

Illustration 2a-4 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blink.

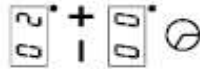
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.

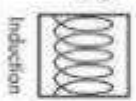
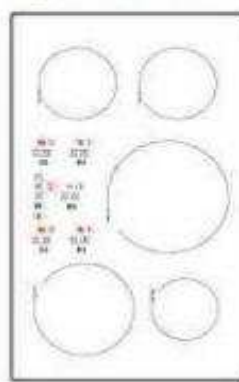


IV. Compatible Cookware

Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on, then your cookware is ready to be used on the Induction five burner induction drop-in cooktop!

Optimally the cookware will have this induction image on the retail box.



The following are not compatible: heat-resistant glass, ceramic, copper, aluminum, painted, foil, round-bottomed cookware, or cookware with a base less than 5 inches.

V. Cleaning and Maintenance

Please follow these directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop to maintain and protect the surface of your glass cooktop, follow these steps:

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new. Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned.

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-5 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that projects horizontally at a minimum of 6 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 36"

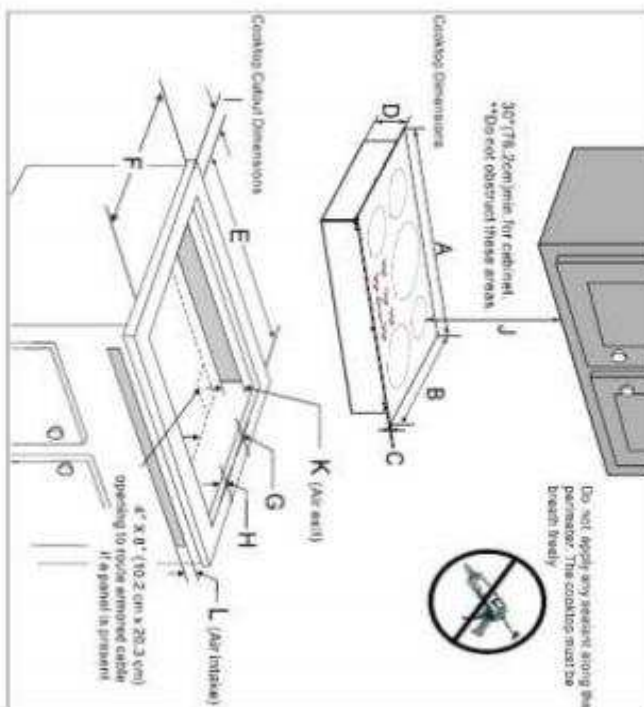


Figure 1

7.0 Illustrations

Illustration 2a-6 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A. Width	B. Depth	C. Height	D. Height
36"	21"	5/32"	2-5/32"

Cooktop Cutout Dimensions							
E. Depth	F. Depth	G. Depth	H. Depth	I. Depth	J. Depth	K. Height	L. Height
Minimum: 34-1/4"	Minimum: 19-1/2"	Minimum: 5-1/2"	Minimum: 13/32"	Minimum: 13/32"	Minimum: 30"	4-2/32"	1-1/32"
Maximum: 36-1/8"	Maximum: 20-1/8"	Maximum: 5-1/2"	Maximum: 25/32"	Maximum: 13/32"	Maximum: 30"	4-2/32"	1-1/32"

VI. Counter Installation Instructions:

Before installing the cooktop:

1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
2. Place the cooktop into the countertop cutout.

Model and Serial Number Location:

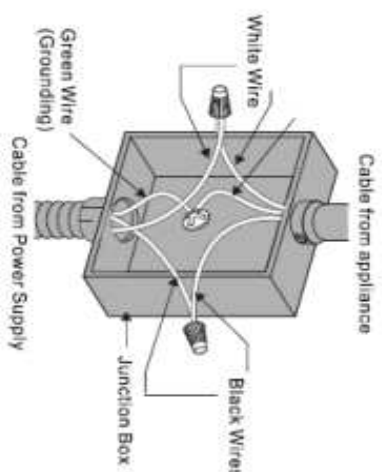
The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Serial plate is located under the burner box of the cooktop

Connecting to a 3 wire power supply cable electrical system:

1. Disconnect the power supply.
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

7.0 Illustrations

Illustration 2a-7 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 50 A
4. Minimum acceptable size of conductors should be no less than 10AWG copper only, and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important-Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7,400 W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-8 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	Electronics fault error message of specific cooking zone	• See E01, E2, E3, E7, E8, E9, EE
E01 appears in the Timer display	IGBT overhauling	• Turn off unit until IGBT to cool. Restart unit.
E1 appears in the Timer display	No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2 appears in the Timer display	Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3 appears in the Timer display	Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	NTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8 appears in the Timer display	NTC1 short circuit	
E9 appears in the Timer display	NTC2 break of	
EE appears in the Timer display	NTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-9 - Instruction Manual

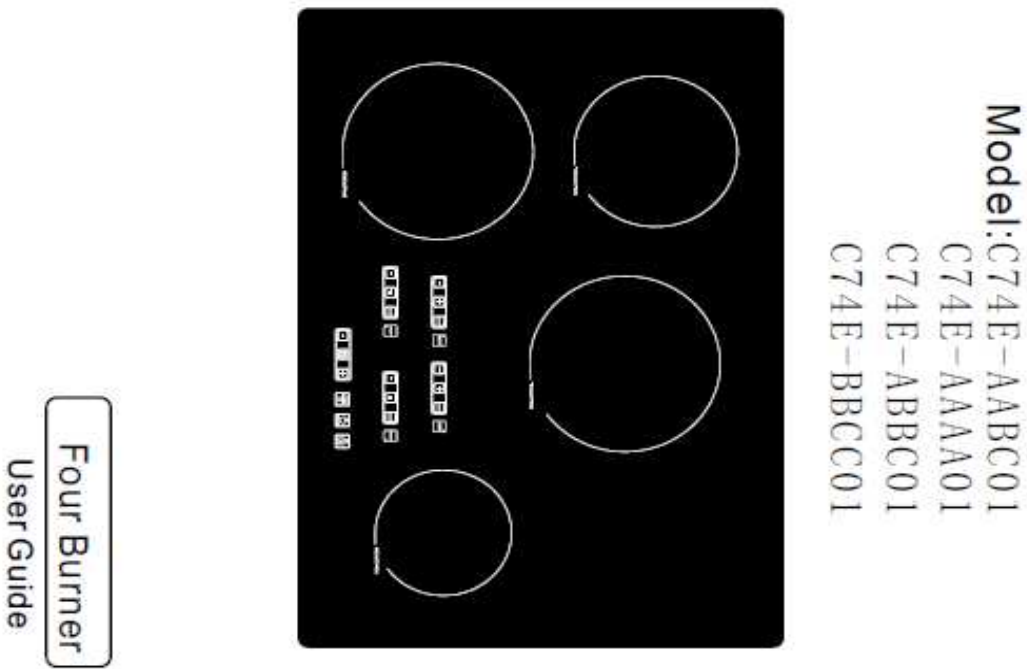


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Thank you for purchasing the our Induction five burner unit.
 Please read the entire instruction manual prior to using your unit.

You can download an owner's installation manual at
WWW.CHINAJIANAN.COM

Fill out the following information for future reference

Brand _____

Purchase Date _____

Model Number _____

Serial Number _____

7.0 Illustrations

Illustration 2a-10 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking a dry overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat-boil over causes smoking and greasy spillover that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zone.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than detected by the manufacturer.
- Wear proper-foose-thing or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or to am-type extinguisher.
- Use Only Dry Potholders – Wet or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of funder sized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy splillovers that may ignite.
- Make Sure Rector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over/Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

2

7.0 Illustrations

Illustration 2a-11 - Instruction Manual

I. Important Safety Information

- 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.
- 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 a wet sponge or cloth is used to wipe spills on a hot cooking area, the chance to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person who physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. The same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot. Some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burn or ignition of flammable materials and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution: If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

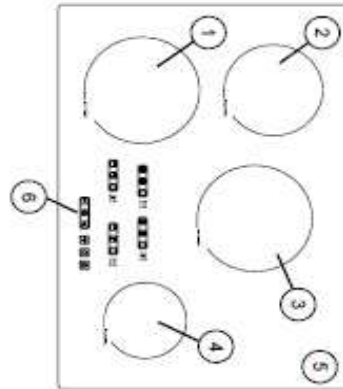
SAVE THESE WARNINGS

4

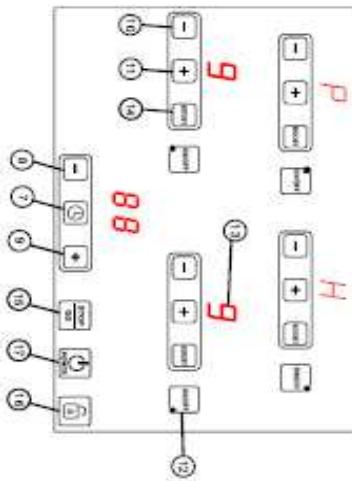
7.0 Illustrations

Illustration 2a-12 - Instruction Manual

II. Control Panel Overview



1. Front left cooking zone
 2. Back left cooking zone
 3. Back right cooking zone
 4. Front right cooking zone
 5. Ceramic glass
 6. Touch control panel
- Diagram make look different from actual product.



- 7. Timer Control Keys:**
- 8. Lower time key
 - 9. Raise time key
 - 10. Lower power key
 - 11. Raise power key
- 12. Cooking Zone ON/OFF key**
- 13. Power or residual heat display
 - 14. Power boost key
 - 15. Pause / resume heating zone
 - 16. Child safety lock
 - 17. Power button

5

III. Specifications & How to Use

Power	7400 Watts
Voltage	240V / 60Hz
Power Range	100W -3700W
Level Selection	Select settings 1 through 9
Max Time	Set timer from 1 to 99 minutes
Material	Glass Ceramic Top / Metal Body
Unit Measurements	30" width x 21" length x 2-5/32" height
Installation Type	Drop-In
Installs Over Built-In Oven	Yes
Installation Dimensions(WxD)	28-3/4" x 19-9/32"
Heating Power of Each Cooking Zone:	
Model:CT1E-AM901/CT1E-MAA91	

Level	1	2	3	4	5	6	7	8	9	P
Left Front	300W (50/50)	300W (50/50)	400W (50/50)	600W (50/50)	1000W (50/50)	1400W (50/50)	1600W (50/50)	2000W (50/50)	2400W (50/50)	3200W (50/50)
Left Rear	300W (50/50)	300W (50/50)	400W (50/50)	600W (50/50)	1000W (50/50)	1400W (50/50)	1600W (50/50)	2000W (50/50)	2400W (50/50)	3200W (50/50)
Right Front	300W (50/50)	300W (50/50)	400W (50/50)	600W (50/50)	1000W (50/50)	1400W (50/50)	1600W (50/50)	2000W (50/50)	2400W (50/50)	3200W (50/50)
Right Rear	300W (50/50)	300W (50/50)	400W (50/50)	600W (50/50)	1000W (50/50)	1400W (50/50)	1600W (50/50)	2000W (50/50)	2400W (50/50)	3200W (50/50)

Level	1	2	3	4	5	6	7	8	9	P
Left Front	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1200W (50/50)	1400W (50/50)	1600W (50/50)	1800W (50/50)	2500W (50/50)
Left Rear	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1200W (50/50)	1400W (50/50)	1600W (50/50)	1800W (50/50)	2500W (50/50)
Right Front	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1200W (50/50)	1400W (50/50)	1600W (50/50)	1800W (50/50)	2500W (50/50)
Right Rear	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1200W (50/50)	1400W (50/50)	1600W (50/50)	1800W (50/50)	2500W (50/50)

Level	1	2	3	4	5	6	7	8	9	P
Left Front	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1300W (50/50)	1500W (50/50)	1600W (50/50)	2200W (50/50)	2700W (50/50)
Left Rear	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1300W (50/50)	1500W (50/50)	1600W (50/50)	2200W (50/50)	2700W (50/50)
Right Front	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1300W (50/50)	1500W (50/50)	1600W (50/50)	2200W (50/50)	2700W (50/50)
Right Rear	300W (50/50)	200W (50/50)	300W (50/50)	600W (50/50)	1000W (50/50)	1300W (50/50)	1500W (50/50)	1600W (50/50)	2200W (50/50)	2700W (50/50)

Total Power:7400W
 We divide the left 2 burners and the Right 2 burners into 2 different groups and among each group with rated power of 3700W. Left front and Left rear burner above for a group of the Total power of 3700W. Right front and Right rear burner above for a group of the total rated power of 3700W.

6

7.0 Illustrations

Illustration 2a-13 - Instruction Manual

III. How to Use

Readiness Mode

While on standby mode, press the main "ON/OFF" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "ON/OFF" key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key are not chosen within 30 seconds.



Switching on the hob and cooking zones



Place a compatible pot or pan on the cooking zone you wish to use.

With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "0".



Press either the "+" key, "-" key, "Boost" key, to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.

Press the minus key (-) to lower the cooking level. Press the Plus key (+) to raise the cooking level. Pressing the "Boost" key will show on the display as a "Boost", boosting the heating power to the highest level.

While in cooking



press "STOP GO" key, all cooking zone stop cooking and "STOP GO" light blink.

While in stop cooking

press "ON/OFF" key, all cooking zone being used, and "ON/OFF" light blink.

light turn off, cooking zone will turn on standby mode if don't press "ON/OFF" within 10 minutes.

III. How to Use

Lock

Activating the Child Safety Lock during cooktop use: Child Lock prevents activation of any sensor key, except for the "ON/OFF" key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

B. Automatic: The induction cooktop will automatically enter into Lock mode if any key is not pressed within 5 minutes. The unit will make a "beep" sound and the indicator light will turn on above the "Lock" key when the automatic Lock mode is activated.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off

a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.

b. Turn off the entire unit by pressing the "ON/OFF" key which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.



7.0 Illustrations

Illustration 2a-14 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blink.

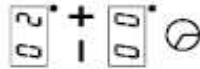
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.

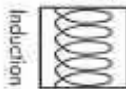
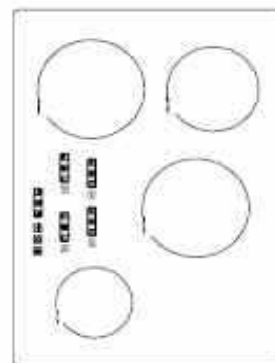


IV. Compatible Cookware

Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To fill if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction four burner induction drop-in cooktop!

Optimally the cookware will have this induction image on the retail box:



The following are not compatible: heat-resistant glass, ceramic, copper, aluminum, paraffin, round-bottomed cookware, or cookware with a base less than 5 mm thick.

V. Cleaning and Maintenance

Please follow these directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you **DO NOT** use the cooktop until it has been thoroughly cleaned.

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-15 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned-on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to scribe pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

Important-Save for the local electrical inspector's use.

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or the due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase three-wire cable, 240V/50Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 30"

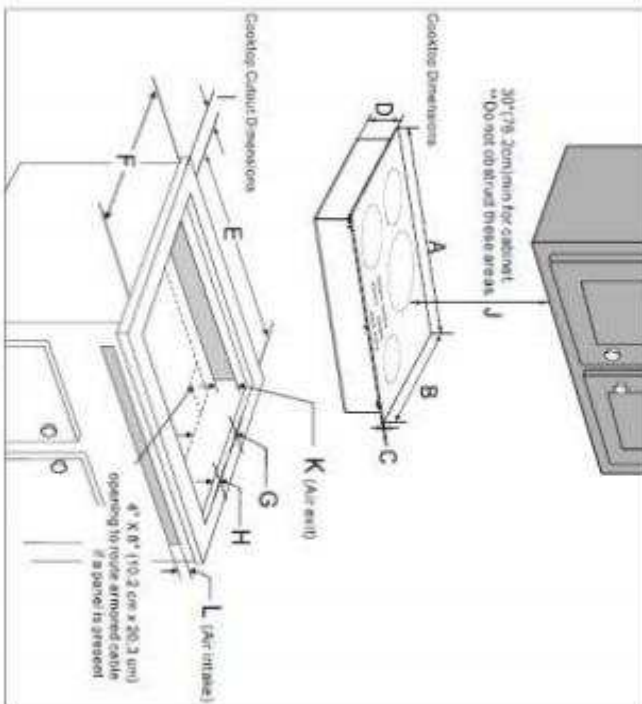


Figure 1
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7.0 Illustrations

Illustration 2a-16 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A. Width	B. Depth	C. Height	D. Height
30"	21"	5/32"	2-5/32"

Cooktop Cutout Dimensions							
E. Depth	F. Depth	G. Depth	H. Depth	I. Depth	J. Depth	K. Height	L. Height
Minimum: 28-3/4"	Minimum: 19-9/32"	Minimum: 5-1/32"	Minimum: 10 3/2"	Minimum: 13-1/32"	Minimum: 3"	4-20/32"	1-3/32"
Maximum: 29-1/2"	Maximum: 20-1/4"	Maximum: 5-1/32"	Maximum: 23 3/2"	Maximum: 13-1/32"	Maximum: 3"	4-20/32"	1-3/32"

VI. Counter Installation Instructions:

Before installing the cooktop:

1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on sight.
2. Place the cooktop into the countertop cutout.

Model and Serial Number Location:

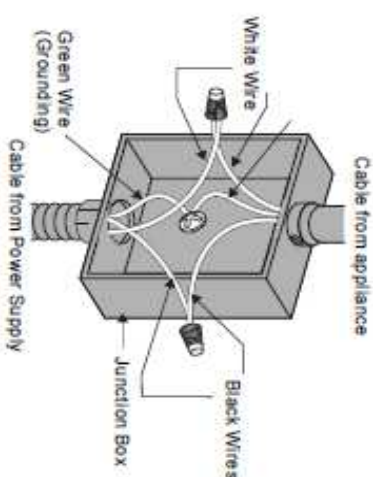
The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Serial plate is located under the burner box of the cooktop

Connecting to a 3 wire power supply cable electrical system

1. Disconnect the power supply.
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

7.0 Illustrations

Illustration 2a-17 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 40 A.
4. Minimum acceptable size of conductors should be no less than 10AWG copper only and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.

3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important – Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7,400 W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-18 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1* appears on the Power display	• Electric's fault error message of specific cooking zone	• See E0.E1, E2, E3, E7, E8, E9, EE
E0* appears in the Timer display	• IGBT overhauling	• Turn off unit until it show IGBT to cool. Restart unit.
E1* appears in the Timer display	• No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2* appears in the Timer display	• Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3* appears in the Timer display	• Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7* appears in the Timer display	• MTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8* appears in the Timer display	• MTC1 short circuit	
E9* appears in the Timer display	• MTC2 break of	
EE* appears in the Timer display	• MTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 18.03 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

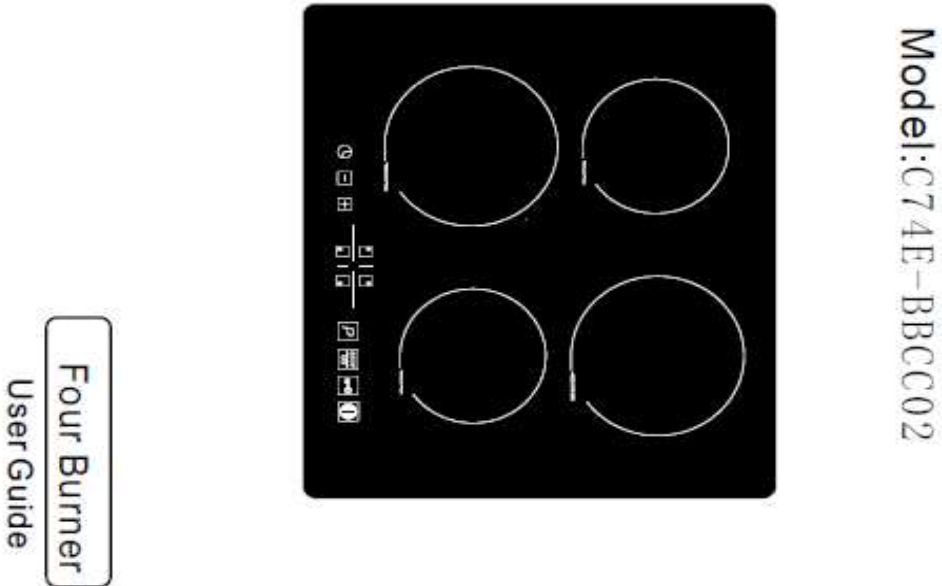
2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-19 - Instruction Manual



Model: C74E-BBCC02

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Thank you for purchasing the our Induction five burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's & installation manual at
WWW.CHINAJIANAN.COM

Fill out the following information for future reference

Brand _____
 Purchase Date _____
 Model Number _____
 Serial Number _____

7.0 Illustrations

Illustration 2a-20 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire, therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat-boil over causes smoking and greasy spill-over that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spill-overs may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zone.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than detected by the manufacturer.
- Wear proper-foose-thing or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or 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 – Metal or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boil-over causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

2

7.0 Illustrations

Illustration 2a-21 - Instruction Manual

I. Important Safety Information

- 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.
- 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 a wet sponge or cloth is used to wipe spills on a hot cooking area, the chance to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person who physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. This same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution -do not clean while unit is still hot. Some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burn or ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution- If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

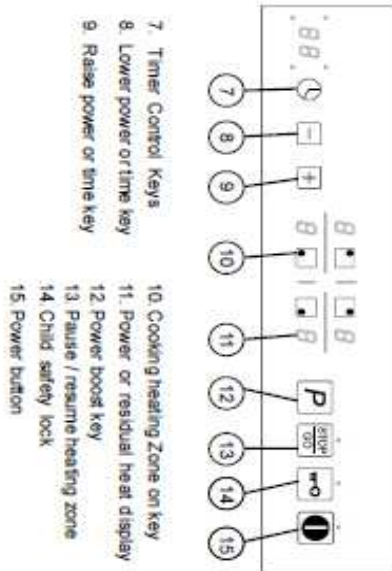
This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

SAVE THESE WARNINGS

4

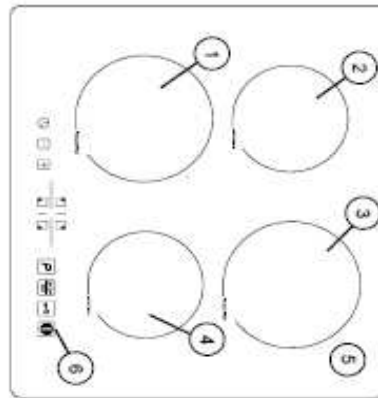
7.0 Illustrations

Illustration 2a-22 - Instruction Manual



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II. Control Panel Overview



1. Front left cooking zone
 2. Back left cooking zone
 3. Back right cooking zone
 4. Front right cooking zone
 5. Ceramic glass
 6. Touch control panel
- Diagram make look different from actual product.

III. Specifications & How to Use

Power	7400 Watts
Voltage	240V / 60Hz
Power Range	100W -2700W
Level Selection	Select settings 1 through 9
Max Time	Set timer from 1 to 99 minutes
Material	Glass Ceramic Top / Metal Body
Unit Measurements	23-7/32" width x 20-15/32" height x 2-5/32" height
Installation Type	Drop-In
Installs Over Built-In Oven	Yes
Installation Dimensions(WxD)	21-31/32" x 18-29/32"

Heating Power of Each Cooking Zone:

Level	1	2	3	4	5	6	7	8	9
Left Front	100W (ON15s)	200W (ON15s)	300W (ON15s)	400W (ON15s)	500W (ON15s)	600W (ON15s)	700W (ON15s)	800W (ON15s)	900W (ON15s)
Left Rear	100W (ON15s)	200W (ON15s)	300W (ON15s)	400W (ON15s)	500W (ON15s)	600W (ON15s)	700W (ON15s)	800W (ON15s)	900W (ON15s)
Right Front	100W (ON15s)	200W (ON15s)	300W (ON15s)	400W (ON15s)	500W (ON15s)	600W (ON15s)	700W (ON15s)	800W (ON15s)	900W (ON15s)
Right Rear	100W (ON15s)	200W (ON15s)	300W (ON15s)	400W (ON15s)	500W (ON15s)	600W (ON15s)	700W (ON15s)	800W (ON15s)	900W (ON15s)

Total Power:7400W

We divide the left 2 burners and the Right 2 burners into 2 different groups and among each group with rated power of 3700W. Left front and Left rear burner stove for a group of the Total rated power of 3700W. Right front and Right rear burner

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7.0 Illustrations

Illustration 2a-23 - Instruction Manual

III. How to Use



Readiness Mode

While on standby mode, press the main  key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the  key is lit up, the unit will automatically return to standby mode if the Cooking heating zone ON key or Lock key are not chosen within 30 seconds.



Switching on the hob and cooking zones



8 suitable for induction cooktop

Place a compatible pot or pan on the cooking zone you wish to use.

With the hob being ON as mentioned above, press the desired cooking zone ON key. The display will blink and show a "0".

- 1
 + 9

Press either the "+" key, "-" key, "P" key to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.

Press the minus key (-) to lower the cooking level. Pressing the Plus key (+) to raise the cooking level. Pressing the "P" key will show on the display as a "P", boosting the heating power to the highest level.


P Power Boost

While in cooking



press  key, all cooking zone stop cooking and  light blink.

While in stop cooking

press  key, all cooking zone being used, and  light blink.

light turn off, cooking zone will turn on standby mode if don't press  within 10 minutes.

III. How to Use



Lock

Activating the Child Safety Lock during cooktop use: Child Lock prevents activation of any sensor key, except for the  key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

B. Automatic: The induction cooktop will automatically enter into Lock mode if any key is not pressed within 5 minutes. The unit will make a "beep" sound and the indicator light will turn on above the "Lock" key when the automatic Lock mode is activated.

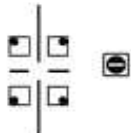
Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off

While on turn on mode:

- Press the desired cooking zone on key until the digital display reads "1", press "-" key again, the desired element will shut off. The Unit is now on standby mode.
 - Press the desired cooking zone on key, the digital display will blink, press "-" key about 3s, the desired element will shut off. The Unit is now on standby mode.
 - Turn off the entire unit by pressing the  key, which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.
- Note:** Please do not pull the power plug until the cooling fan has stopped.



7.0 Illustrations

Illustration 2a-24 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blinks.

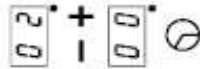
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

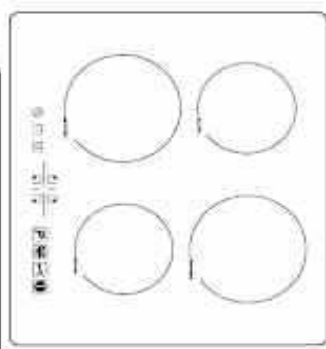
After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.



IV. Compatible Cookware

Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To fill if your current cookware is compatible with the induction technology, grab a magnet and see if it sticks to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction burner. Induction drop-in cooktop



Optimally the cookware will have the induction inlay on the retail box.



Induction

The following are not compatible: heat-resistant glass, ceramic, copper, aluminum, paraffin, no und, bottomed cookware, or cookware with a base less than 1/2 inches.

V. Cleaning and Maintenance

Please follow the directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new, cleaner. This helps protect the top and makes cleanup easier.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned.
CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-25 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 2 1/2".

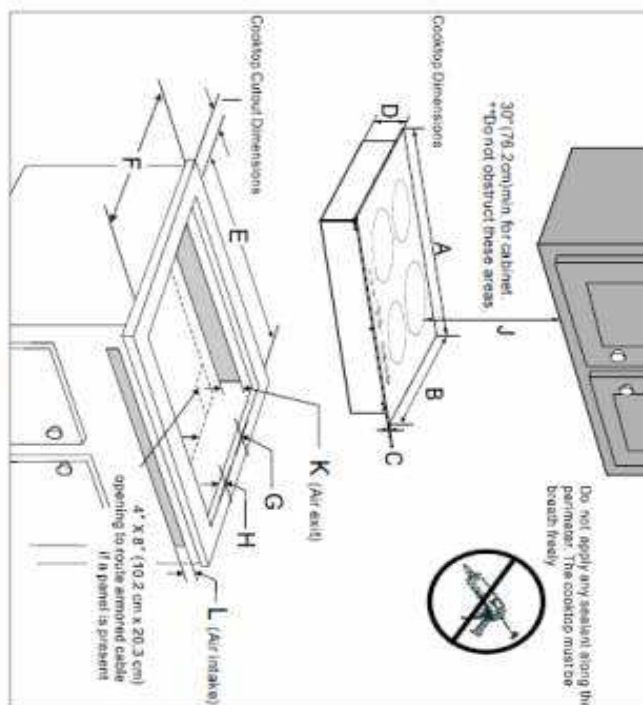


Figure 1

7.0 Illustrations

Illustration 2a-26 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A. Width	B. Depth	C. Height	D. Height
23-7/32"	20-15/32"	5/32"	2-5/32"

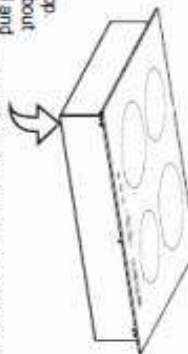
Cooktop Cutout Dimensions							
E. Depth	F. Depth	G. Depth	H. Depth	I. Depth	J. Depth	K. Height	L. Height
Minimum: 21-8/32" Maximum: 22-1/4"	Minimum: 18-9/32" Maximum: 19-7/8"	Minimum: 5-15/32"	Minimum: 13/32" Maximum: 25/32"	Minimum: 13/32"	Minimum: 3/8"	4-2/32"	1-1/32"

VI. Counter Installation Instructions:

- Before installing the cooktop:
1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
 2. Place the cooktop into the countertop cutout.

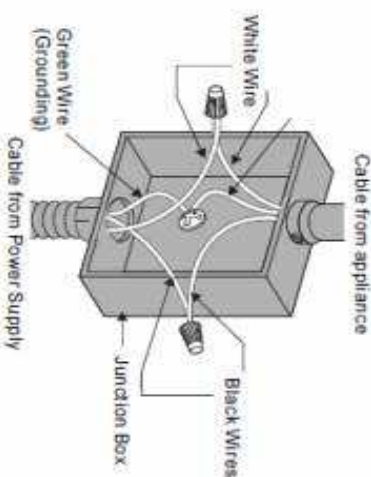
Model and Serial Number Location:

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Connecting to a 3 wire power supply cable electrical system:

1. Disconnect the power supply.
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

7.0 Illustrations

Illustration 2a-27 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 40 A.
4. Minimum acceptable size of conductors should be no less than 10AWG copper only and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important – Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7,400 W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-28 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	• Electric's fault error message of specific cooking zone	• See E01, E2, E3, E7, E8, E9, EE
E01 appears in the Timer display	• IGBT overhauling	• Turn off unit until IGBT to cool. Restart unit.
E1 appears in the Timer display	• No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2 appears in the Timer display	• Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3 appears in the Timer display	• Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	• MTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8 appears in the Timer display	• MTC1 short circuit	
E9 appears in the Timer display	• MTC2 break of	
EE appears in the Timer display	• MTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

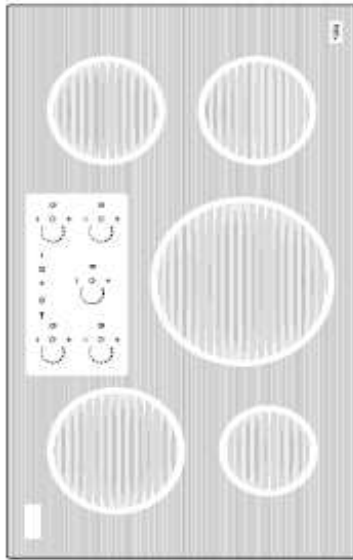
3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-29 - Instruction Manual

Model: C96E-AAAAA02
C96E-AAAAA03



Five Burner
 User Guide

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Thank you for purchasing the our induction five burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's & installation manual at
WWW.CHINAJIANAN.COM.

Fill out the following information for future reference

Brand _____
 Purchase Date _____
 Model Number _____
 Serial Number _____

7.0 Illustrations

Illustration 2a-30 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- In installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking any overheated fat or oil on the cooktop may ignite. There is a risk of burning and fire, therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat – boil over causes smoking and greasy splatters that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop, such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes etc. can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than directed by the manufacturer.
- Wear proper loose fitting or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or 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 – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

2

7.0 Illustrations

Illustration 2a-31 - Instruction Manual

I. Important Safety Information

- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and splitters may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and splitters may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-Top With Caution – If a wet 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 of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person with physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. The same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooking from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution-do not clean while unit is still hot, some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burns, ignition of flammable materials and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution-If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

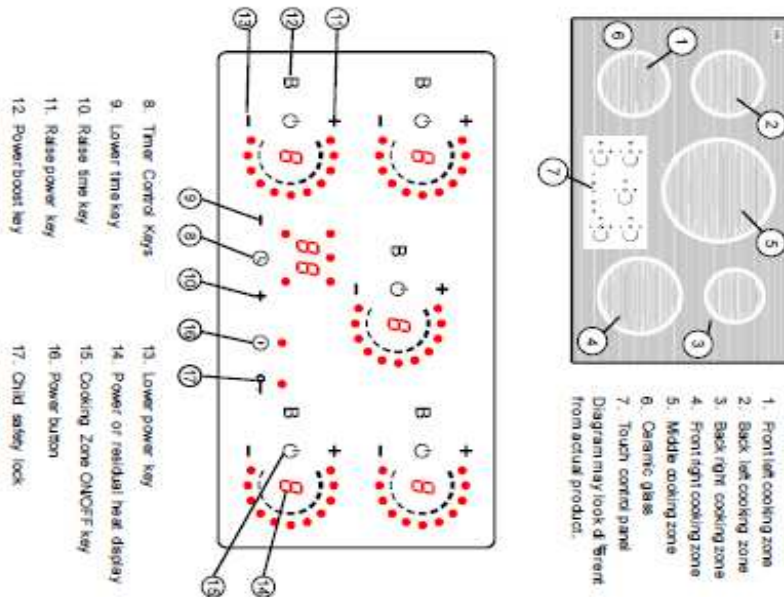
SAVE THESE WARNINGS

4

7.0 Illustrations

Illustration 2a-32 - Instruction Manual

II. Control Panel Overview



5

III. Specifications & How to Use

Model	C9E-AAAAC2
Power	9800 Watts
Voltage	240V / 60Hz
Power Range	100W-3700W
Level Selection	Select settings 1 through 9 Set timer from 1 to 99 minutes
Max Time	Glass Ceramic Top / Metal Body
Unit Measurements	36"W x 21" x 24 3/4"H
Installation Type	Drop-in
Installs Over Built-in Oven	Yes
Installation Dimensions(WxD)	34 7/16" x 19 11/16" Min
Front Left	1800W/2500W
Rear Left	1800W/2500W
Front Right	1400W/1800W
Rear Right	2200W/3200W
Center	2400W/3700W

Heat setting displays

DISPLAY	DESCRIPTION
0	No power level for the element
1-9	The power level
P	The power boost
H	A cooking element is still hot to touch (residual heat)
E	Electronics fault error message of specific cooking element
E0-E9	Error code

Total Power:9800W
 We divide the left and middle 3 burners and the Right 2 burners into 2 different groups and among each group with rated power of 4800W. Left front and left rear and middle burner stove for a group of the total power of 4800W. Right front and Right rear burner stove for a group of the total rated power of 4800W.

6

7.0 Illustrations

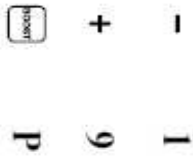
Illustration 2a-33 - Instruction Manual

III. How to Use



Readiness Mode
 While on standby mode, press the main "ON/OFF" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "Cook" key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key are not chosen within 30 seconds.

Switching on the hob and cooking zones



Place a compatible pot or pan on the cooking zone you wish to use.
 With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "0".
 Press either the "+" key, "-" key, "Boost" key, to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.
 Press the minus key (-) to lower the cooking level.
 Press the Plus key (+) to raise the cooking level.
 Pressing the "Boost" key will show on the display as a "Boost", boosting the heating power to the highest level.

III. How to Use



Lock

Activating the Child Safety Lock during cooktop use:
 Child Lock prevents activation of any sensor key, except for the "ON/OFF" key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

B. Automatic: The induction cooktop will automatically enter into Lock mode if any key is not pressed within 5 minutes. The unit will make a "beep" sound and the indicator light will turn on above the "Lock" key when the automatic Lock mode is activated.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off



a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.
 b. Turn off the entire unit by pressing the "ON/OFF" key, which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.
Note: Please do not pull the power plug until the cooling fan has stopped.

7.0 Illustrations

Illustration 2a-34 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blinks.

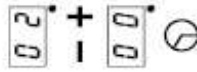
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Canceling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer or selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.



IV. Compatible Cookware

Induction requires pots and pans that are made of ferrous (magnetic) materials.

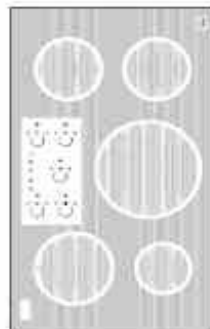
Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the induction five burner induction deep-in cooktop!

Optimally the cookware will have this induction image on the retail box:



Induction

The following are not compatible:
 Heat-resistant glass, ceramic, copper, aluminum pans/pots, round-bottomed cookware, or cookware with a base less than 5 inches.



V. Cleaning and Maintenance

Please follow these directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop follow these steps:

Before using the cooktop for the first time clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned.

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-35 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping o the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Minor Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

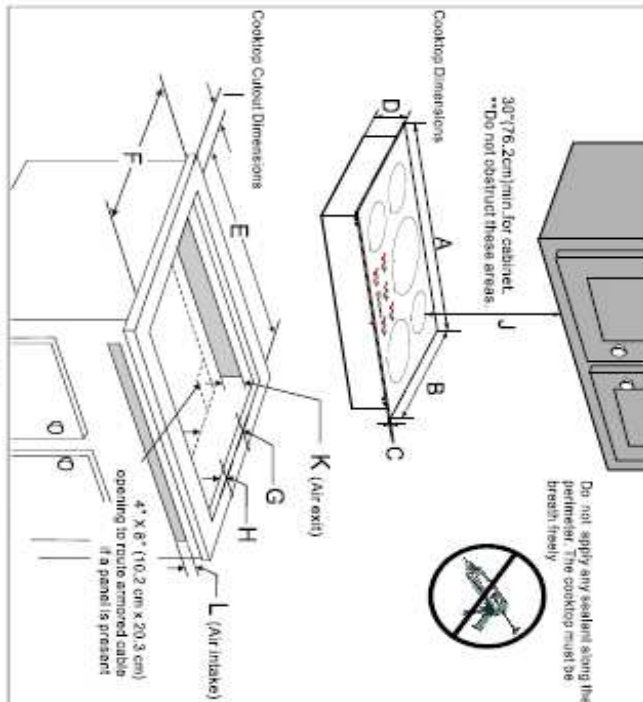
V. Counter Installation Instructions:

Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60Hz AC, only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 36".



7.0 Illustrations

Illustration 2a-36 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions:			
A. Width	B. Depth	C. Height	D. Height
36"	21"	9/32"	2-9/32"

Cooktop Cutout Dimensions							
E. Depth	F. Depth	G. Depth	H. Depth	I. Depth	J. Depth	K. Height	L. Height
Minimum: 24-1/4" / 61" / 16"	Minimum: 19-3/32"	Minimum: 3-1/16"	Minimum: 1-3/32"	Minimum: 1-3/16"	Minimum: 3"	4-23/32"	1-3/16"
Maximum: 35-7/16"	Maximum: 20-5/16"		Maximum: 20/32"				

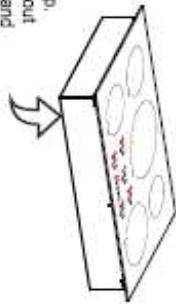
13

VI. Counter Installation Instructions:

- Before installing the cooktop:
1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
 2. Place the cooktop into the countertop cutout.

Model and Serial Number Location:

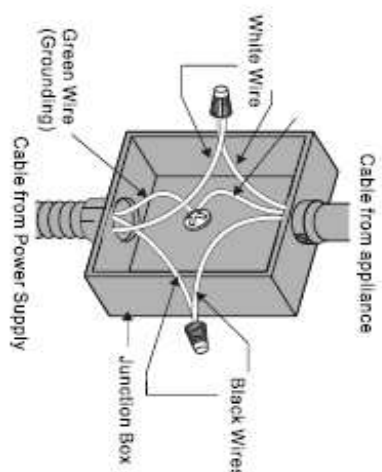
The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Serial plate is located under the burner box of the cooktop

Connecting to a 3 wire power supply cable electrical system

1. Disconnect the power supply.
2. In the circuit breaker fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

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7.0 Illustrations

Illustration 2a-37 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 50 A.
4. Minimum acceptable size of conductor's should be no less than 10AWG copper only, and no less than 6.7".
5. A wire-binding screw or stud used in the wire terminal should be 1.0 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important- Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooktop controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquids or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects, then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7400 W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-38- Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	• Electronic fault error message of specific cooking zone.	• See E0, E1, E2, E3, E7, E8, E9, EE
E2 appears in the Timer display	• IGBT overheating	• Turn off unit until to allow IGBT to cool. Restart unit.
E3 appears in the Timer display	• No cookware found or improper placement of cookware on the cooking zone.	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E4 appears in the Timer display	• Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E5 appears in the Timer display	• Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	• NTC1 break of	<ul style="list-style-type: none"> • Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed call for service.
E8 appears in the Timer display	• NTC1 short circuit	
E9 appears in the Timer display	• NTC2 break of	
EE appears in the Timer display	• NTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

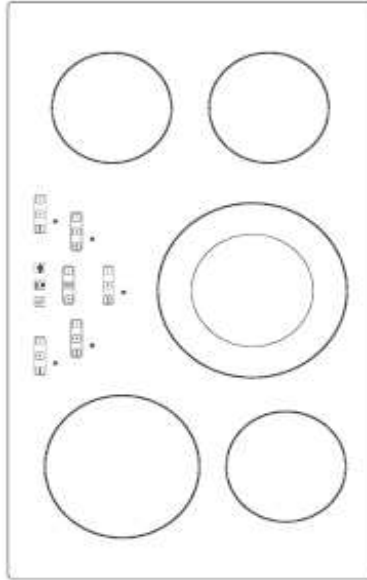
3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-39 - Instruction Manual

**Model: C96E-AABBB01
 C96E-AABBB02**



**Five Burner
 User Guide**

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Thank you for purchasing the our Induction five burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's & installation manual at
WWW.CHINAJIANAN.COM.

Fill out the following information for future reference

Brand _____
 Purchase Date _____
 Model Number _____
 Serial Number _____

7.0 Illustrations

Illustration 2a-40 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire, therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat-boil over causes smoking and greasy spill-over that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spill-overs may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than detected by the manufacturer.
- Wear proper-tying or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or 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 – Metal or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boil-over causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

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7.0 Illustrations

Illustration 2a-41 - Instruction Manual

I. Important Safety Information

- 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.
- 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 a wet sponge or cloth is used to wipe spills on a hot cooking area, the chance to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person with physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. This same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot. Some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burn or ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution: If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

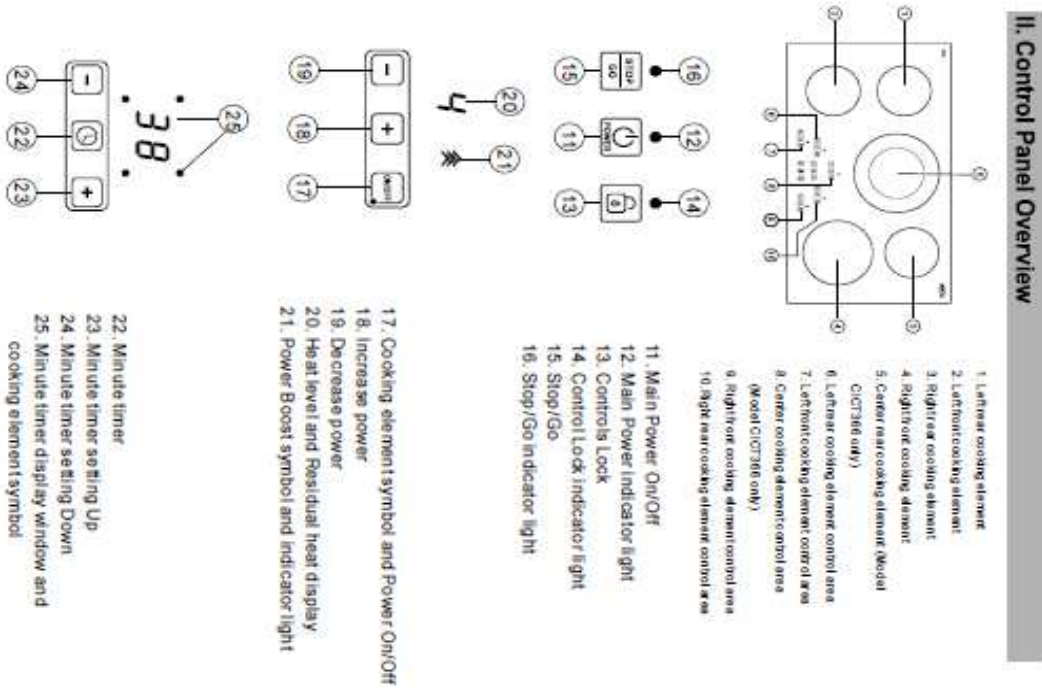
This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

SAVE THESE WARNINGS

4

7.0 Illustrations

Illustration 2a-42 - Instruction Manual



5

III. Specifications & How to Use

Model	C96E-AMB 980 1
Product dimension (l/w/d)(mm)	365x217x237mm
Cut-out dimension (l/w/d)(inch)	MM: 14.764"x8.113" IN: 58.91"x32"
Voltage (Volts)	240
Frequency (Hz)	60
Total power (Watts)	9800
Burners	5
Front Left	1800W/2400W
Rear Left	1800W/2400W
Front Right	2200W/3200W
Rear Right	1800W/2600W
Center	2400W/3700W

Heat setting displays

DISPLAY	DESCRIPTION
-	No power level for the element
L	The Keep warm function
1-9	The power level
P	The power boost
H	Accoking element is still hot to touch (residual heat)
E	Electronics/fault error message of specific cooking element
E0-E9	Error code
0	STOP/GO

Total Power: 9800W

We divide the left and middle 3 burners and the Right 2 burners into 2 different groups and among each group we rated power of 4800W. Left front and Left rear and Left rear and middle burner stove for a group of the Total power of 4800W. Right front and Right rear burner stove for a group of the total rated power of 4800W.

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7.0 Illustrations

Illustration 2a-43 - Instruction Manual

III. How to Use

Readiness Mode

While on standby mode, press the main  key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the  key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key are not chosen within 30 seconds.

Switching on the hob and cooking zones




3 suitable for induction cooktop

1
 +
 9
 P

Place a compatible pot or pan on the cooking zone you wish to use.

With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "1".

Press either the "+" key, "-" key,  key, to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.

Press the minus key (-) to lower the cooking level. Press the plus key (+) to raise the cooking level. Pressing the  key will show on the display as a , boosting the heating power to the highest level.

While in the Power level 1, touch  key to enter and Keep Warm mode. Power digital will switch from 1 to L.

While in cooking



press  key, all cooking zone stop cooking and  light blink.

While in stop cooking

press  key, all cooking zone being used, and  light blink.

light turn off, cooking zone will turn on standby mode if don't press  within 10 minutes.

III. How to Use

Lock



Activating the Child Safety Lock during cooktop use: Child Lock prevents activation of any sensor key, except for the  key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.


Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off



a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.

b. Turn off the entire unit by pressing the  key which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.



7.0 Illustrations

Illustration 2a-44 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+", "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "00", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blink.

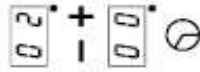
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+", "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.

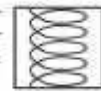
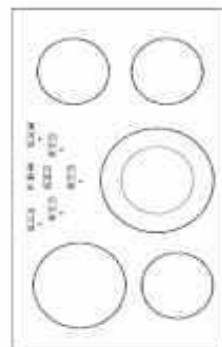


IV. Compatible Cookware

Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To fill if your current cookware is compatible with the induction technology, grab a magnet and see if it sticks to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction five burner induction drop-in cooktop.

Optimally the cookware will have the induction image on the retail box.



Induction

The following are not compatible: heat-resistant glass, ceramic, copper, aluminum pan/pots, round-bottomed cookware, or cookware with a base less than 5 in chef.

V. Cleaning and Maintenance

Please follow these directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you **DO NOT** use the cooktop until it has been thoroughly cleaned.

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-45 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping - the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that projects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 36"

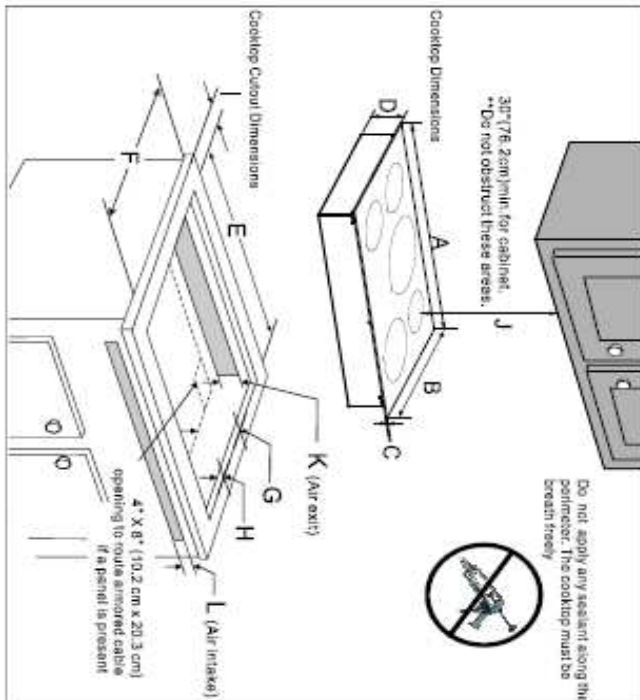


Figure 1

7.0 Illustrations

Illustration 2a-46 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A Width	B Depth	C Height	D Height
36"	21"	5/32"	2-5/32"

Cooktop Cutout Dimensions							
E Depth	F Depth	G Depth	H Depth	I Depth	J Depth	K Height	L Height
Minimum: 34-1/4" Maximum: 35-7/16"	Minimum: 19-3/32" Maximum: 20-3/16"	Minimum: 3-11/32"	Minimum: 1-5/32" Maximum: 25/32"	Minimum: 1-31/32"	Minimum: 3/4"	4-23/32"	1-31/32"

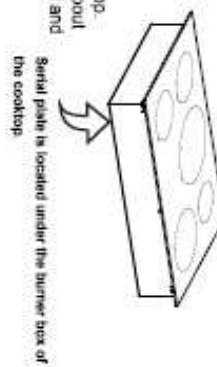
VI. Counter Installation Instructions:

Before installing the cooktop:

1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
2. Place the cooktop into the countertop cutout.

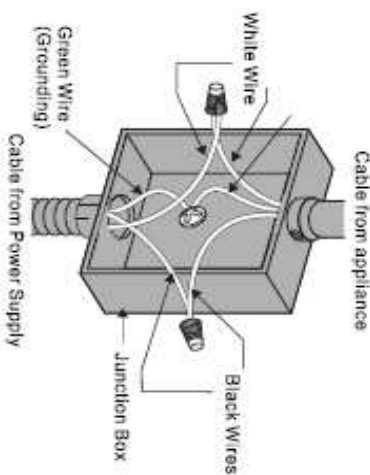
Model and Serial Number Location:

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Connecting to a 3 wire power supply cable electrical system

1. Disconnect the power supply.
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

7.0 Illustrations

Illustration 2a-47 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 50 A.
4. Minimum acceptable size of conductors should be no less than 10AWG copper only and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important-Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooling vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7400W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-48 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	Electronics fault error message of specific cooking zone	• See E0.E1, E2, E3, E7, E8, E9, EE
E0 appears in the Timer display	IGBT overloading	• Turn off unit until IGBT to cool. Restart unit.
E1 appears in the Timer display	No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2 appears in the Timer display	Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3 appears in the Timer display	Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	NTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8 appears in the Timer display	NTC1 short circuit	
E9 appears in the Timer display	NTC2 break of	
EE appears in the Timer display	NTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment operates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

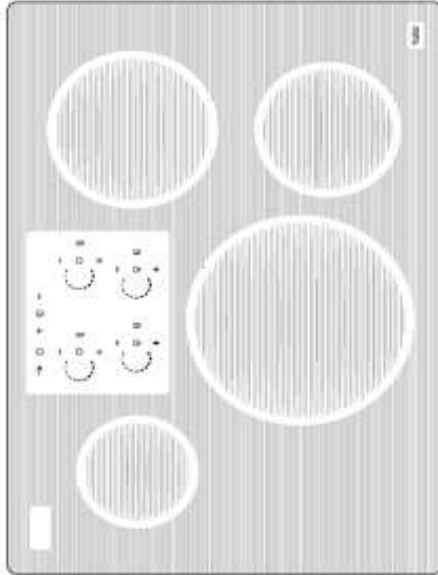
2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 — Reorient or relocate the receiving antenna.
 — Increase the separation between the equipment and receiver.
 — Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 — Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-49 - Instruction Manual

**Model: C74E-AAAA02
 C74E-AAAA03**



**Four Burner
 User Guide**

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Thank you for purchasing the our induction four burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's installation manual at
WWW.CHINAJIANAN.COM.

Fill out the following information for future reference

Brand _____
 Purchase Date _____
 Model Number _____
 Serial Number _____

7.0 Illustrations

Illustration 2a-50 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat-boil over causes smoking and greasy splillover that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance, avoid children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zone.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than detected by the manufacturer.
- Wear proper-foose-thing or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or to am-type extinguisher.
- Use Only Dry Potholders – Wet or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of funder sized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy splillovers that may ignite.
- Make Sure Range Fan or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over/Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

2

7.0 Illustrations

Illustration 2a-51 - Instruction Manual

I. Important Safety Information

- 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.
- 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 a wet sponge or cloth is used to wipe spills on a hot cooking area, the chance to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person who physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. The same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot. Some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burn or ignition of flammable materials and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution: If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

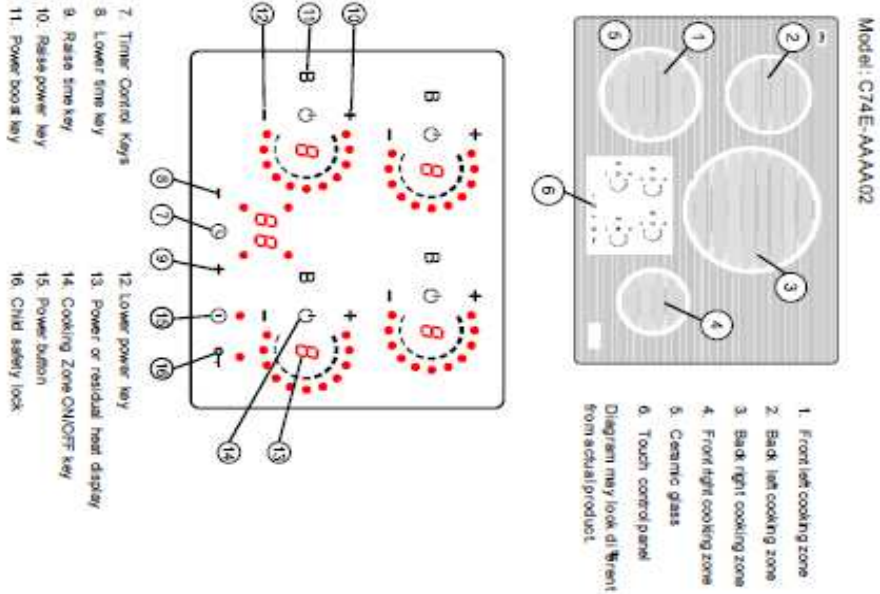
SAVE THESE WARNINGS

4

7.0 Illustrations

Illustration 2a-52 - Instruction Manual

II. Control Panel Overview



III. Specifications & How to Use

Model	C74E-AAAA02
Power	7400 Watts
Voltage	240V / 60Hz
Power Range	100W-3700W
Level Selection	Select settings 1 through 9
Max Time	Set timer from 1 to 99 minutes
Material	Glass Ceramic Top / Metal Body
Unit Measurements	30"W x 21"L x 29 1/2"H
Installation Type	Drop-in
Installs Over Built-In Oven	Yes
Installation Dimensions(WxD)	28 3/4" x 19 1/16" Min
Front Left	2200W/3200W
Rear Left	1800 W/2600 W
Front Right	1400W/1800W
Rear Right	2400W/3700W

Heat setting displays

DISPLAY	DESCRIPTION
0	No power level for the element
1-9	The power level
P	The power boost
H	Cooking element is still hot to touch (residual heat)
E	Electronics fault error message of specific cooking element
E0-E9	Error code

Total Power: 7400W
 We divide the left 2 burners and the Right 2 burners into 2 different groups and among each group with rated power of 3700W. Left front and Left rear burner stove for a group of the total power of 3700W. Right front and Right rear burner stove for a group of the total rated power of 3700W.

7.0 Illustrations

Illustration 2a-53 - Instruction Manual

III. How to Use

Readiness Mode

While on standby mode, press the main "ON/OFF" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "ON/OFF" key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key are not chosen within 30 seconds.

Switching on the hob and cooking zones

Place a compatible pot or pan on the cooking zone you wish to use.
 With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "0".
 Press either the "+" key, "-" key, "B" key, to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.
 Press the minus key (-) to lower the cooking level.
 Press the plus key (+) to raise the cooking level.
 Pressing the "B" key will show on the display as a "Boost", boosting the heating power to the highest level.



III. How to Use

Lock

Activating the Child Safety Lock during cooktop use:
 Child Lock prevents activation of any sensor key, except for the "ON/OFF" key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

B. Automatic: The induction cooktop will automatically enter into Lock mode if any key is not pressed within 5 minutes. The unit will make a "beep" sound and the indicator light will turn on above the "Lock" key when the automatic Lock mode is activated.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off



a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.

b. Turn off the entire unit by pressing the "ON/OFF" key which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.

7.0 Illustrations

Illustration 2a-54 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blink.

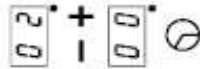
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.



IV. Compatible Cookware

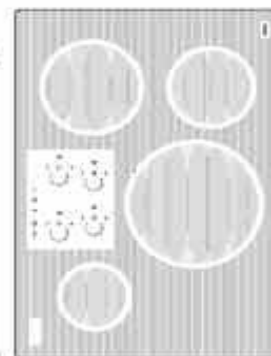
Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it sticks to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction four burner induction drop-in cooktop!

Optimally the cookware will have this induction image on the retail box:



Induction



V. Cleaning and Maintenance

Please follow these directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you **DO NOT** use the cooktop until it has been thoroughly cleaned.

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-55 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

Important- Save for the local electrical inspector's use.

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60HZ AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 30".

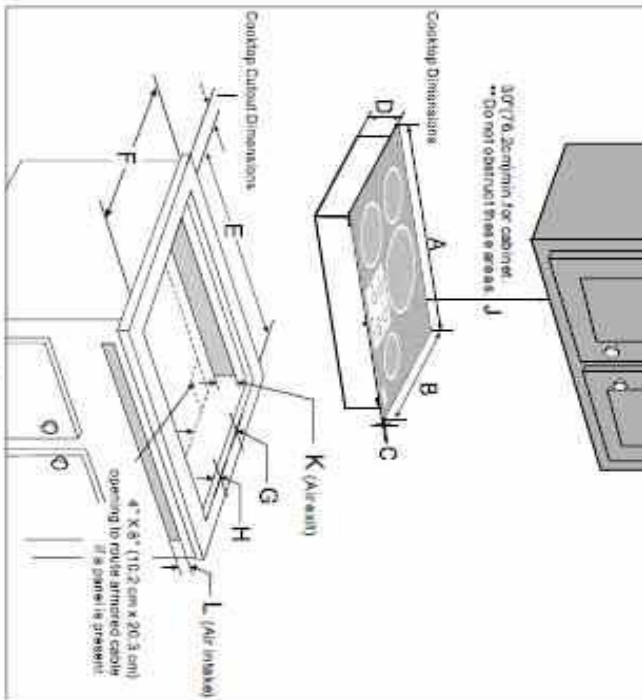


Figure 1
 12

7.0 Illustrations

Illustration 2a-56 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A. Width	B. Depth	C. Height	D. Height
30"	21"	5.532"	2.532"

Cooktop Circuit Dimensions							
E. Depth	F. Depth	G. Depth	H. Depth	I. Depth	J. Depth	K. Height	L. Height
Minimum: 28.934"	Minimum: 19.832"	Minimum: 31.162"	Minimum: 31.62"	Minimum: 1.3162"	Minimum: 3"	4.2632"	1.2162"
Maximum: 29.726"	Maximum: 20.14"	Maximum: 31.62"	Maximum: 25.92"				

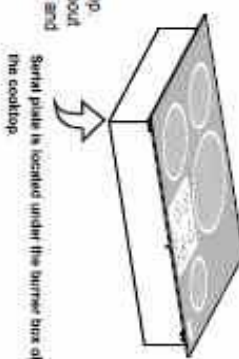
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VI. Counter Installation Instructions:

- Before installing the cooktop:
1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on sight.
 2. Place the cooktop into the countertop cutout.

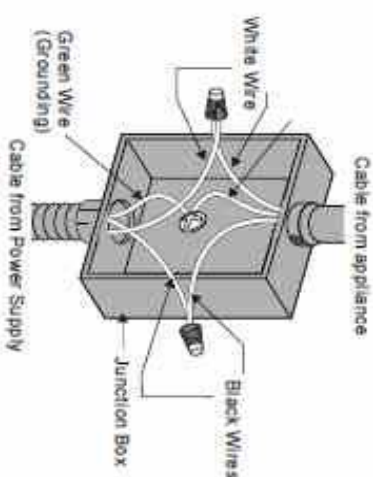
Model and Serial Number Location:

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Connecting to a 3 wire power supply cable electrical system

1. Disconnect the power supply
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

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7.0 Illustrations

Illustration 2a-57 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 40 A.
4. Minimum acceptable size of conductors should be no less than 10AWG copper only and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important- Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooling vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7400W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-58 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	Electronics fault error message of specific cooking zone	• See E0.E1, E2, E3, E7, E8, E9, EE
E0 appears in the Timer display	IGBT overloading	• Turn off unit until IGBT to cool. Restart unit.
E1 appears in the Timer display	No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2 appears in the Timer display	Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3 appears in the Timer display	Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	NTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8 appears in the Timer display	NTC1 short circuit	
E9 appears in the Timer display	NTC2 break of	
EE appears in the Timer display	NTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

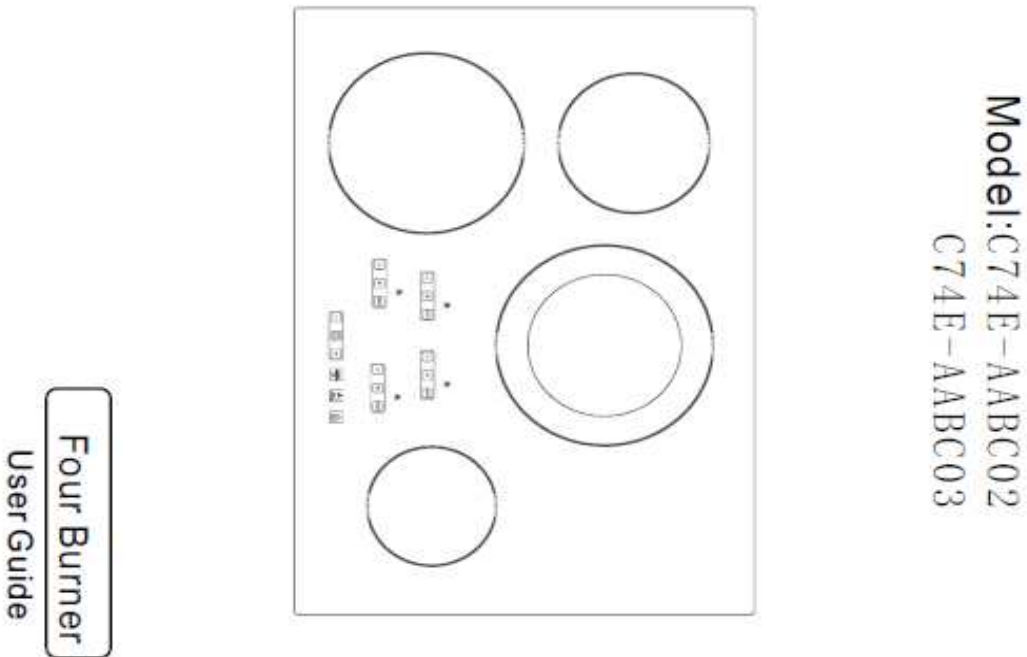
1. This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment operates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 — Reorient or relocate the receiving antenna.
 — Increase the separation between the equipment and receiver.
 — Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 — Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-59 - Instruction Manual



Four Burner
 User Guide

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Thank you for purchasing the our induction four burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's & installation manual at
WWW.CHINAJIANAN.COM.

Fill out the following information for future reference

Brand _____
 Purchase Date _____
 Model Number _____
 Serial Number _____

7.0 Illustrations

Illustration 2a-60 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat-boil over causes smoking and greasy spill-over that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spill-overs may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zone.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than detected by the manufacturer.
- Wear proper-foose-thing or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or 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 – Wet or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy splatters that may ignite.
- Make Sure Range Fans or Drip Bowls Are in Place – Absence of these fans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over/Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

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7.0 Illustrations

Illustration 2a-61 - Instruction Manual

I. Important Safety Information

- 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.
- 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 a wet sponge or cloth is used to wipe spills on a hot cooking area, the chance to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person who physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. The same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot, some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burn or ignition of flammable materials and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution: If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

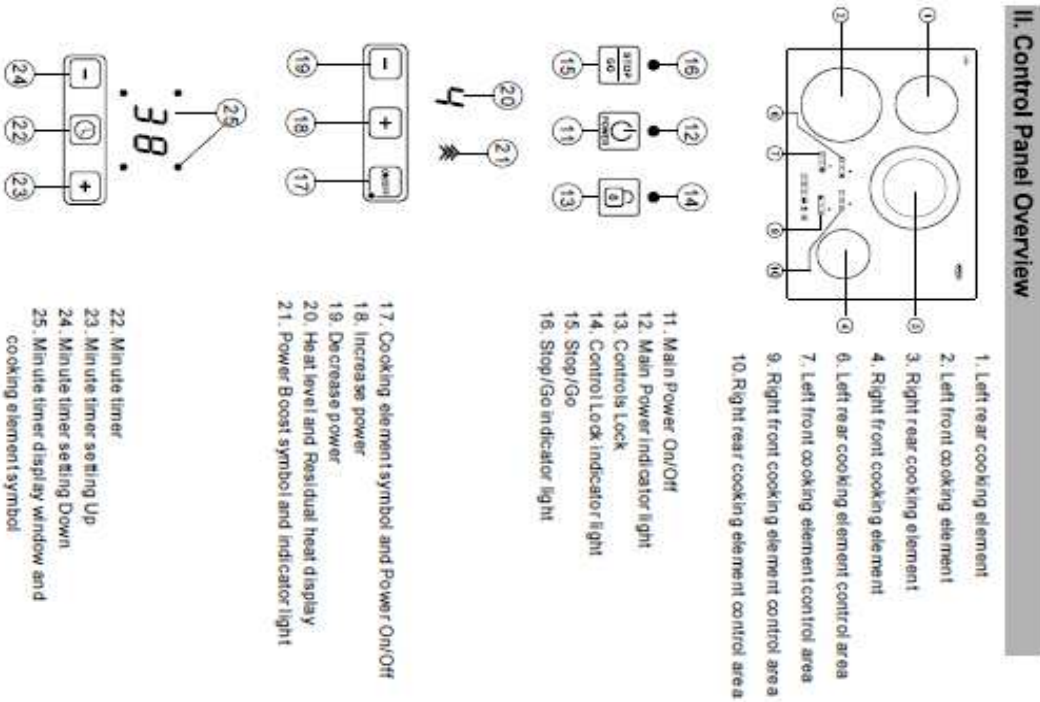
This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

SAVE THESE WARNINGS

4

7.0 Illustrations

Illustration 2a-62 - Instruction Manual



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III. Specifications & How to Use

Model	C74E-AMB002
Product dimension(L/W/H) inch	30"X27"X23 1/8"
Product dimension(L/W/H) inch	Min: 28 1/4"X19 1/8" Max: 29 5/8"X23 1/8"
Voltage (Volts)	240
Frequency (Hz)	60
Total power (Watts)	7400
Element	4
Front Left	2200W/3200W
Rear Left	1600W/2600W
Front Right	1600W/2000W
Rear Right	2400W/3700W
Center	N/A

Heat setting displays

DISPLAY	DESCRIPTION
-	No power level for the element
L	The Keep warm function
1-9	The power level
P	The power boost
H	Cooking element is still hot to touch (residual heat)
E	Electronics/fault error message of specific cooking element
E0-E9	Error code
0	STOP/GO

Total Power: 7400W

We divide the left 2 burners and the Right 2 burners into 2 different groups and among each group with rated power of 3700W. Left front and Left rear burner stove for a group of the Total power of 3700W. Right front and Right rear burner stove for a group of the total rated power of 3700W.

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7.0 Illustrations

Illustration 2a-63 - Instruction Manual

III. How to Use

Readiness Mode

While on standby mode, press the main "ON/OFF" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "ON/OFF" key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key is not chosen within 30 seconds.

Switching on the hob and cooking zones



8 suitable for induction cooktop

Place a compatible pot or pan on the cooking zone you wish to use.
 With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "1".
 Press either the "+" key or "-" key to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.
 Press the minus key (-) to lower the cooking level.
 Press the Plus key (+) to raise the cooking level.
 Pressing the "Boost" key will show on the display as a "P", boosting the heating power to the highest level.
 While in the Power level 1, touch "Keep Warm" mode. Power digital will switch from 1 to L.

While in cooking



press "STOP COOK" key, all cooking zone stop cooking and "STOP COOK" light blink.

While in stop cooking

press "ON/OFF" key, all cooking zone being used, and "ON/OFF" light blink.

light turn off, cooking zone will turn on standby mode if don't press "ON/OFF" within 10 minutes.

III. How to Use

Lock

Activating the Child Safety Lock during cooktop use:
 Child Lock prevents activation of any sensor key, except for the "ON/OFF" key and the "Lock" key.

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off

a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.

b. Turn off the entire unit by pressing the "ON/OFF" key which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.

7.0 Illustrations

Illustration 2a-64 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blink.

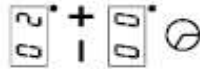
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.



IV. Compatible Cookware

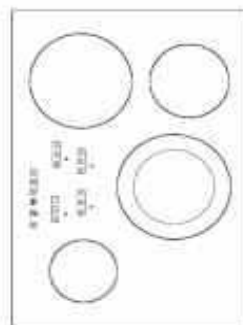
Induction requires pots and pans that are made of ferrous (magnetic) materials.

Check your cookware's retail box for the induction symbol. To fill if your current cookware is compatible with the induction technology, grab a magnet and see if it sticks to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction four burner induction drop-in cooktop.

Optimally the cookware will have this induction image on the retail box:



Induction



The following are not compatible: heat-resistant glass, ceramic, copper, aluminum, paraffin, round-bottomed cookware, or cookware with a base less than 5 in chef.

V. Cleaning and Maintenance

Please follow these directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned.

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-65 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

Important- Save for the local electrical inspector's use.

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60HZ AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 30".

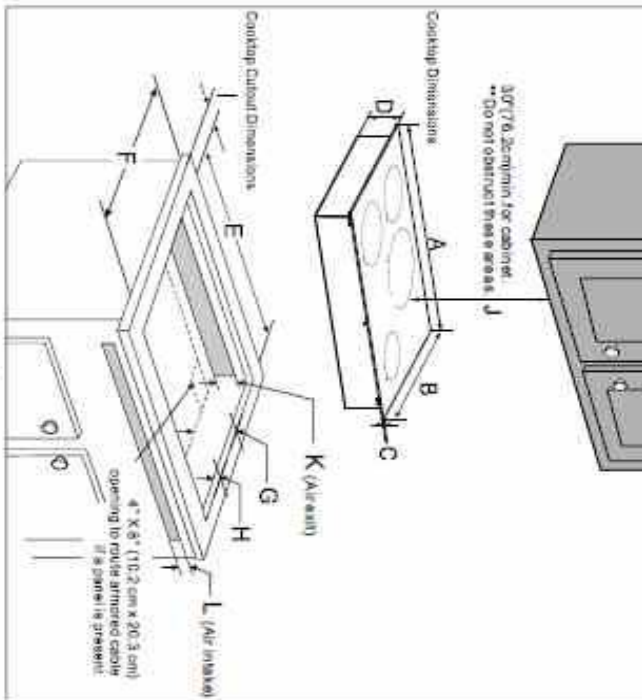


Figure 1
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7.0 Illustrations

Illustration 2a-66 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A. Width	B. Depth	C. Height	D. Height
30"	21"	5.532"	2.532"

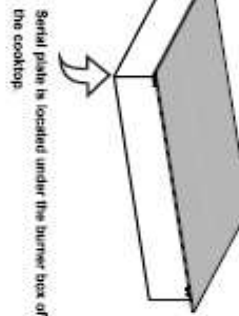
Cooktop Circuit Dimensions							
E. Depth	F. Depth	G. Depth	H. Depth	I. Depth	J. Depth	K. Height	L. Height
Minimum: 28.944"	Minimum: 19.832"	Minimum: 31.162"	Minimum: 31.82"	Minimum: 1.3162"	Minimum: 3"	4.2832"	1.8162"
Maximum: 29.728"	Maximum: 20.144"	Maximum: 29.82"	Maximum: 29.82"				

VI. Counter Installation Instructions:

- Before installing the cooktop:
1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on sight.
 2. Place the cooktop into the countertop cutout.

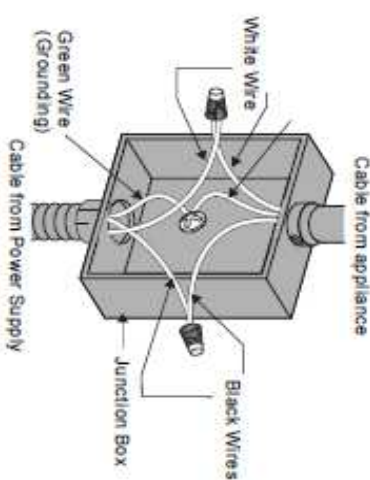
Model and Serial Number Location:

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Connecting to a 3 wire power supply cable electrical system

1. Disconnect the power supply.
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

7.0 Illustrations

Illustration 2a-67 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 40 A.
4. Minimum acceptable size of conductors should be no less than 10AWG copper only and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important- Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7,400 W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-68 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	Electronics fault error message of specific cooking zone	• See E0.E1, E2, E3, E7, E8, E9, EE
E0 appears in the Timer display	IGBT overhauling	• Turn off unit until IGBT to cool. Restart unit.
E1 appears in the Timer display	No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2 appears in the Timer display	Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3 appears in the Timer display	Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	NTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8 appears in the Timer display	NTC1 short circuit	
E9 appears in the Timer display	NTC2 break of	
EE appears in the Timer display	NTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment operates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 — Reorient or relocate the receiving antenna.
 — Increase the separation between the equipment and receiver.
 — Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 — Consult the dealer or an experienced radio/TV technician for help.

7.0 Illustrations

Illustration 2a-69 - Instruction Manual

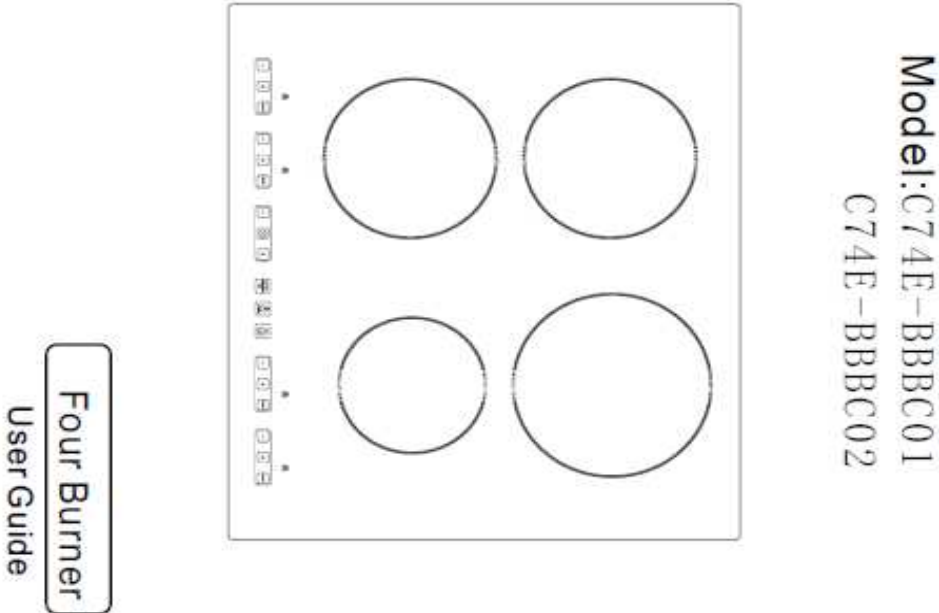


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Thank you for purchasing the our Induction four burner unit.
 Please read the entire instruction manual prior to using your unit.
 You can download an owner's & installation manual at
WWW.CHINA.JIANAN.COM.

Fill out the following information for future reference

Brand _____

Purchase Date _____

Model Number _____

Serial Number _____

7.0 Illustrations

Illustration 2a-70 - Instruction Manual

I. Important Safety Information

- When using electrical appliances, basic safety precautions should always be followed. For the induction cooker, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified technician.
- While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, control the cooking process at all times.
- Never leave the cooktop unattended at High Heat settings or when cooking oil or fat-boil over causes smoking and greasy spill-over that may ignite.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spill-overs may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors. The induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near hot gas, electric burner, or heated oven. Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not store and temperature-sensitive objects, materials, or substances underneath the cooktop such as detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area. Items with a magnetic field such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than detected by the manufacturer.
- Wear proper-tying or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.

1

I. Important Safety Information

- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using 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 technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or 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 – Metal or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boil-over causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.

2

7.0 Illustrations

Illustration 2a-71 - Instruction Manual

I. Important Safety Information

- 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.
- 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 a wet sponge or cloth is used to wipe spills on a hot cooking area, the chance to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface of electric shock. Contact a qualified technician immediately.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are Cooking zone
- If the malfunction light goes on, or if the audible signal sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The appliance is manufactured in compliance with the relevant effective safety standard. Nevertheless, we strongly recommend that a person who physically or mentally impaired, do not use the appliance unless accompanied by a qualified person. This same recommendation applies to children.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot. Some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- To reduce risk of burn or ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Clean cooktop with caution: If a wet 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 use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.

3

I. Important Safety Information

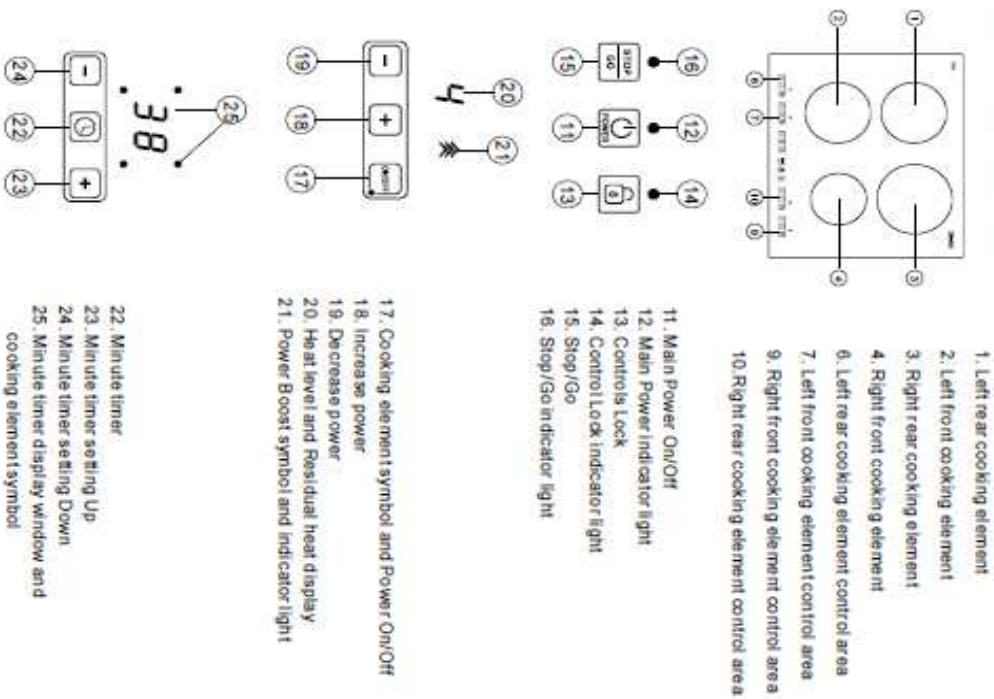
This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.

SAVE THESE WARNINGS

4

7.0 Illustrations

Illustration 2a-72 - Instruction Manual



5

III. Specifications & How to Use

Model	C74E-888C01
Product dimension(L/W/Depth) inch	23 1/2" x 20 1/2" x 31 3/8"
Product dimension(L/W/Depth) mm	596.5 x 520.7 x 803.2
Product dimension(L/W/Depth) inch	Min: 18.15" x 17.25" x 19.1"
Product dimension(L/W/Depth) mm	Max: 457.75 x 438.15 x 482.75
Voltage (Volts)	240
Frequency (Hz)	60
Total power (Watts)	7400
Element	4
Front Left	1800W/2400W
Rear Left	1800W/2400W
Front Right	1600W/1800W
Rear Right	2100W/2700W
Center	N/A

Heat setting displays

DISPLAY	DESCRIPTION
-	No power level for the element
L	The Keep warm function
1-9	The power level
P	The power boost
H	Cooking element is still hot to touch (residual heat)
E	Electronics/fault error message of specific cooking element
E0-E9	Error code
0	STOP/GO

Total Power: 7400W

We divide the left 2 burners and the Right 2 burners into 2 different groups and among each group with rated power of 3700W. Left front and Left rear burner stove for a group of the Total power of 3700W. Right front and Right rear burner stove for a group of the total rated power of 3700W.

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7.0 Illustrations

Illustration 2a-73 - Instruction Manual

III. How to Use

Readiness Mode

While on standby mode, press the main "ON/OFF" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "ON/OFF" key is lit up, the unit will automatically return to standby mode if the Cooking zone ON/OFF key or Lock key is not chosen within 30 seconds.

Switching on the hob and cooking zones



8 suitable for induction cooktop

Place a compatible pot or pan on the cooking zone you wish to use.
 With the hob being ON as mentioned above, press the desired cooking zone ON/OFF key. The display will blink and show a "1".
 Press either the "+" key or "-" key to select a cooking level. The cooking zone will automatically turn on standby mode if a key is not pressed within 30 seconds.
 Press the minus key (-) to lower the cooking level.
 Press the Plus key (+) to raise the cooking level.
 Pressing the "Boost" key will show on the display as a "P", boosting the heating power to the highest level.
 While in the Power level "1", touch "Keep Warm" mode, power digital will switch from "1" to "L".

While In cooking

press "STOP COOK" key, all cooking zone stop cooking and "STOP COOK" light blink.

While In stop cooking

press "ON/OFF" key, all cooking zone being used, and "ON/OFF" light blink.

light turn off, cooking zone will turn on standby mode if not press "ON/OFF" within 10 minutes.

III. How to Use

Lock

Activating the Child Safety Lock during cooktop use:
 Child Lock prevents activation of any sensor key

A. Manual: Press the Lock key to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the Lock key. The controls are now locked.

Switch off the lock

While in Lock mode, press the Lock key to deactivate the function. The indicator light will turn off.

Turn off

a. Press the ON/OFF key of the cooking zone being used. It will make a "beep" sound once, and it will turn off.
 b. Turn off the entire unit by pressing the "ON/OFF" key which will also make a "beep" sound once, and the indicator light will turn off. The Unit is now on standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.

7.0 Illustrations

Illustration 2a-74 - Instruction Manual

III. How to Use

Timer

Setting the Timer to Automatic switch-off:

With the desired heating zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically.

If you want to set another burner to switch-off automatically, press "Timer" key to until the desired timer indicator blink, repeat the same steps.

If you want to check the remaining time for another zone, press the "Timer" until the indicator for the desired burner blinks.

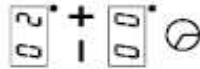
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.

Cancelling the timer:

Press the "Timer" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to 0. The Timer display will blink for 5 seconds and then turn off, indicating that the timer of selected heating zone has been cancelled.

Hot surface indicator light

After using any of the cooking zones, the cooktop will remain very hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will display an "H" to warn the user that the surface is hot to the touch. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.

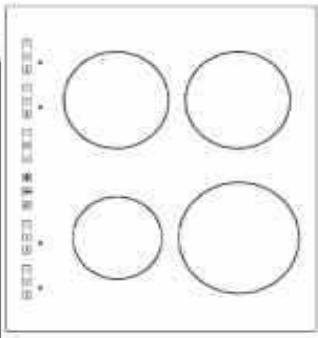


IV. Compatible Cookware

Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To fill if your current cookware is compatible with the induction technology, grab a magnet and see if it sticks to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction burner. Induction drop-in cooktop

Optimally the cookware will have the induction inlay on the retail box.



The following are not compatible: heat-resistant glass, ceramic, copper, aluminum pans/pots, round-bottomed cookware, or cookware with a base less than 1/2 inches.

V. Cleaning and Maintenance

Please follow the directions along with important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. Never run the cooktop under water.

NOTE: It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned.
CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

7.0 Illustrations

Illustration 2a-75 - Instruction Manual

V. Cleaning and Maintenance:

Cleaning Burned on Residue:

WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Cleaning heavy burned - on residue:

1. Allow the cooktop to cool.
2. Used a single - edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping - the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

VI. Counter Installation Instructions:

Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 240V/60Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 24".

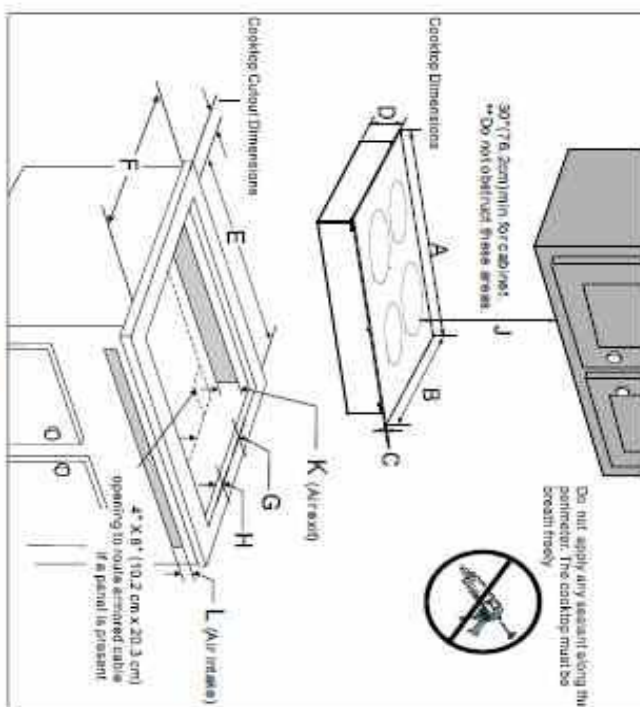


Figure 1

7.0 Illustrations

Illustration 2a-76 - Instruction Manual

VI. Counter Installation Instructions:

Cooktop Dimensions			
A Width	B Depth	C Height	D Height
23-7/32"	20-15/32"	5/32"	2-5/32"

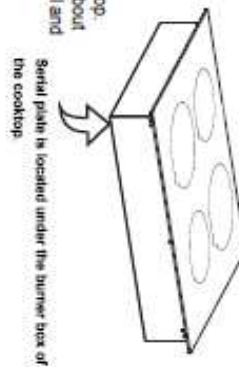
Cooktop Cutout Dimensions							
E Depth	F Depth	G Depth	H Depth	I Depth	J Depth	K Height	L Height
Minimum: 21-31/32"	Minimum: 18-30/32"	Minimum: 3-11/32"	Minimum: 1-5/16"	Minimum: 1-31/32"	Minimum: 3"	4-23/32"	1-31/32"
Maximum: 22-7/16"	Maximum: 18-7/8"		Maximum: 25/32"				

VI. Counter Installation Instructions:

- Before installing the cooktop:
1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on sight.
 2. Place the cooktop into the countertop cutout.

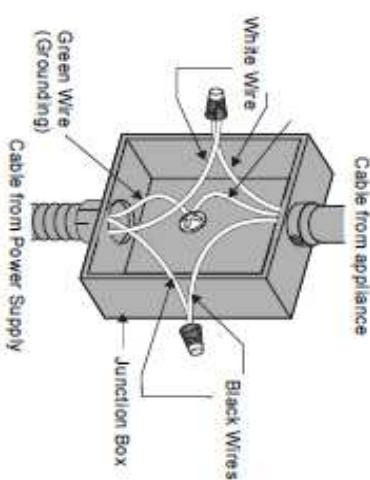
Model and Serial Number Location:

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Connecting to a 3 wire power supply cable electrical system

1. Disconnect the power supply.
2. In the circuit breaker, fuse box, or junction box, connect appliance and power supply cable wires as shown below.



Continues on next page

7.0 Illustrations

Illustration 2a-77 - Instruction Manual

VI. Counter Installation Instructions:

Connecting to a 3 wire power supply cable electrical system

3. Circuit breaker fuse rating must be above 40 A.
4. Minimum acceptable size of conductors should be no less than 10AWG copper only and no less than 167°F.
5. A wire-binding screw or stud used in the wire terminal should be 10 or larger.

Warning!

1. The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.
2. An extension cord must not be used with this appliance. Such use may result in a fire, electrical shock or other personal injury.
3. 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. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Important- Save for the local electrical inspector's use.

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
Cooktop does not work	<ul style="list-style-type: none"> • Cooking controls are locked. • Circuit breaker has tripped or fuse is blown. • Power outage. • Installation wire not complete. 	<ul style="list-style-type: none"> • Make sure Lock mode is turned off. • Reset the circuit breaker or replace the fuse. • Check house lights to confirm power outage. • Contact manufacturer.
Cooktop does not heat up	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone. • Incorrect cookware size for selected cooking zone. • Cookware is not properly resting on the cooking zone. • Incorrect cooking zone detected • No power to cooktop. 	<ul style="list-style-type: none"> • Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See Compatible Cookware page. • The bottom of the cookware must be large enough to cover the cooking zone. • The bottom of the cookware must be flat and centered on the cooking zone. • Make sure the correct control is ON for the cooking zone being used. • See "Cooktop does not work" issue above.
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off. • Liquid or objects placed around the control panel. 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked. • The cooktop features an automatic shut off that turns off the entire cooktop if any of the cooking zones have been on continuously for 2 hours. • The cooktop control panel may read liquid or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects. Then restart the unit.
Power boost does not work	<ul style="list-style-type: none"> • Power boost is being used on multiple cooking zones in addition to using total power of 7400W. 	<ul style="list-style-type: none"> • This is a normal occurrence.
The fans keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down. 	<ul style="list-style-type: none"> • This is a normal occurrence.

7.0 Illustrations

Illustration 2a-78 - Instruction Manual

VII. Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solution
E1 appears on the Power display	Electronics fault error message of specific cooking zone	• See E0.E1, E2, E3, E7, E8, E9, EE
E0 appears in the Timer display	IGBT overloading	• Turn off unit until IGBT to cool. Restart unit.
E1 appears in the Timer display	No cookware found or improper placement of cookware on the cooking zone	• Make sure the cookware is centered on the cooking zone and that it's also induction compatible. See Compatible Cookware.
E2 appears in the Timer display	Supplied voltage to cooktop is too low.	• If the voltage of the power supply to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If the connections are correct and supplied voltage returns to normal, the code will disappear.
E3 appears in the Timer display	Supplied voltage to cooktop is too high.	• If the voltage of the power supply to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear.
E7 appears in the Timer display	NTC1 break of	• Turn OFF the cooktop, then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service.
E8 appears in the Timer display	NTC1 short circuit	
E9 appears in the Timer display	NTC2 break of	
EE appears in the Timer display	NTC2 short circuit	

VIII. FCC STATEMENT:

FCC STATEMENT:
 This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment operates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

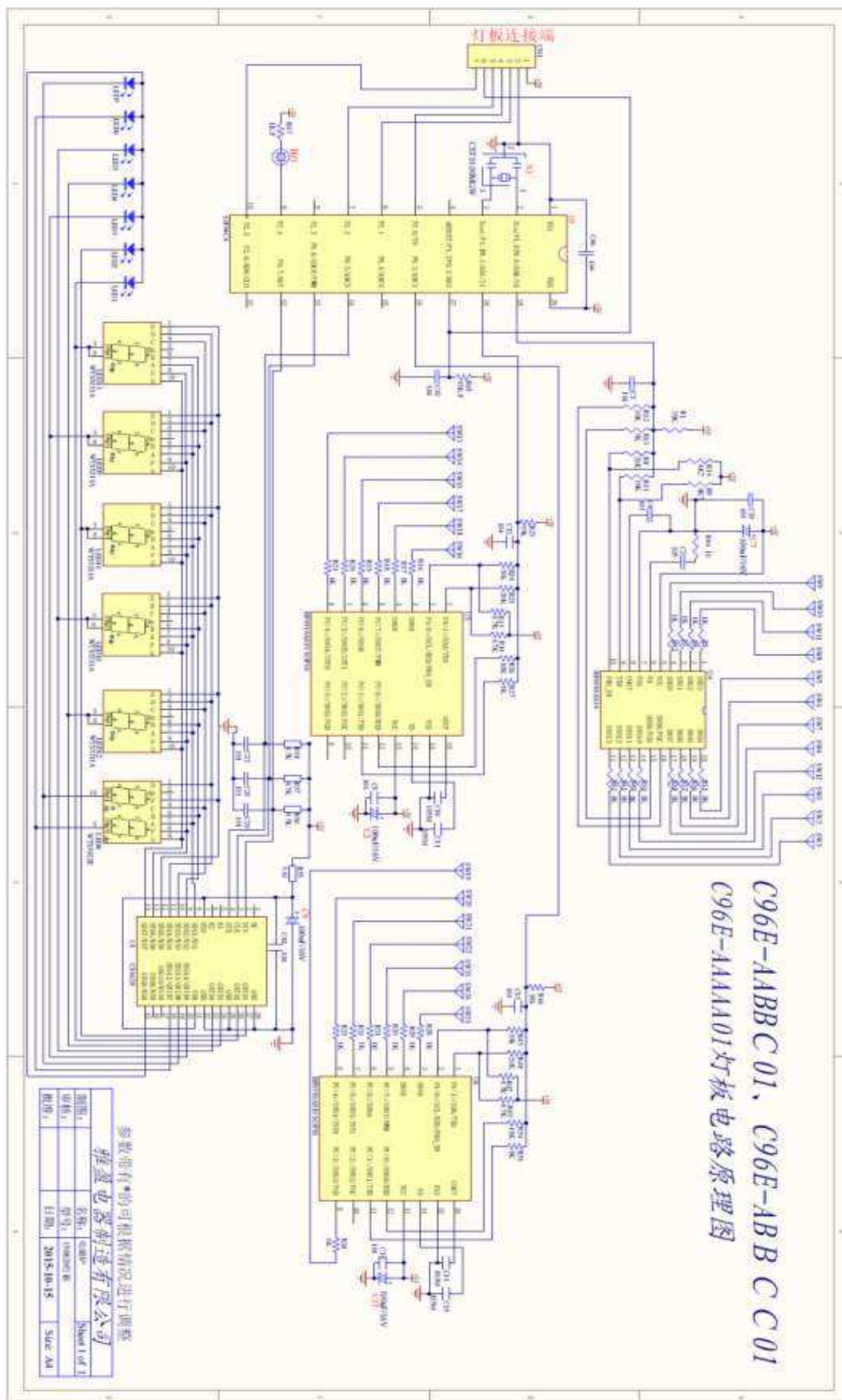
2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

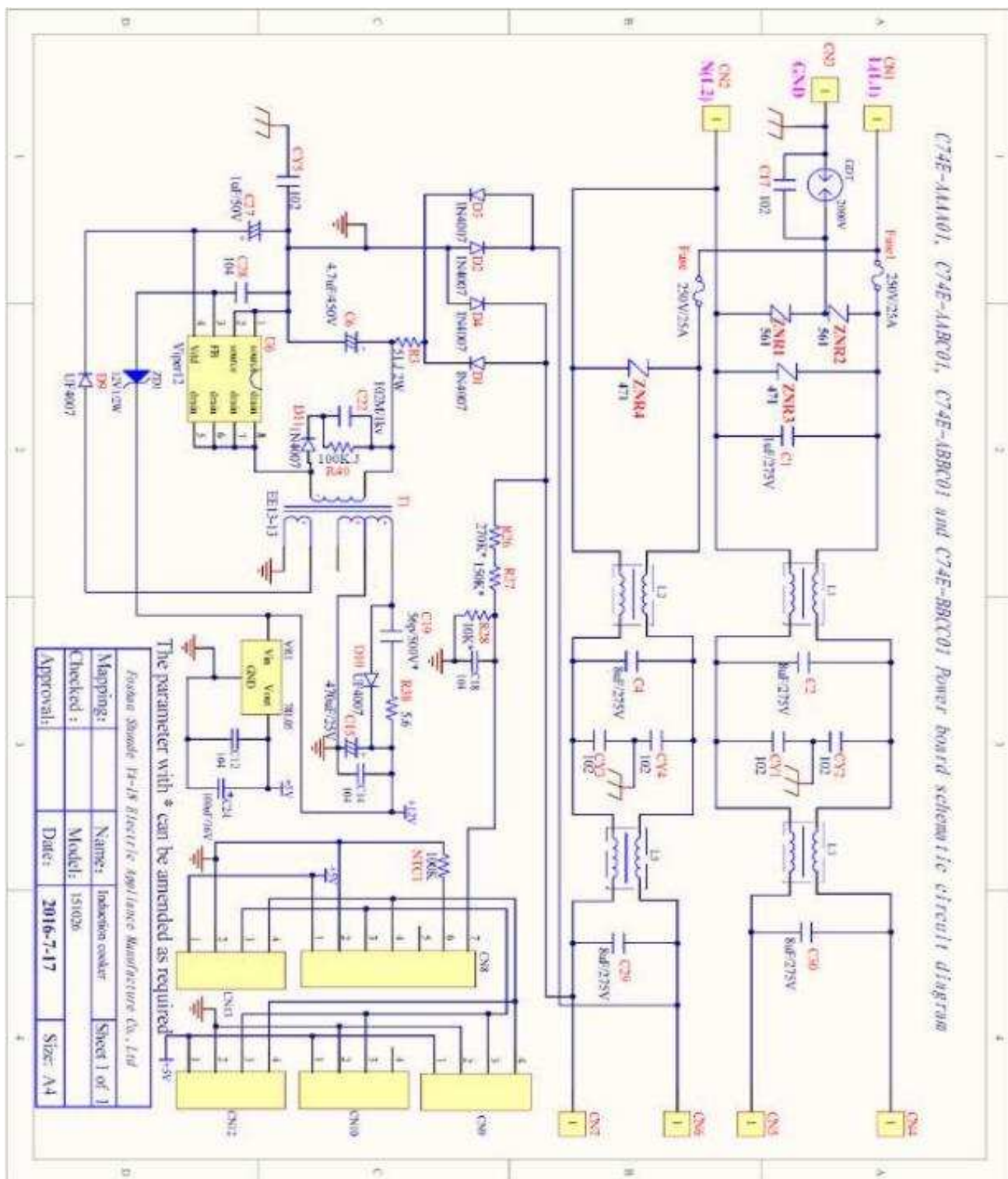
7.0 Illustrations

Illustration 3a - Circuit Diagram of Control PCB for models C96E-AAAA01, C96E-AABBC01 and C96E-ABBC01



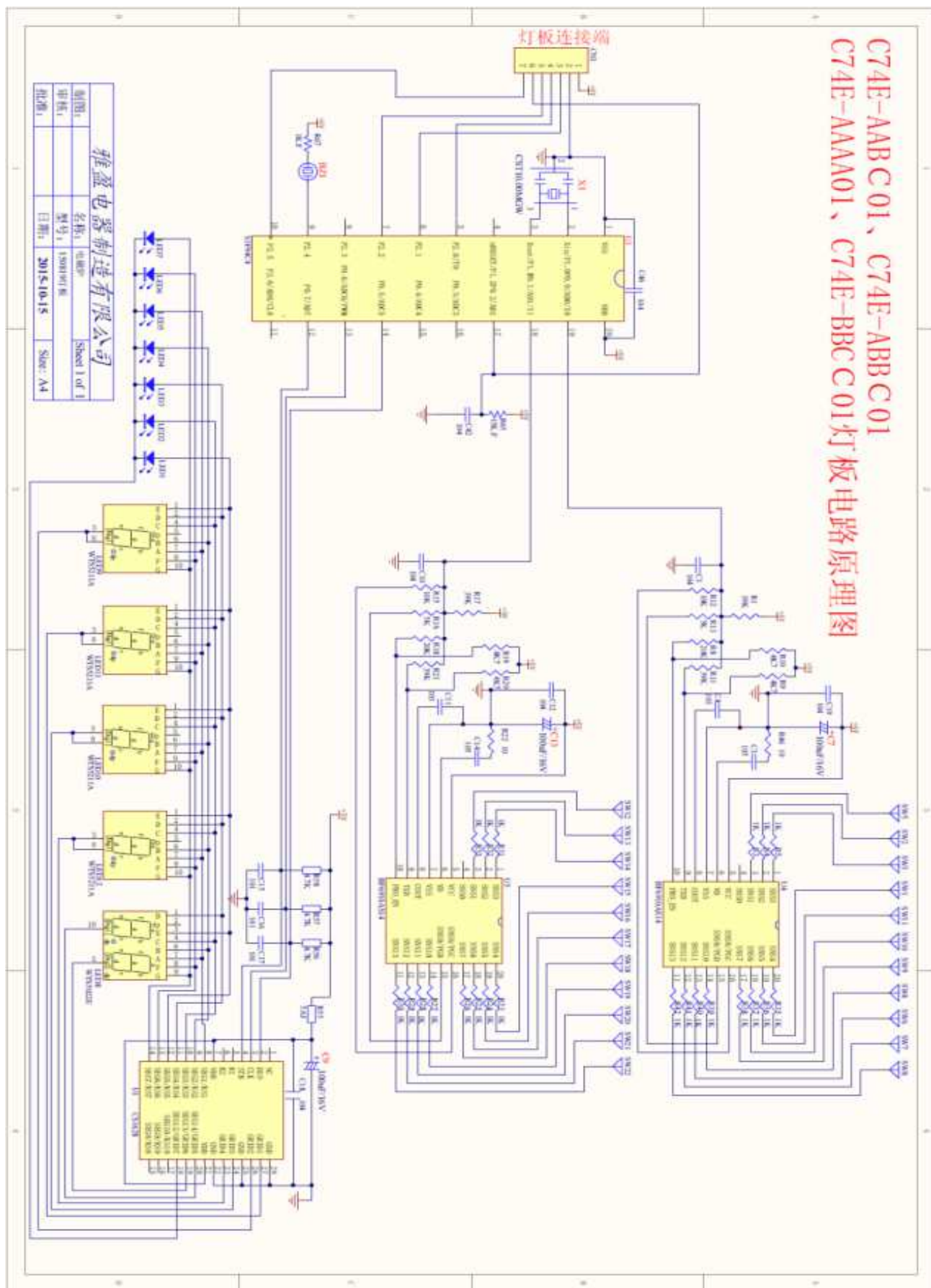
7.0 Illustrations

Illustration 3a-1 - Circuit Diagram of Power PCB for models C74E-AAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



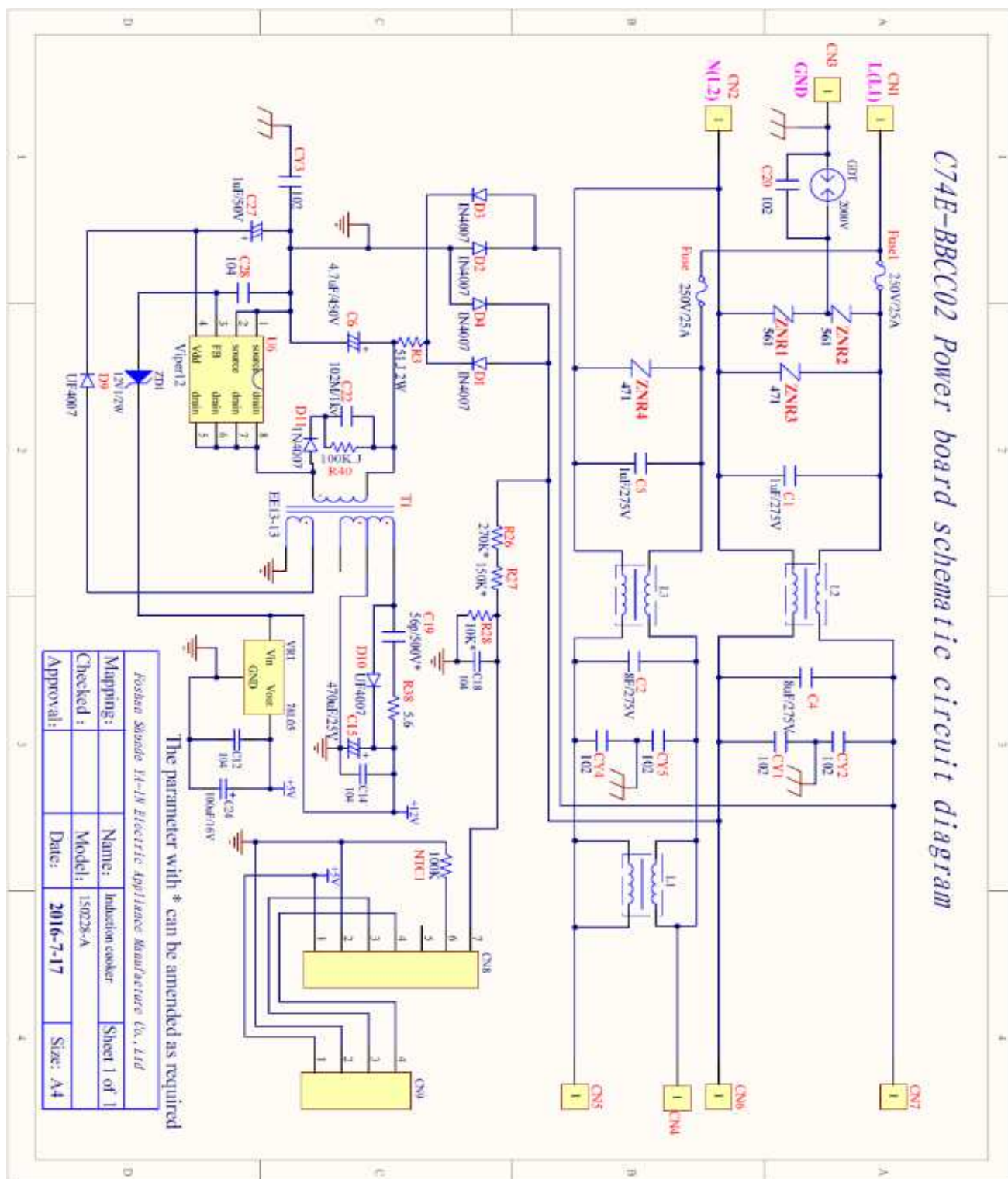
7.0 Illustrations

Illustration 3a-2 - Circuit Diagram of Control PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



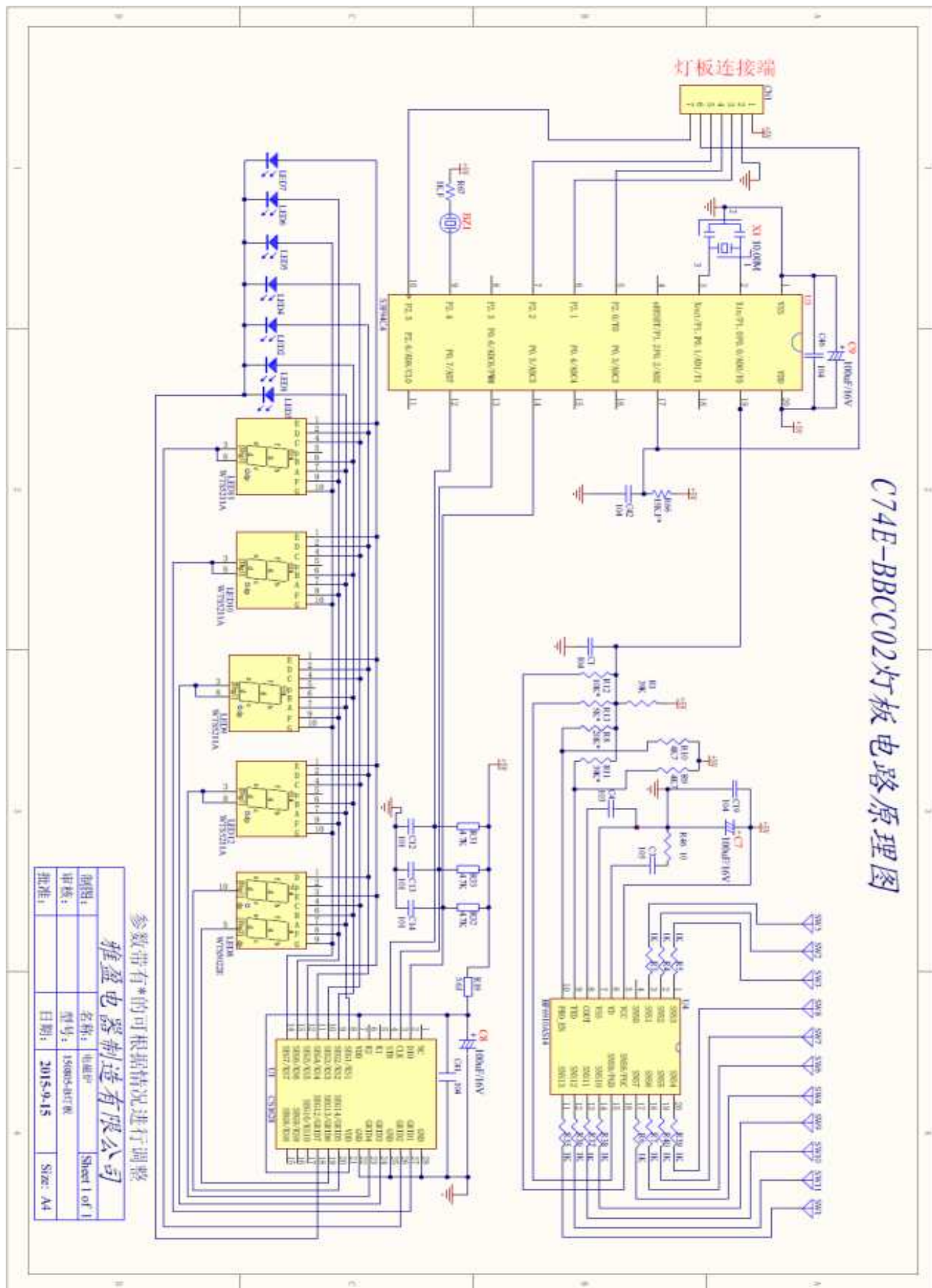
7.0 Illustrations

Illustration 3a-3 - Circuit Diagram of Power PCB for model C74E-BBCC02



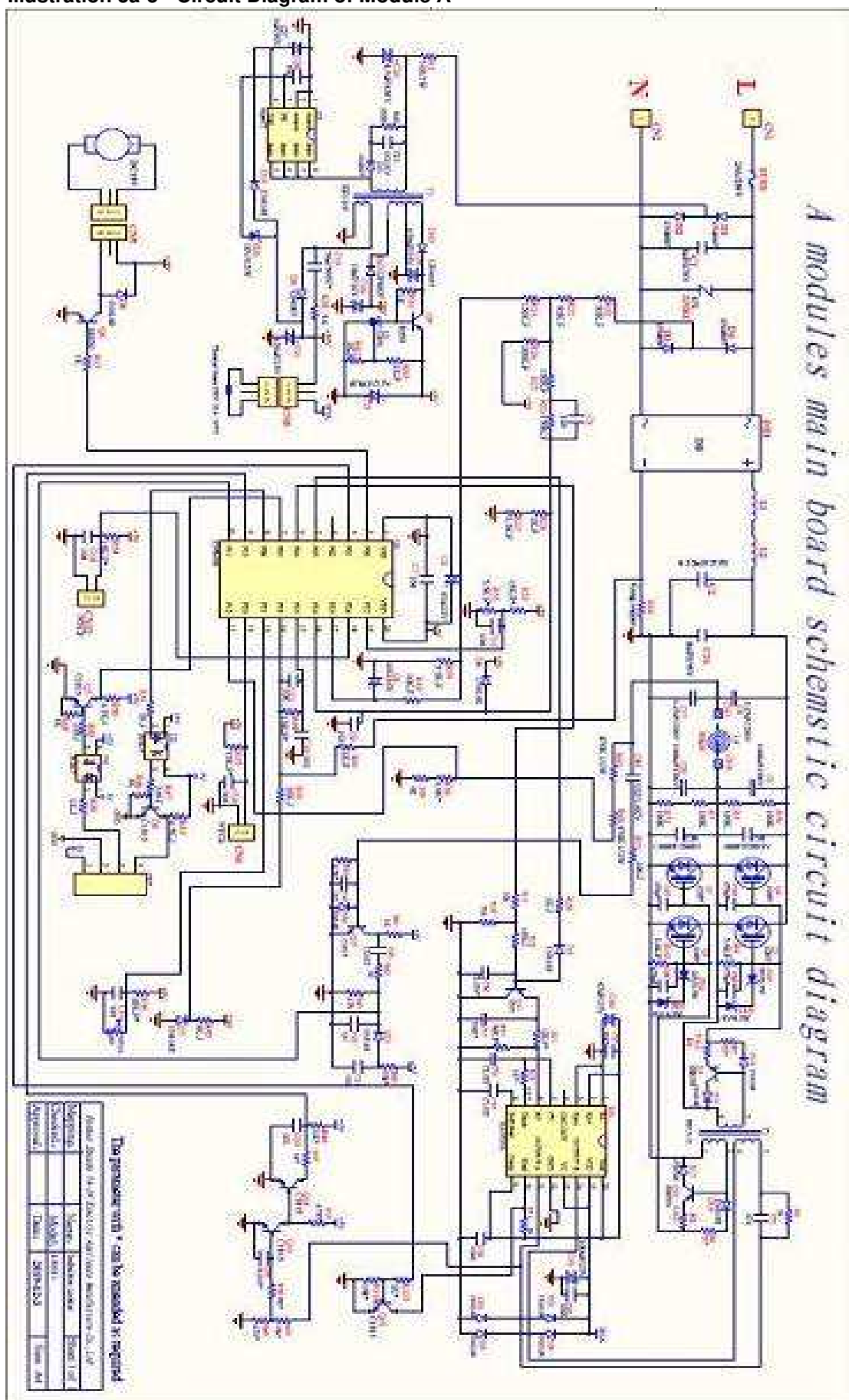
7.0 Illustrations

Illustration 3a-4 - Circuit Diagram of Control PCB for model C74E-BBCC02



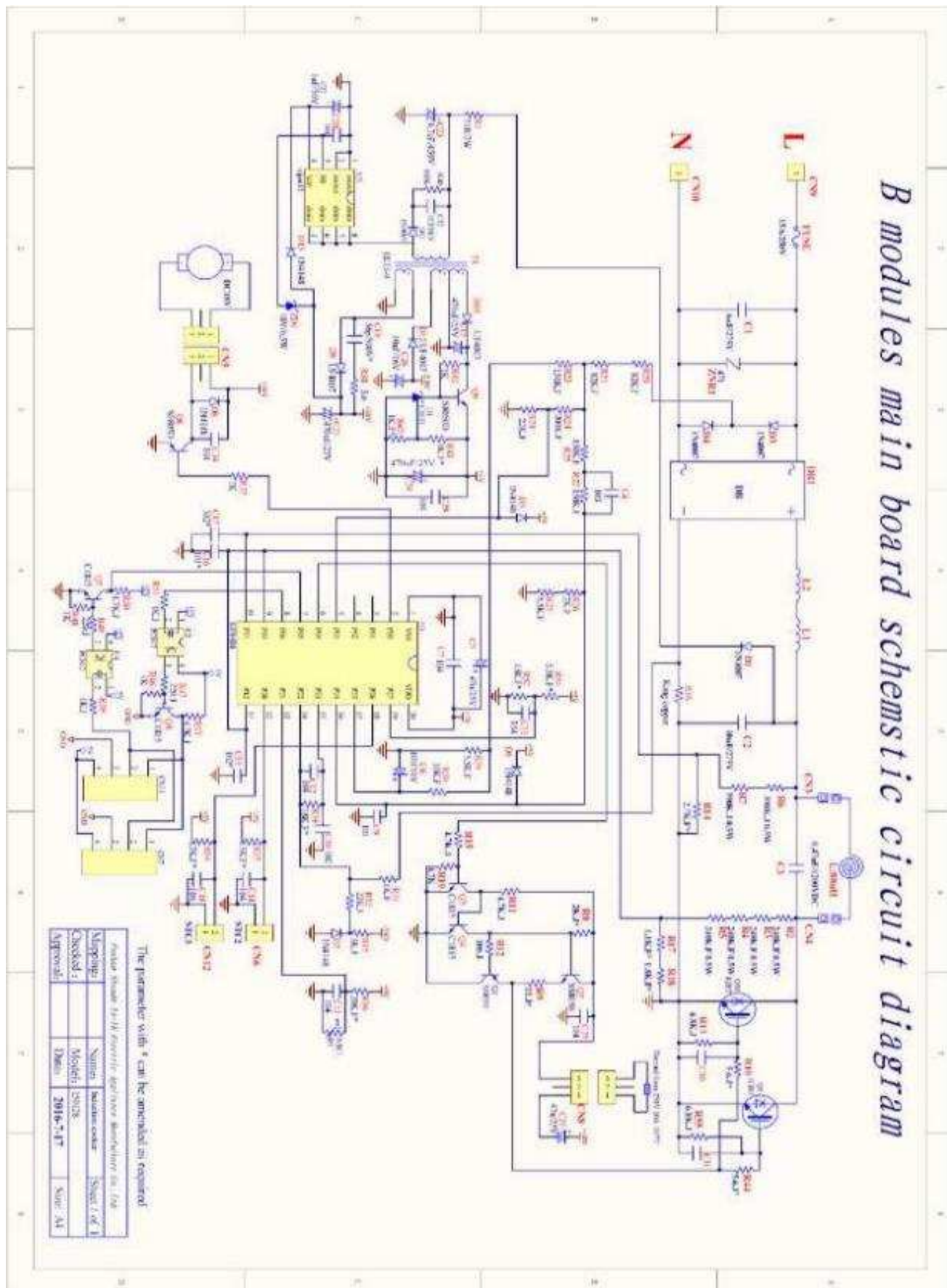
7.0 Illustrations

Illustration 3a-5 - Circuit Diagram of Module A



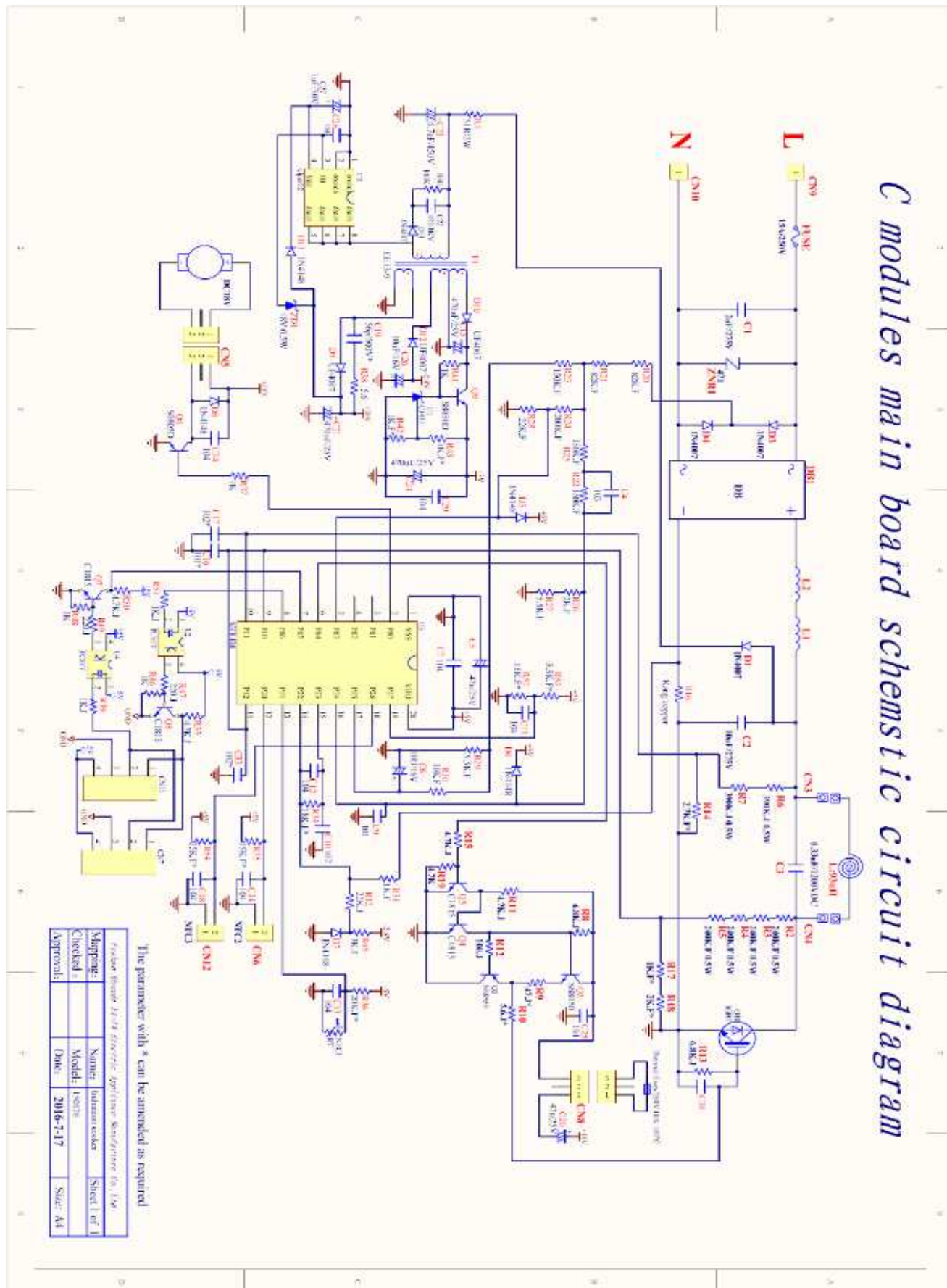
7.0 Illustrations

Illustration 3a-6 - Circuit Diagram of Module B



7.0 Illustrations

Illustration 3a-7 - Circuit Diagram of Module C

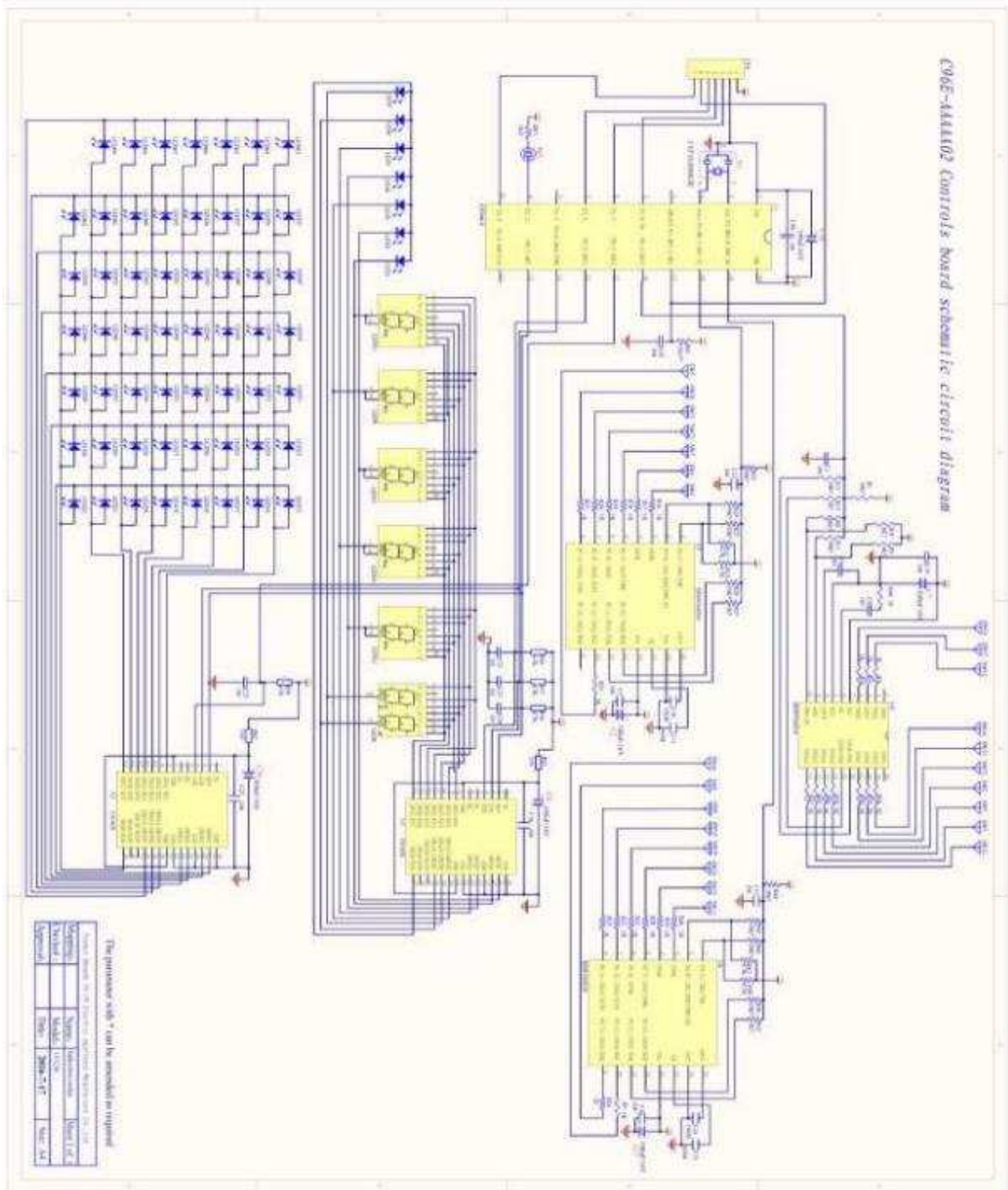


The parameter with * can be amended as required

Version Change List of Electronic Appliance Manufacturing Co., Ltd	
Modifying:	Name: Induration encoder
Checked:	Model: 150718
Approved:	Date: 2016-7-17
	Size: A4

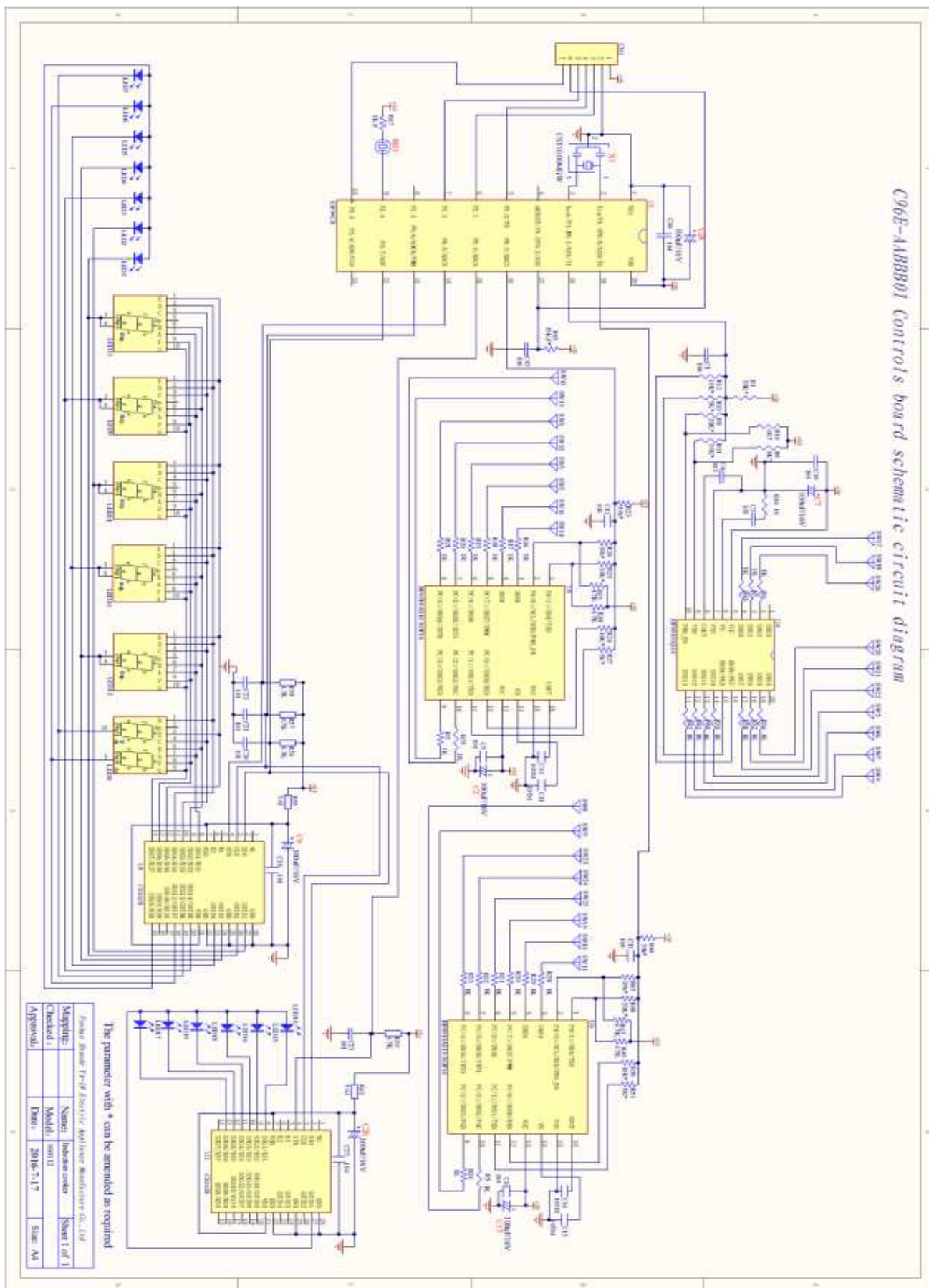
7.0 Illustrations

Illustration 3a-8 - Circuit Diagram of Control PCB for models C96E-AAAAA02 and C96E-AAAAA03



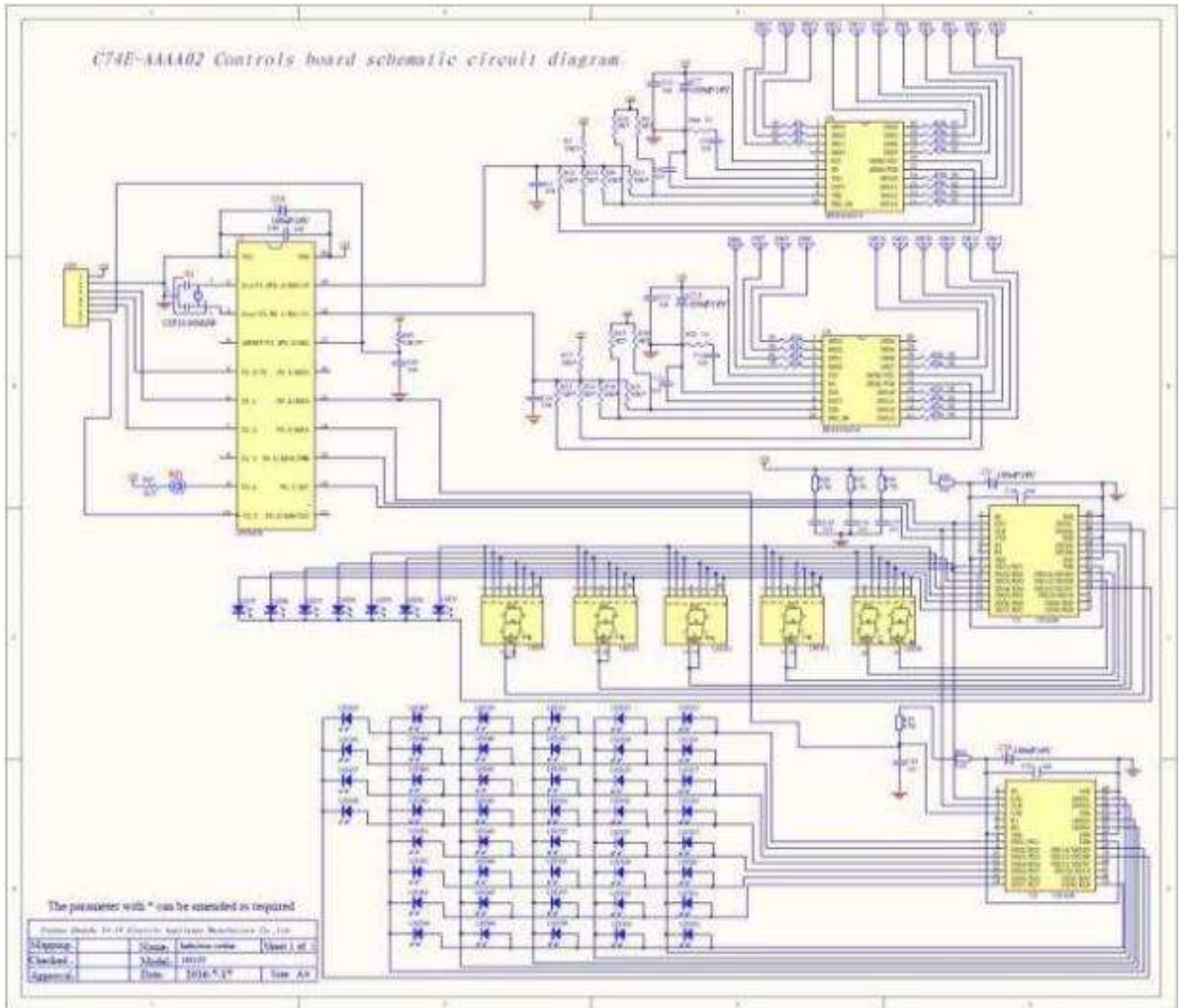
7.0 Illustrations

Illustration 3a-9 - Circuit Diagram of Control PCB for models C96E-AABBB01 and C96E-AABBB02



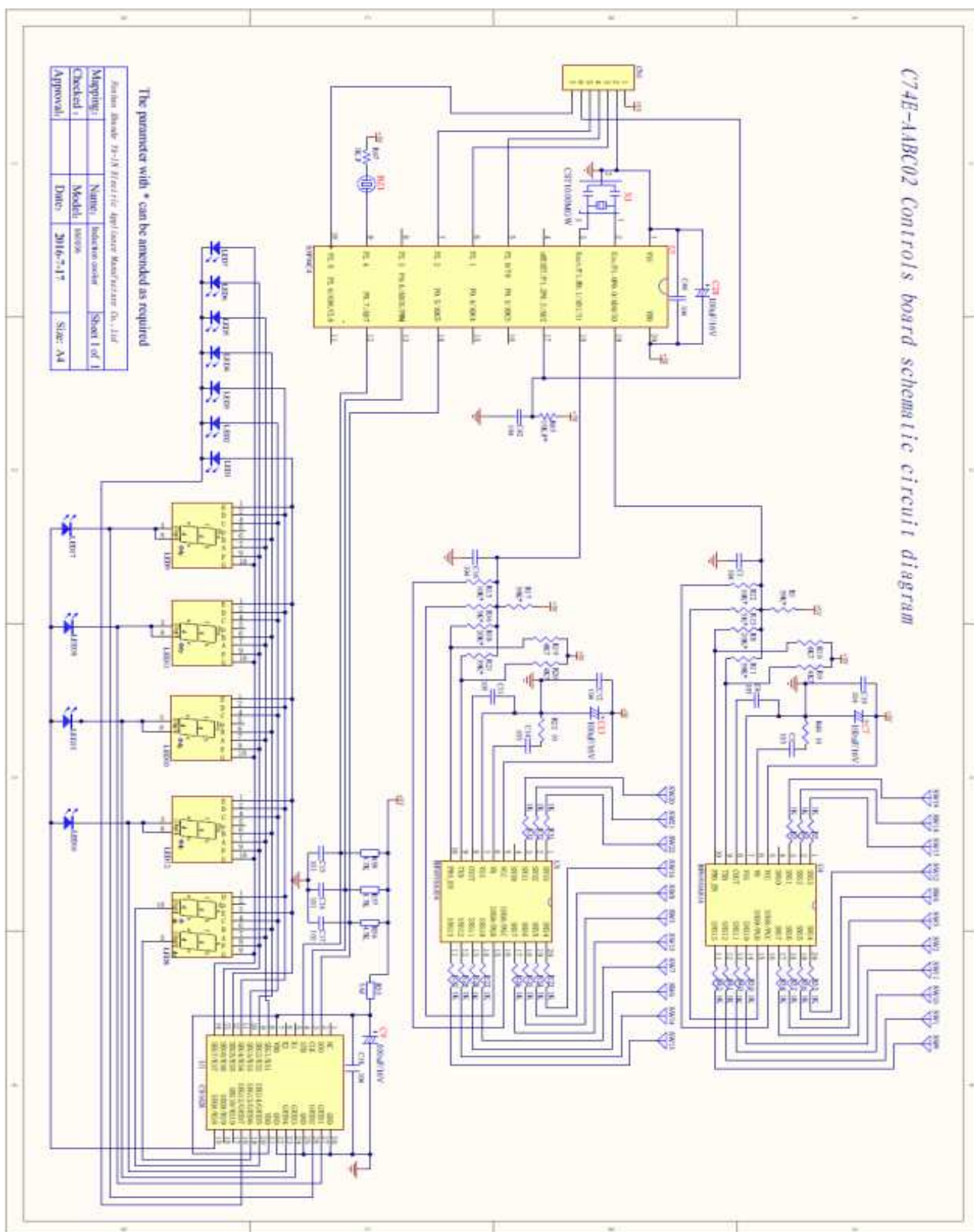
7.0 Illustrations

Illustration 3a-10 - Circuit Diagram of Control PCB for models C74E-AAAA02 and C74E-AAAA03



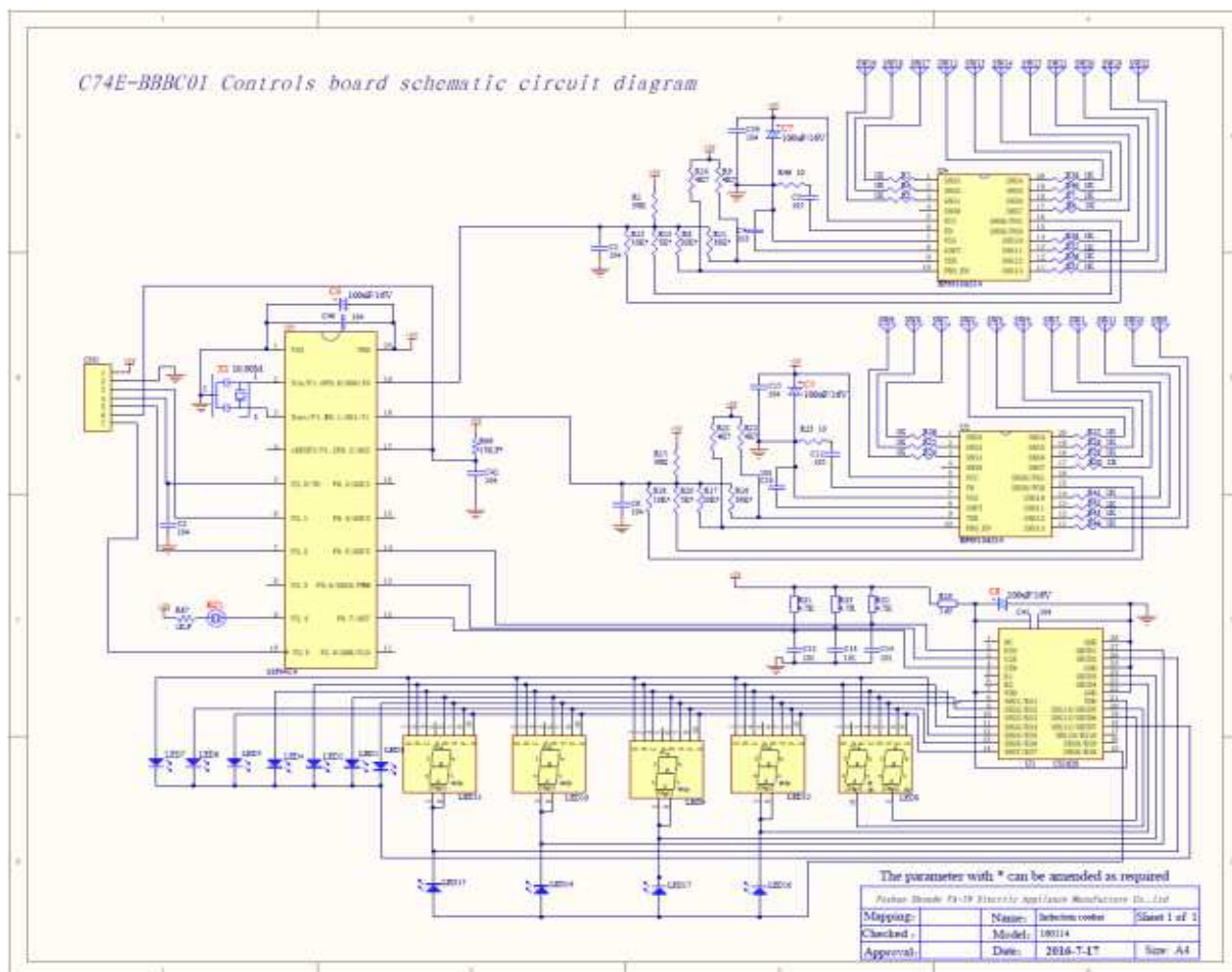
7.0 Illustrations

Illustration 3a-11 - Circuit Diagram of Control PCB for models C74E-AABC02 and C74E-AABC03



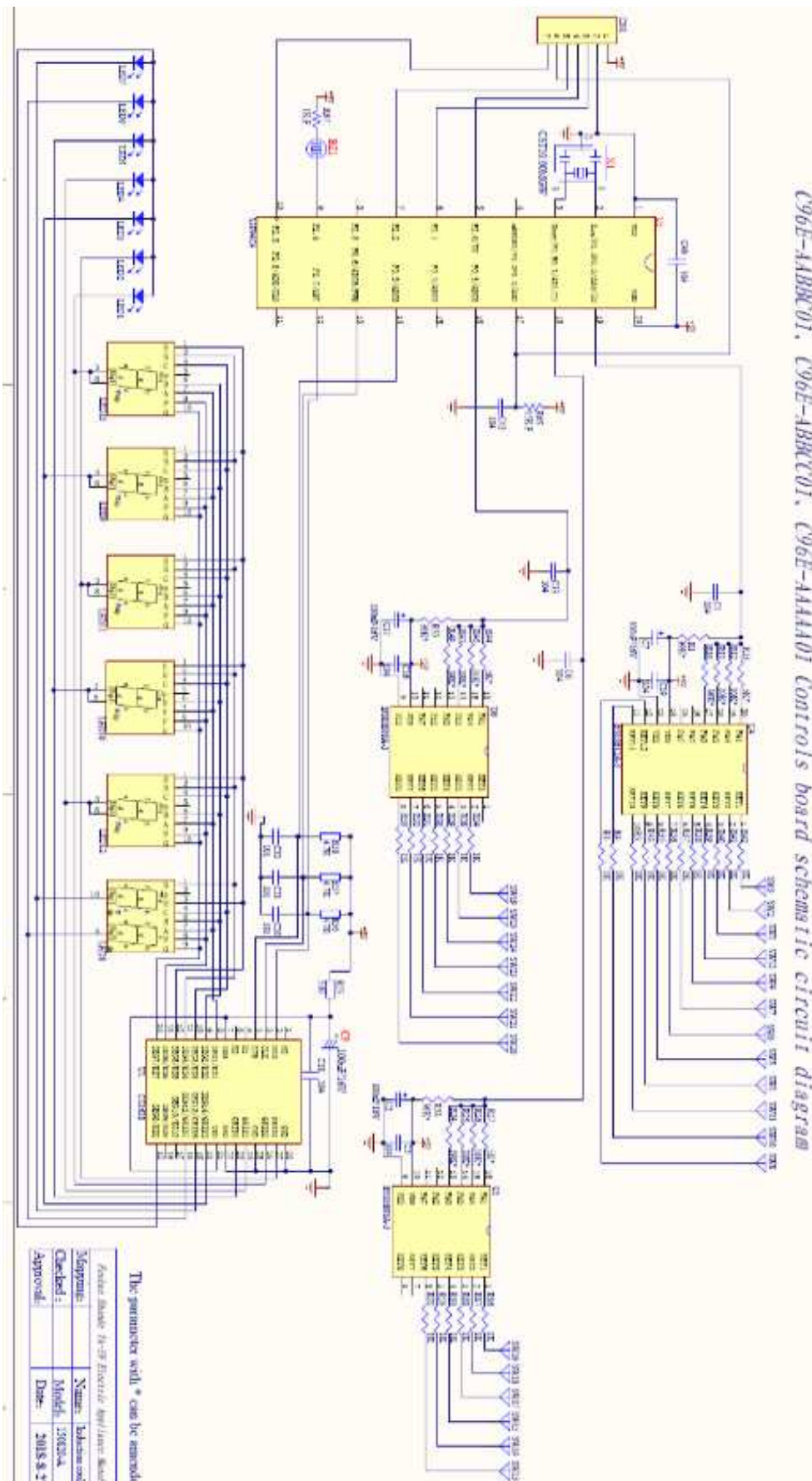
7.0 Illustrations

Illustration 3a-12 - Circuit Diagram of Control PCB for models C74E-BBBC01 and C74E-BBBC02



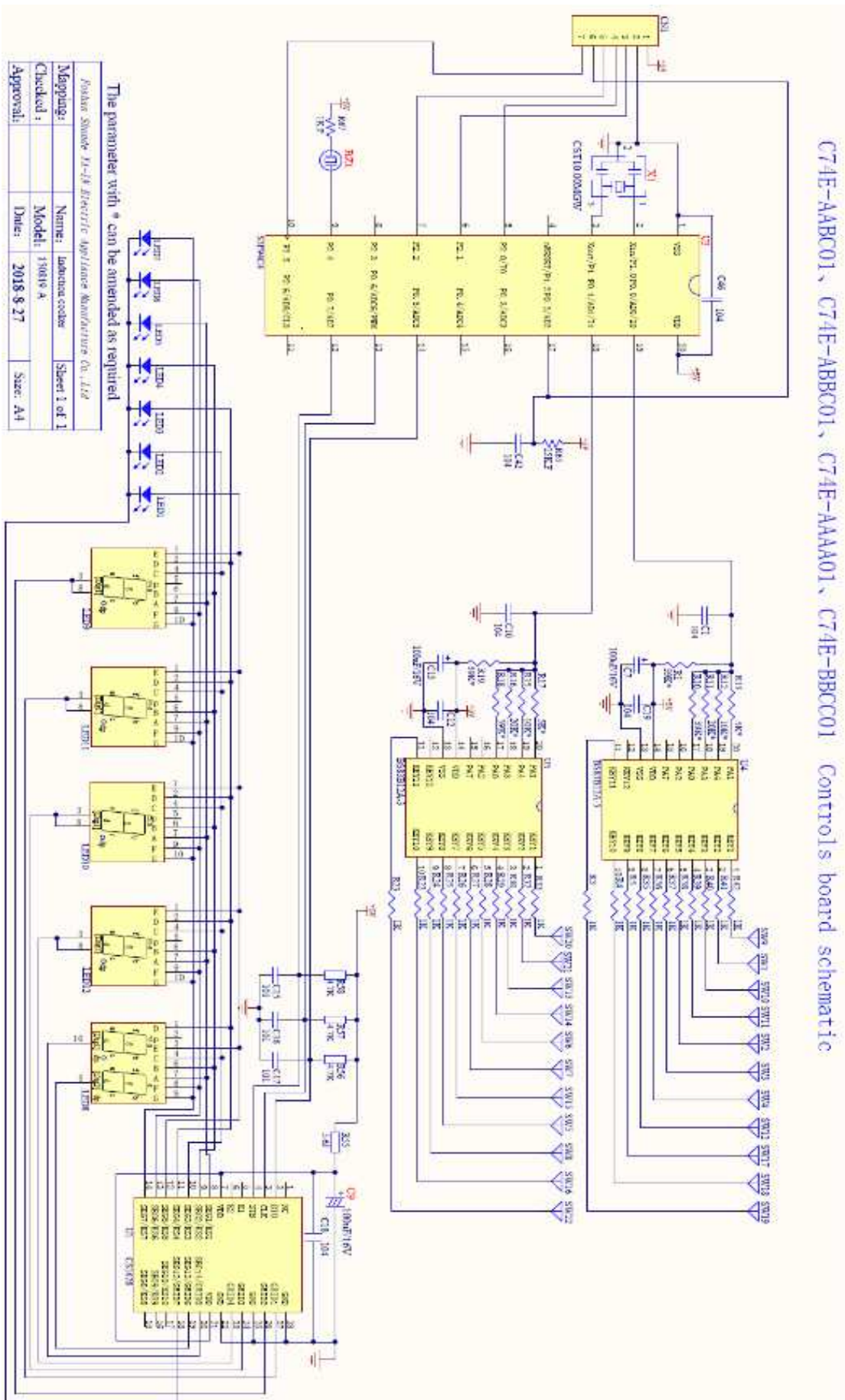
7.0 Illustrations

Illustration 3a-13 - Circuit Diagram of Control PCB for models C96E-A AAAA01, C96E-AABBC01 and C96E-ABBC01 (optional IC)



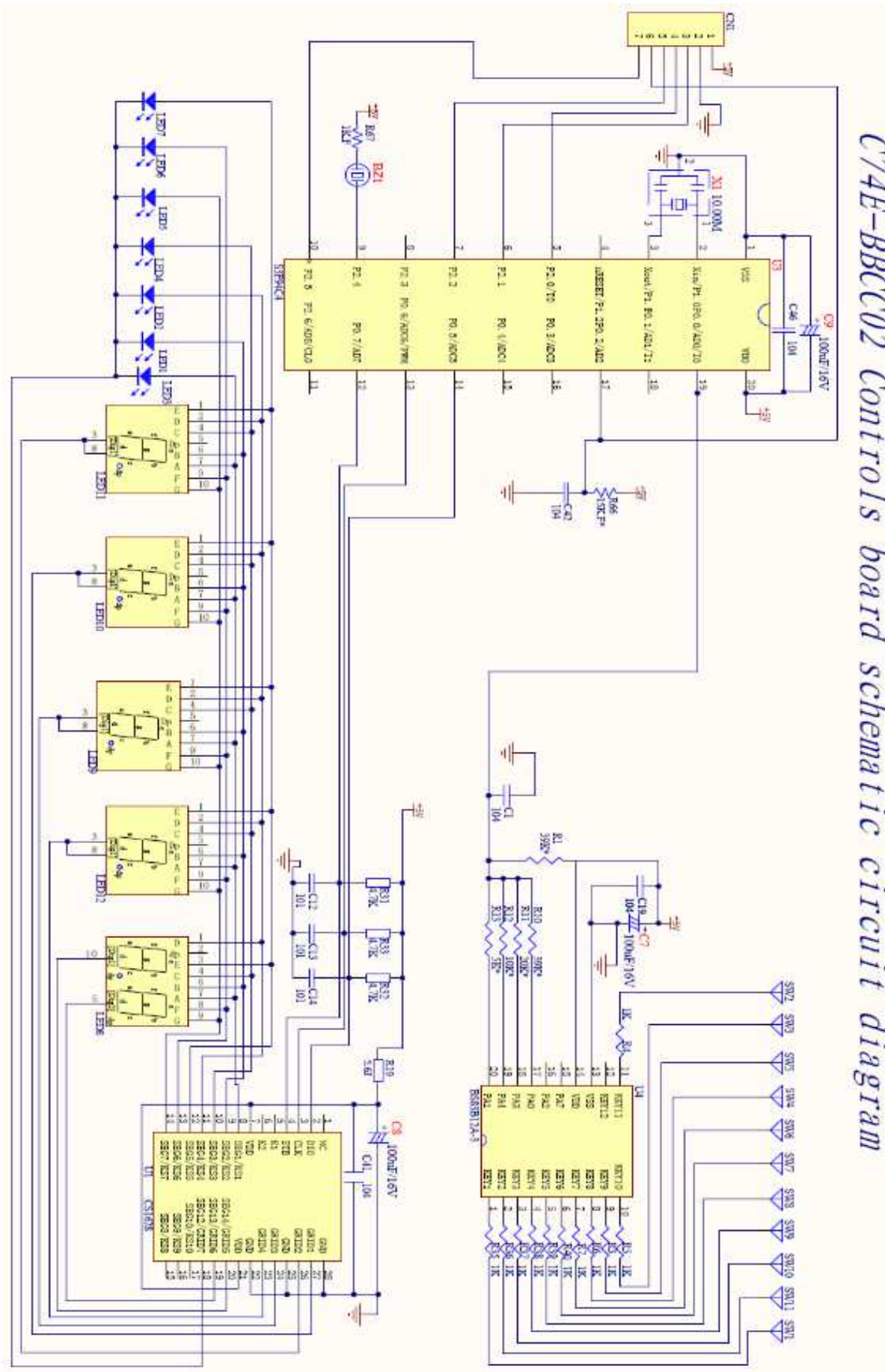
7.0 Illustrations

Illustration 3a-14 - Circuit Diagram of Control PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01 (optional IC)



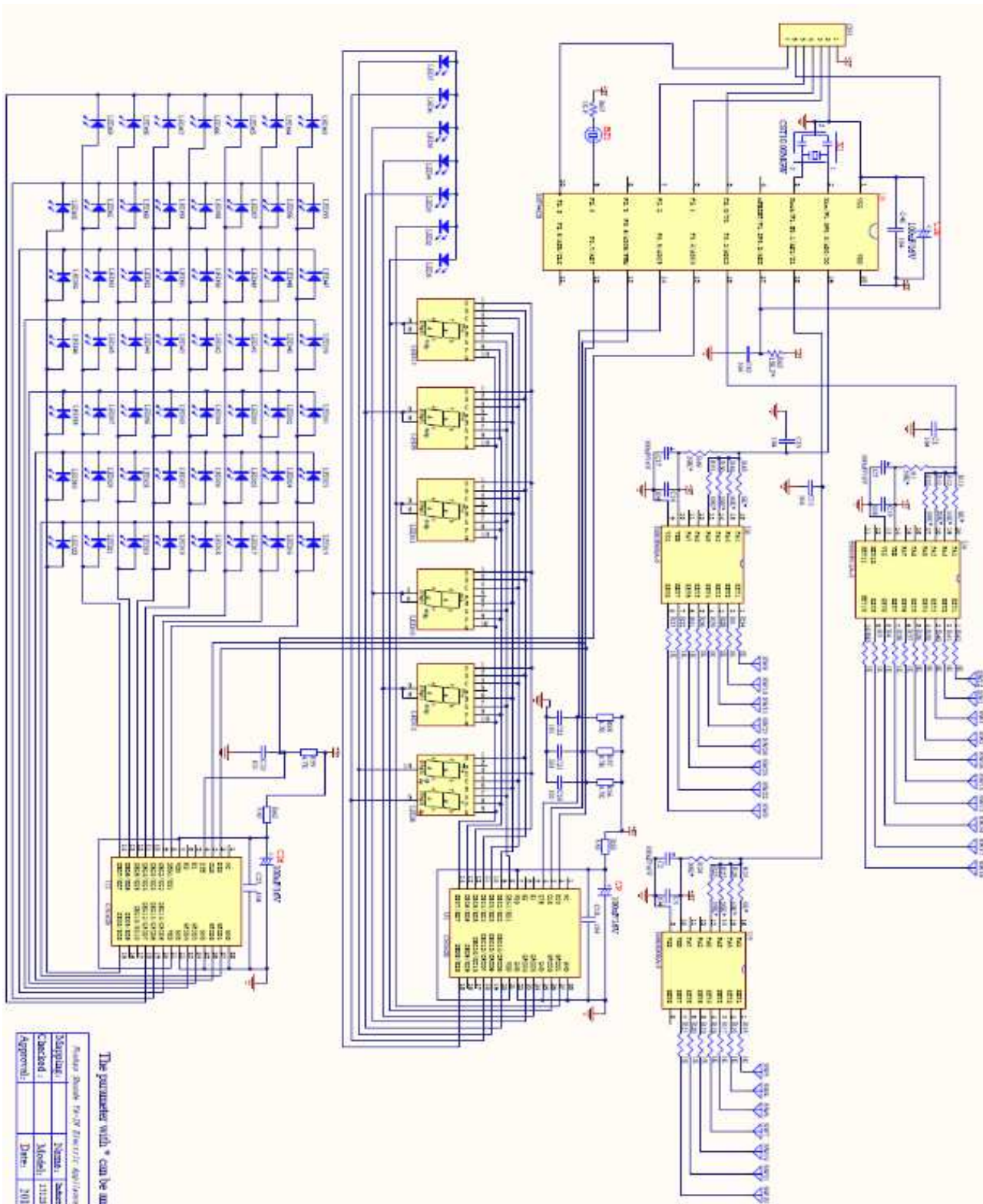
7.0 Illustrations

Illustration 3a-15 - Circuit Diagram of Control PCB for model C74E-BBCC02 (optional IC)



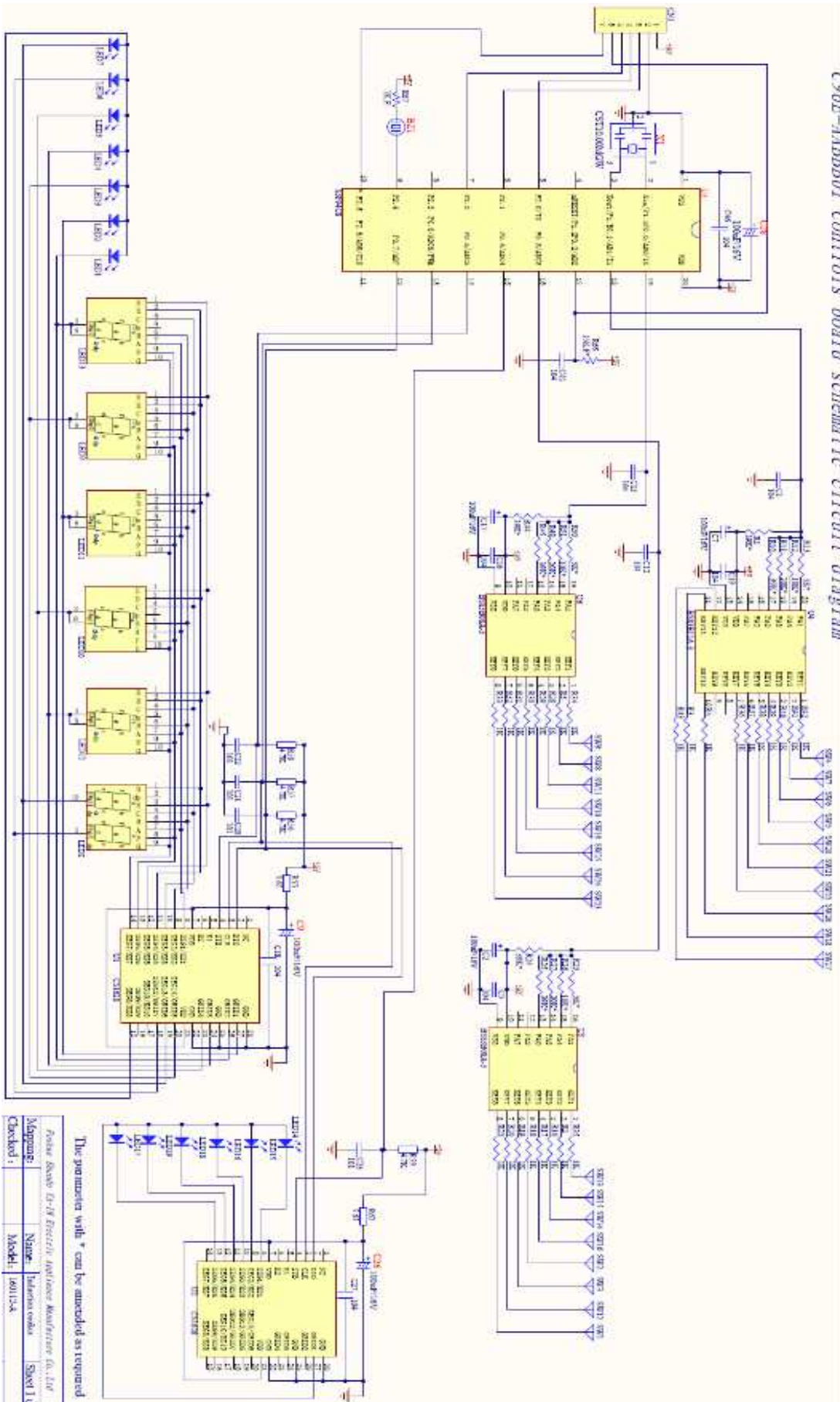
7.0 Illustrations

Illustration 3a-16 - Circuit Diagram of Control PCB for models C96E-AAAAA02 and C96E-AAAAA03 (optional IC)



7.0 Illustrations

Illustration 3a-17 - Circuit Diagram of Control PCB for models C96E-AABBB01 and C96E-AABBB02 (optional IC)

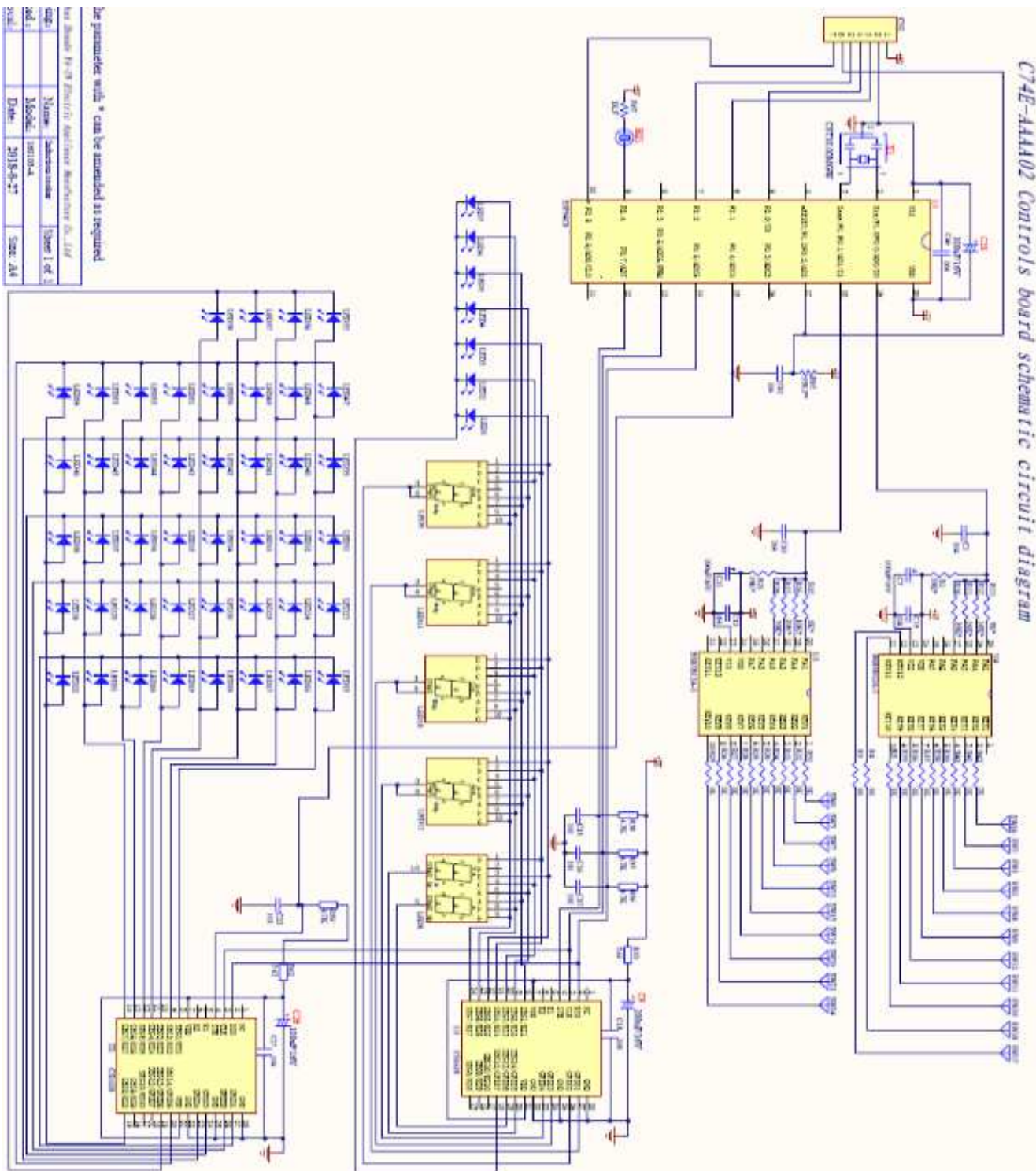


The parameters with * can be amended as required

Project Name	Ya-In Electric Appliance Manufacturer Co., Ltd
Maping	Name
Checked	Submission
	Model
	Sheet 1 of 1

7.0 Illustrations

Illustration 3a-18 - Circuit Diagram of Control PCB for models C74E-AAAA02 and C74E-AAAA03 (optional IC)

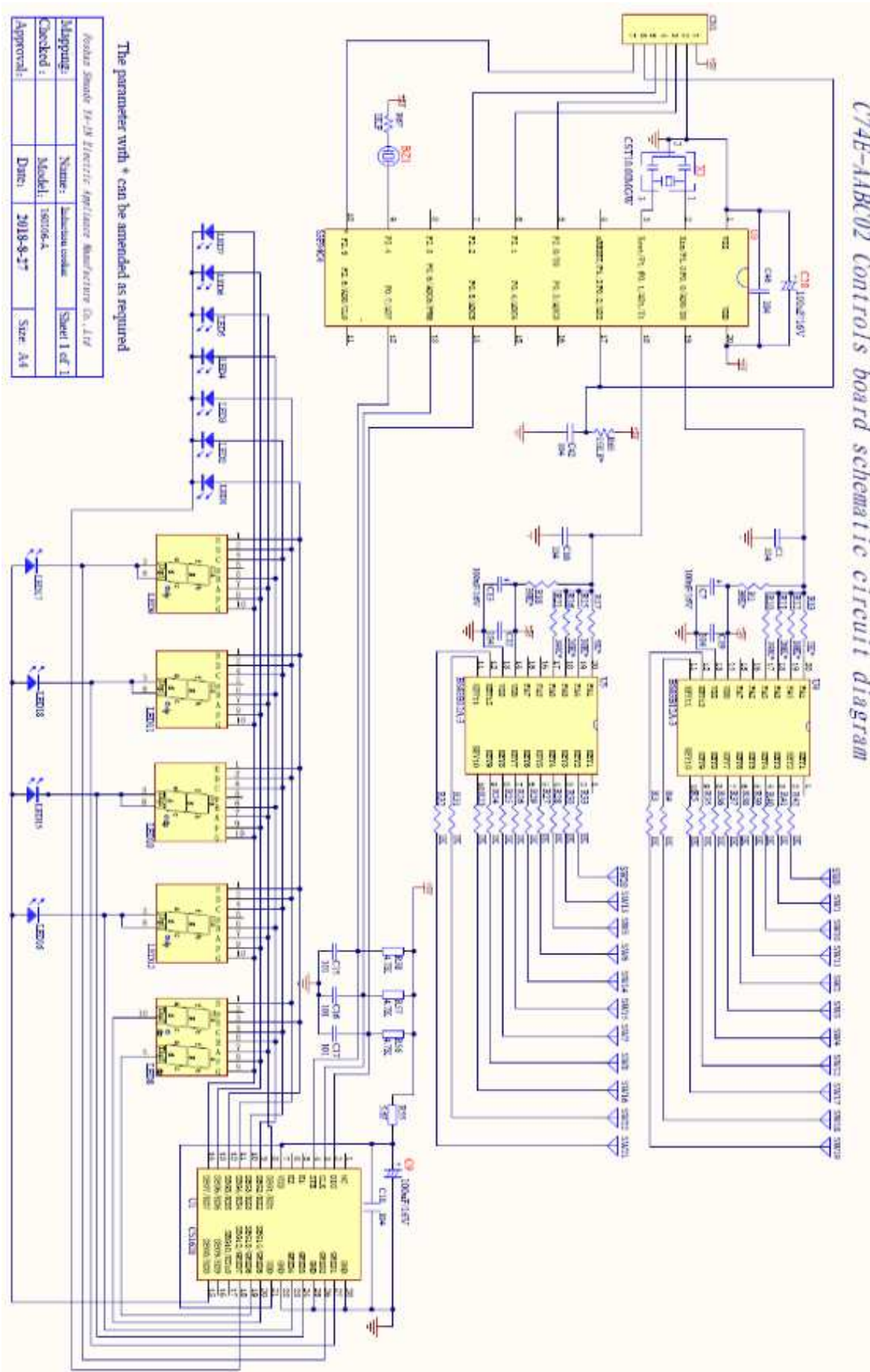


be parameter with * can be assembled as required

App:	Model:	Sub-model:	Sheet 1 of 3
Ver:	Model:	Version:	
Date:	2018-6-27	Ver:	AA

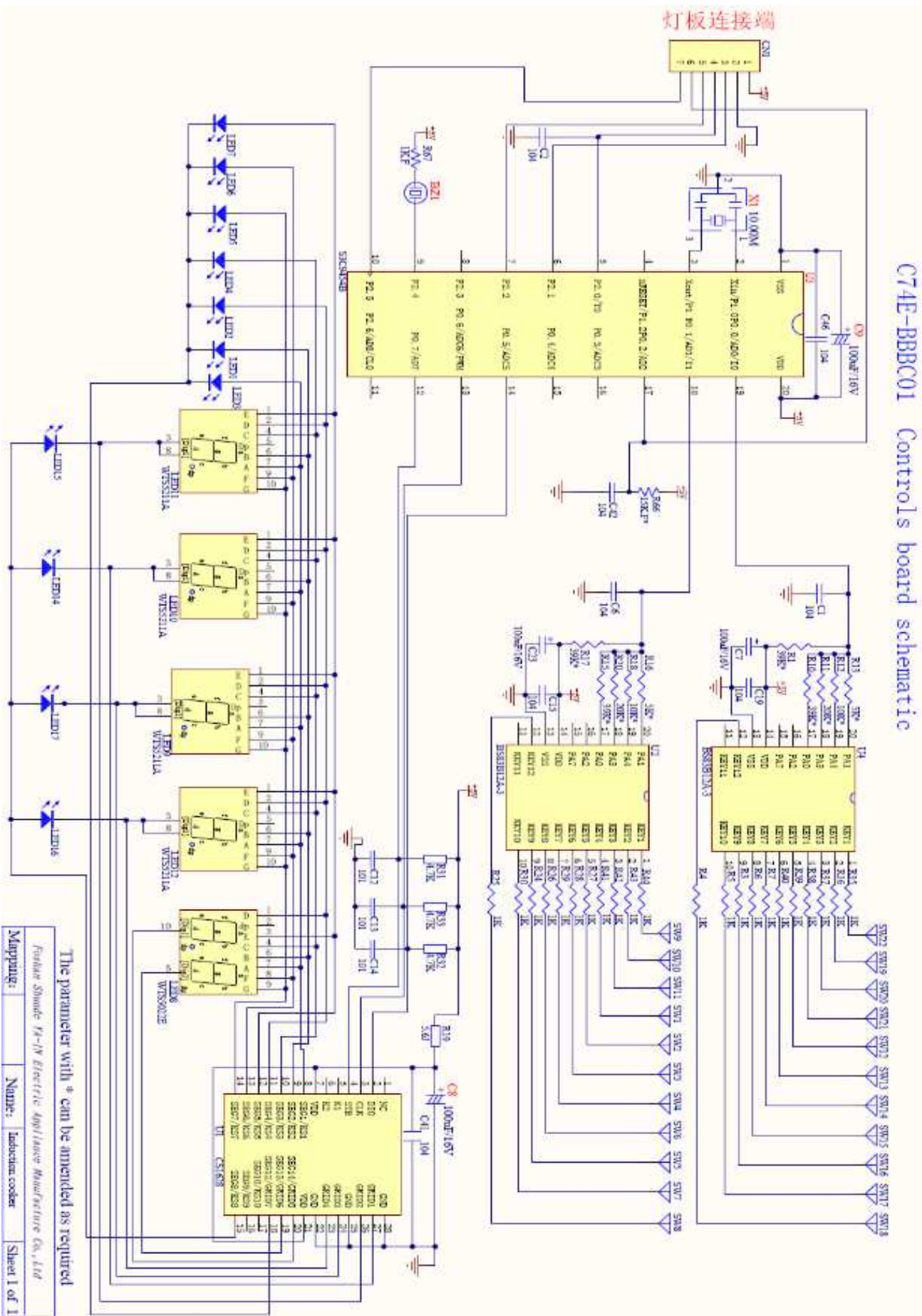
7.0 Illustrations

Illustration 3a-19 - Circuit Diagram of Control PCB for models C74E-AABC02 and C74E-AABC03 (optional IC)



7.0 Illustrations

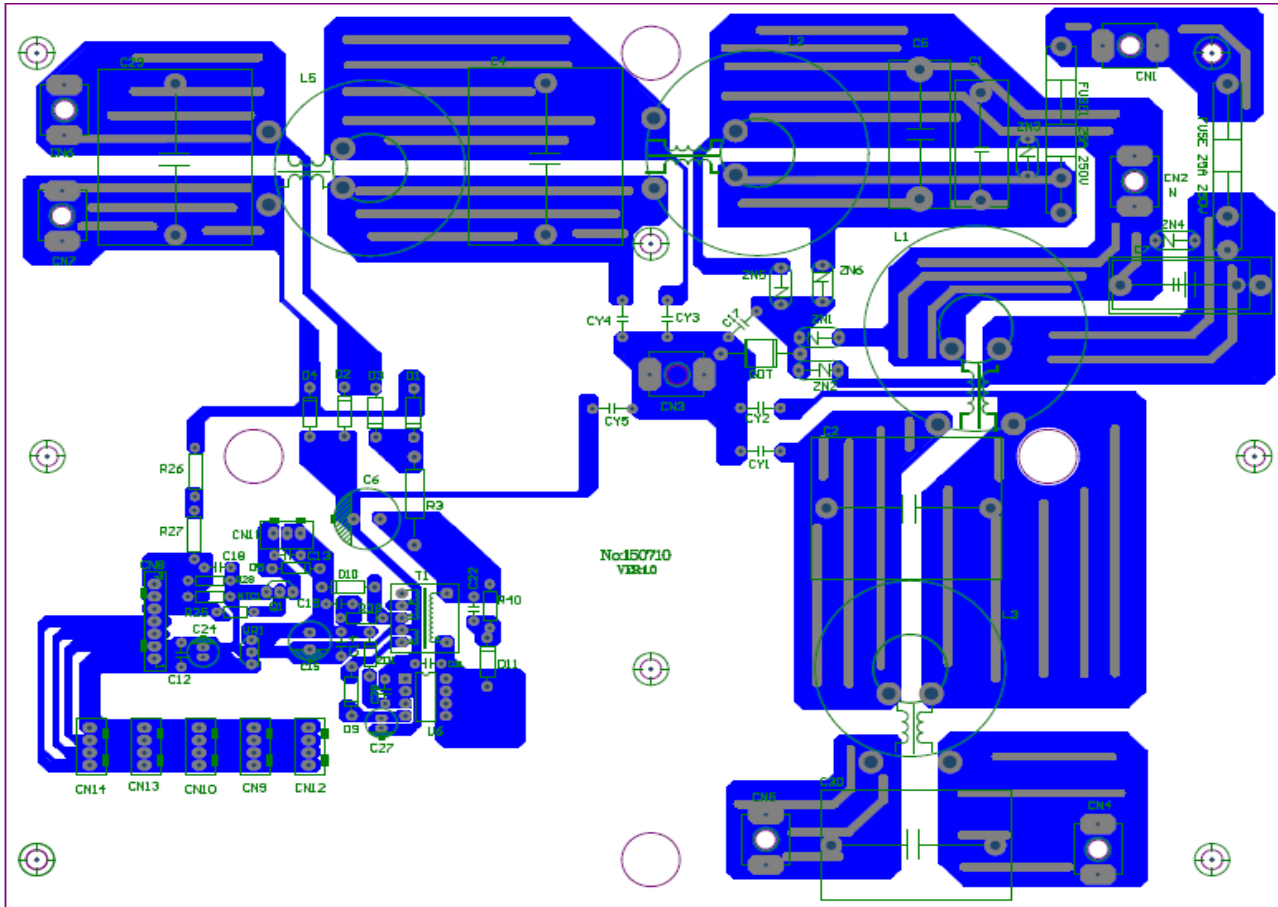
Illustration 3a-20 - Circuit Diagram of Control PCB for models C74E-BBBC01 and C74E-BBBC02 (optional IC)



The parameter with * can be amended as required
 Foshan Shunde Ya-in Electric Appliance Manufacture Co., Ltd
 Mapping: Name: Induction cooker Sheet 1 of 1

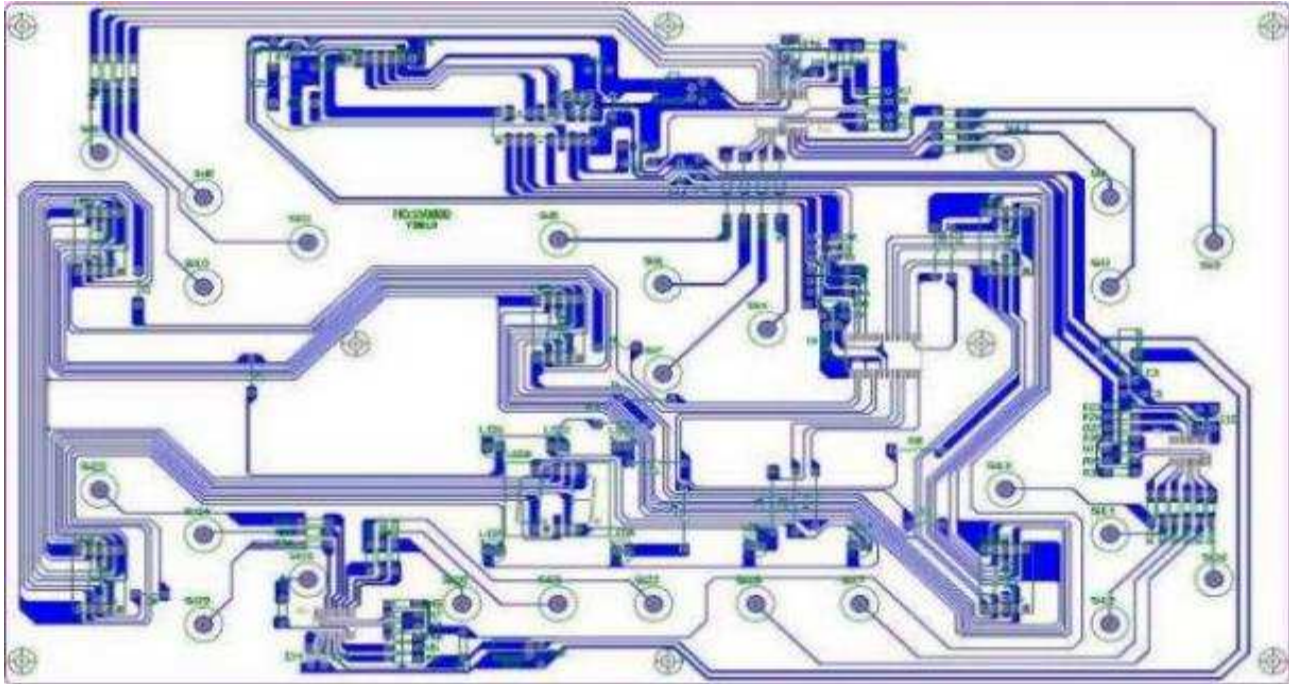
7.0 Illustrations

Illustration 4 - PCB layout of Power PCB for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBC01



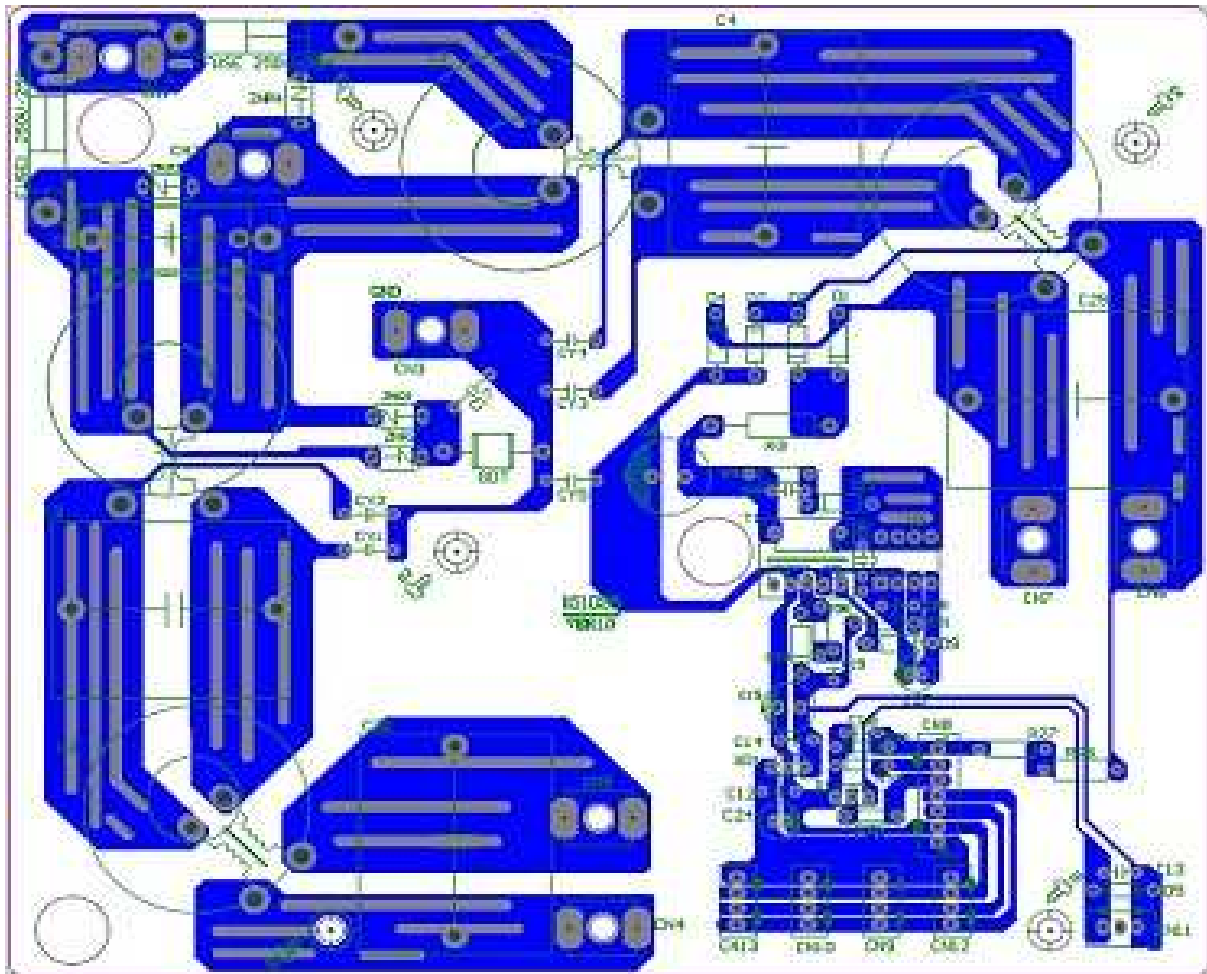
7.0 Illustrations

Illustration 4a - PCB layout of Control PCB for models C96E-A AAAA01, C96E-AABBC01 and C96E-ABBC01



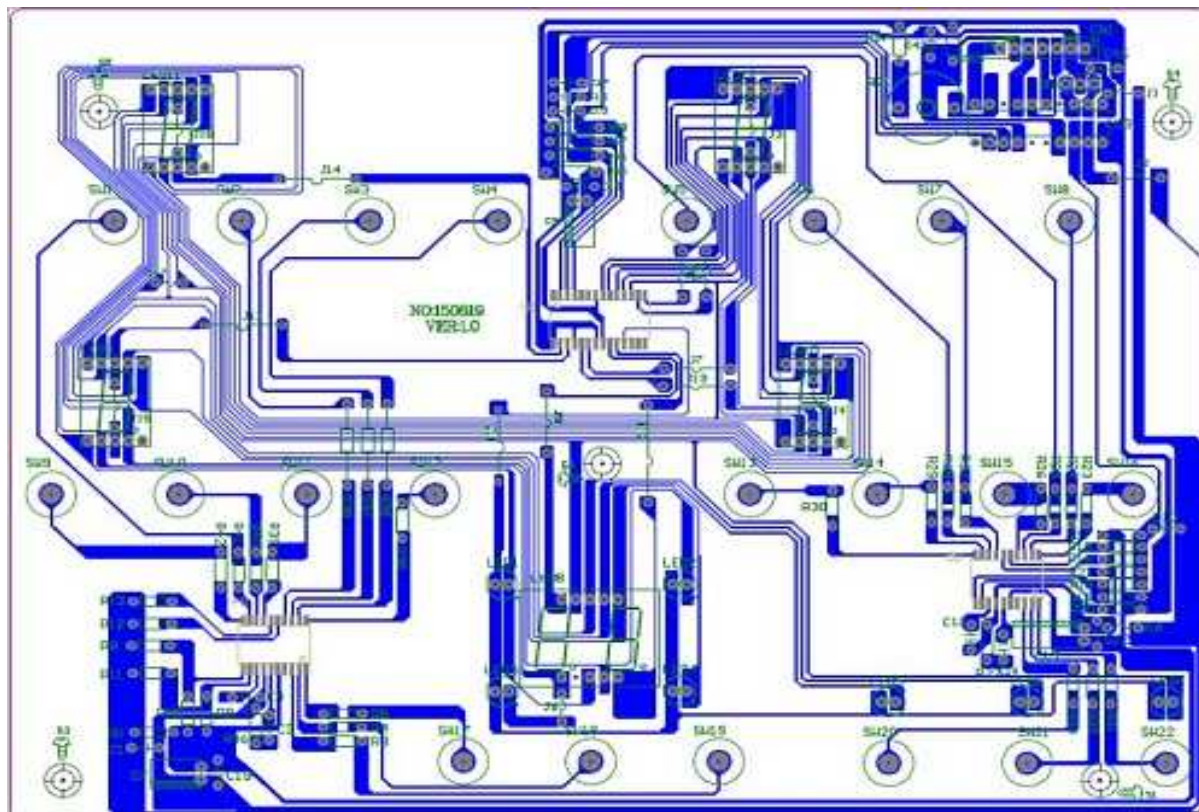
7.0 Illustrations

Illustration 4a-1 - PCB layout of Power PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



7.0 Illustrations

Illustration 4a-2 - PCB layout of Control PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01

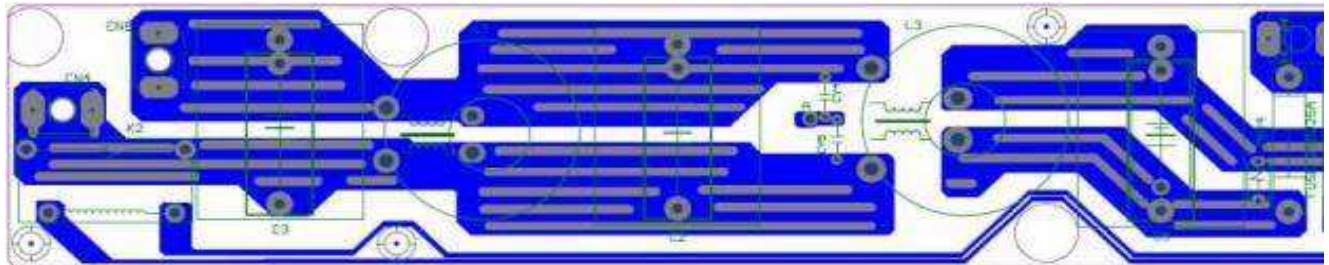


7.0 Illustrations

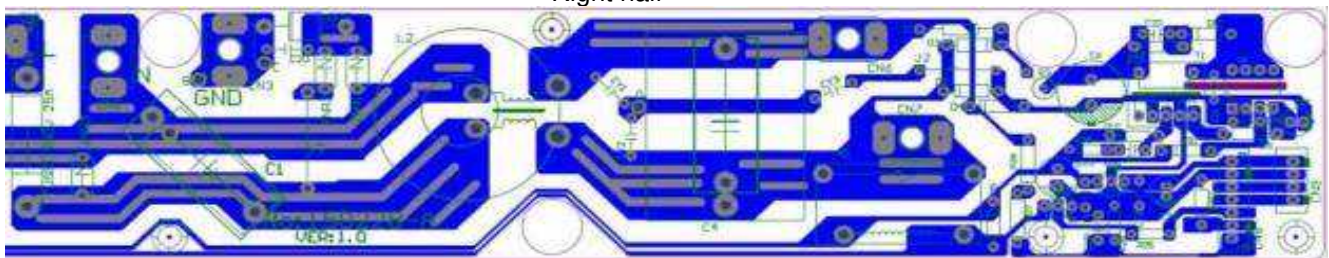
Illustration 4a-3 - PCB layout of Power PCB for model C74E-BBCC02



Left half

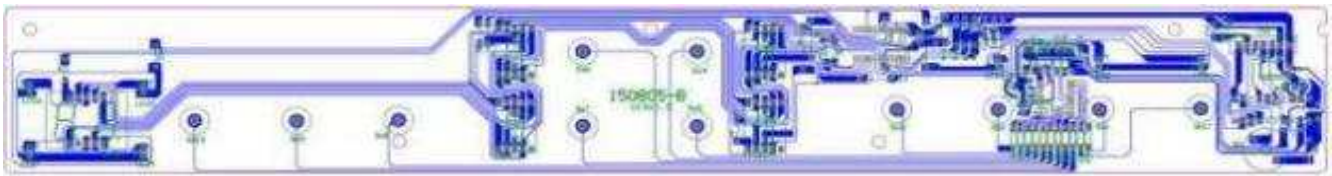


Right half

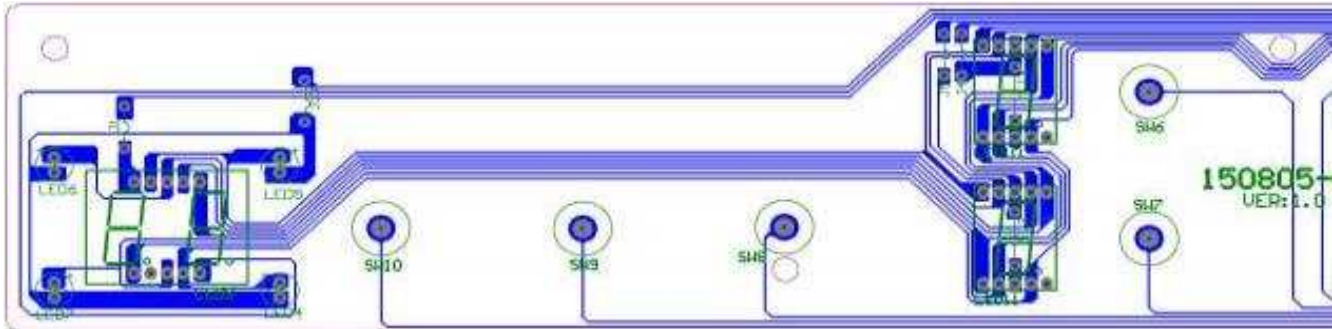


7.0 Illustrations

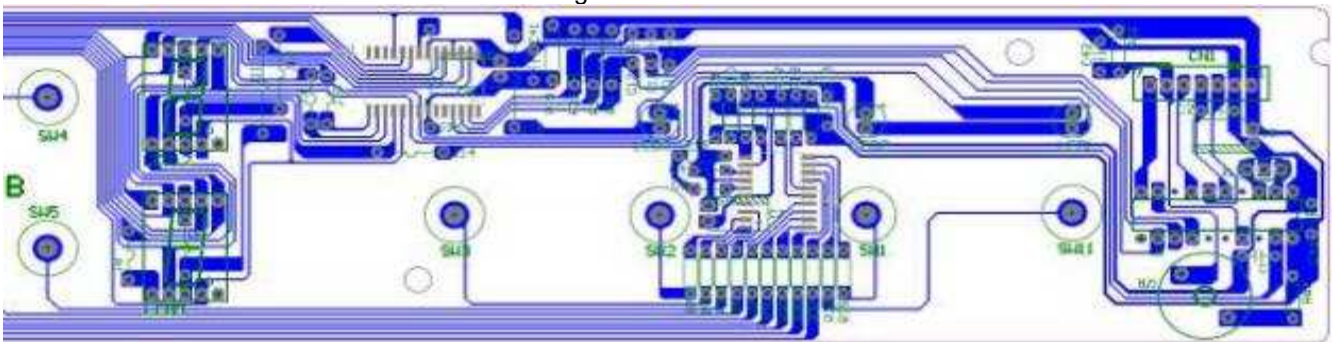
Illustration 4a-4 - PCB layout of Control PCB for model C74E-BBCC02



Left half

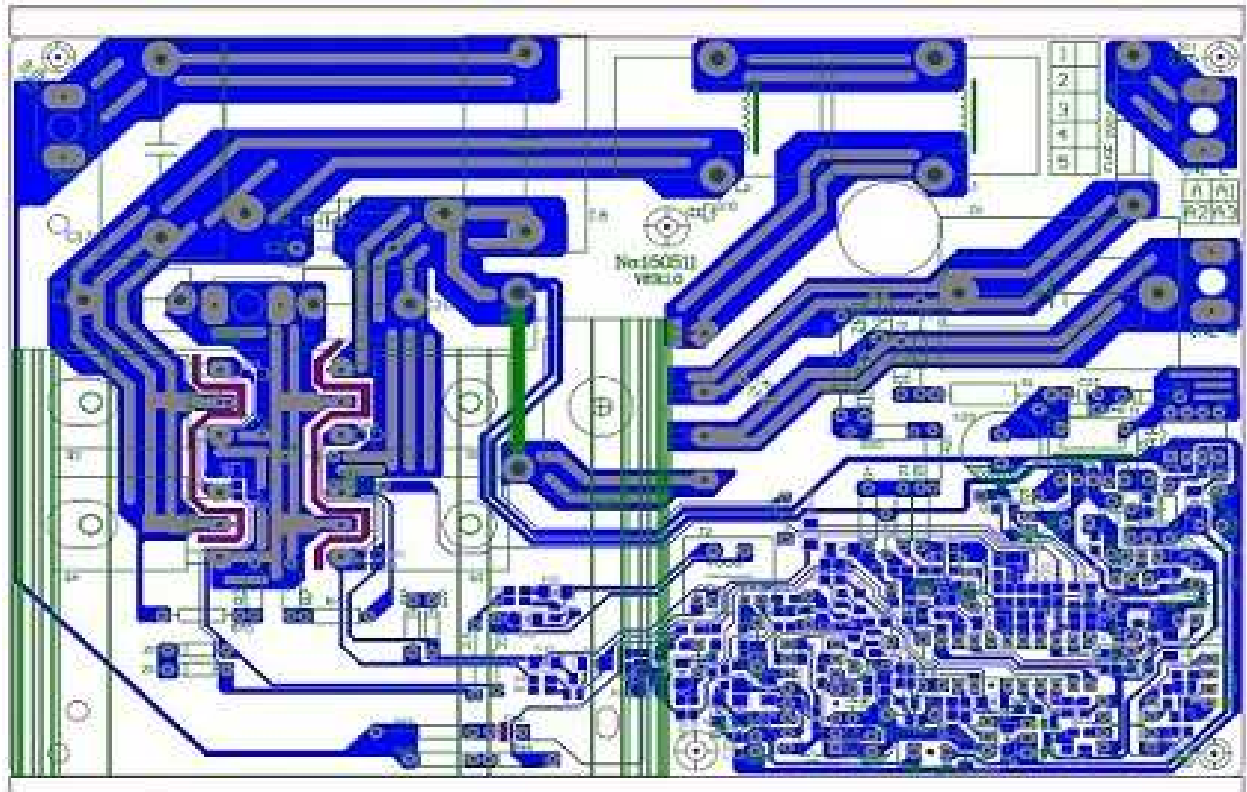


Right half



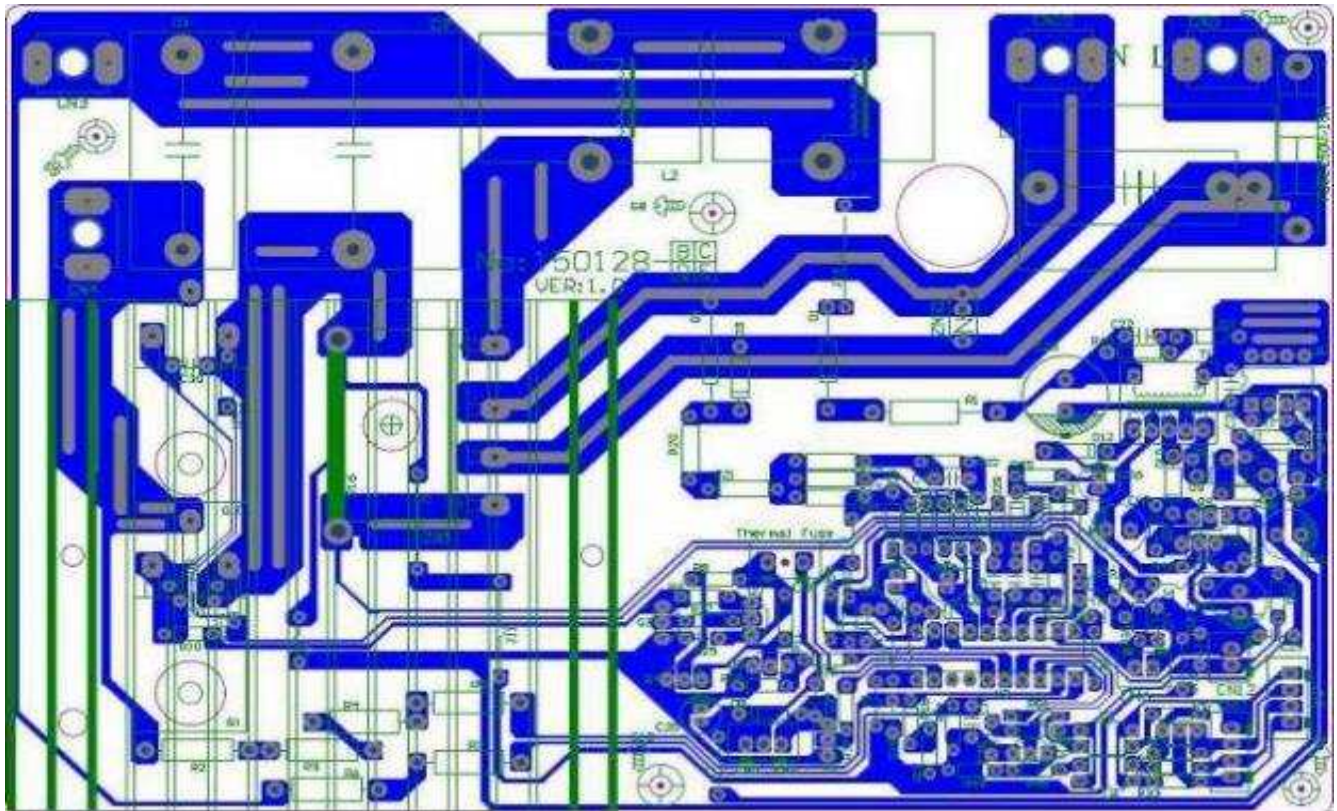
7.0 Illustrations

Illustration 4a-5 - PCB layout of Module A



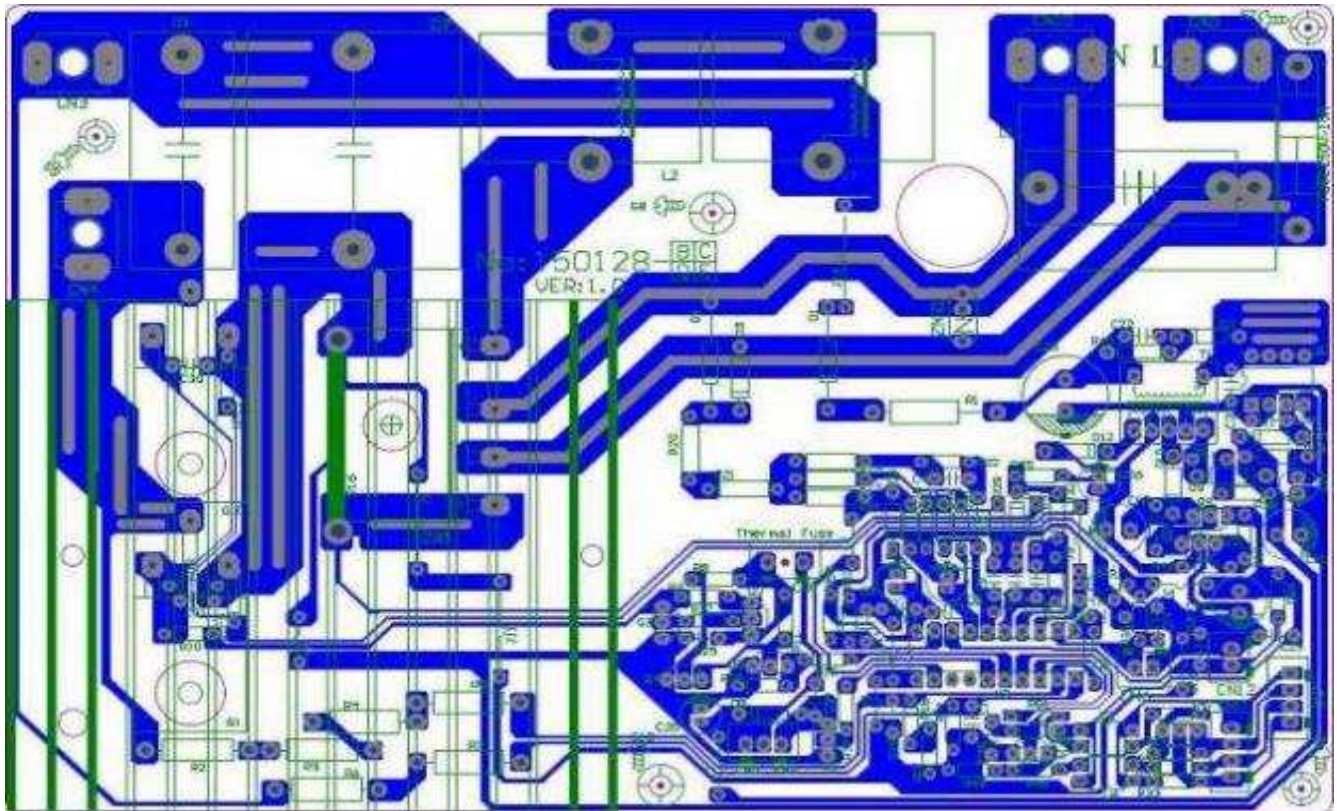
7.0 Illustrations

Illustration 4a-6 - PCB layout of Module B



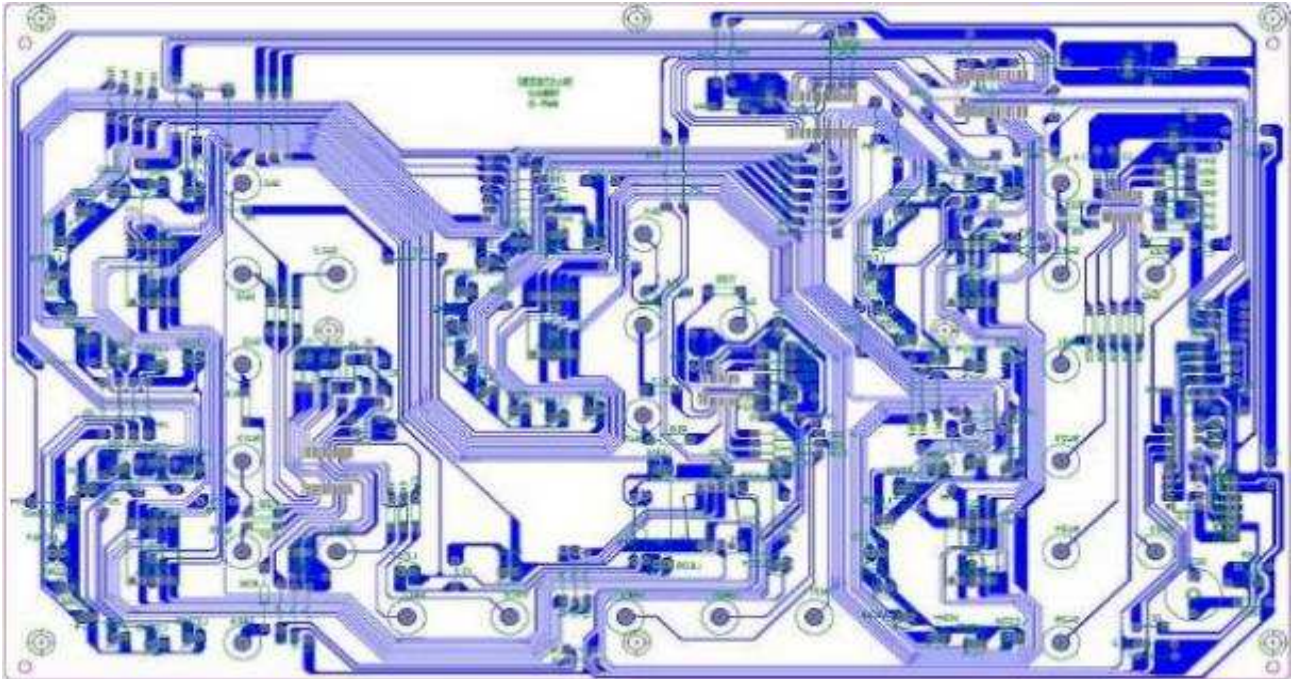
7.0 Illustrations

Illustration 4a-7 - PCB layout of Module C



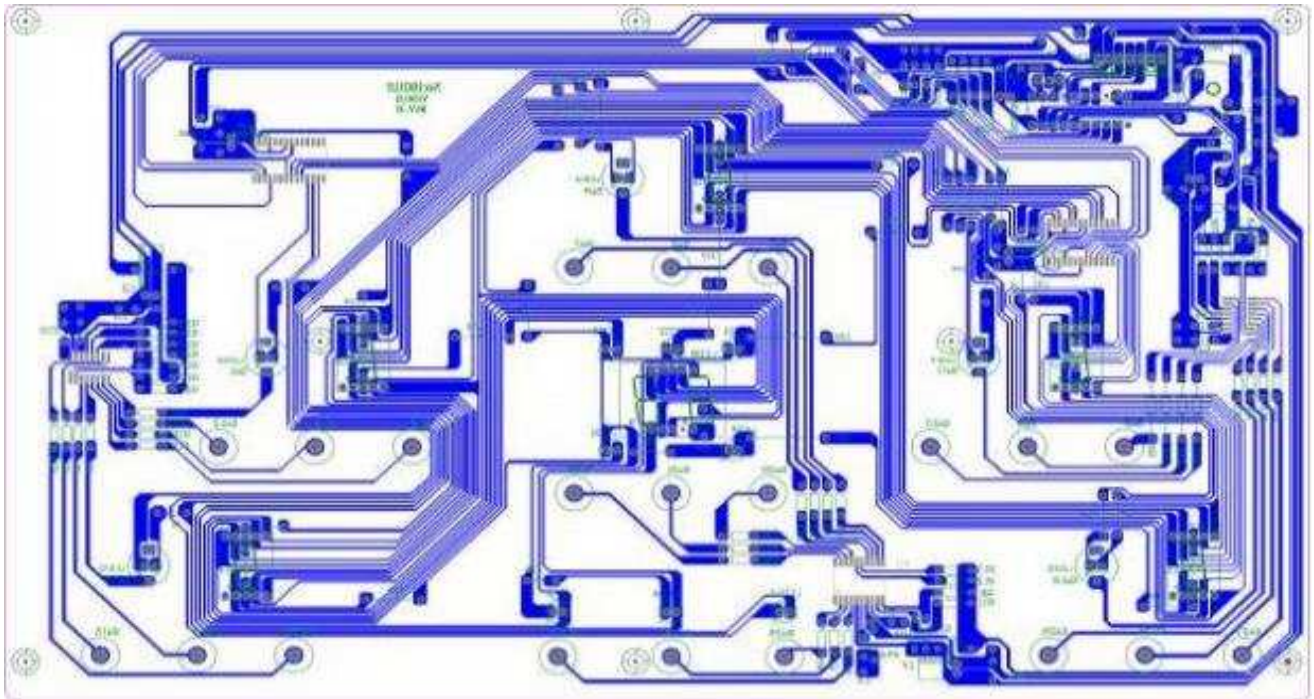
7.0 Illustrations

Illustration 4a-8 - PCB layout of Control PCB for models C96E-A AAAA02 and C96E-A AAAA03



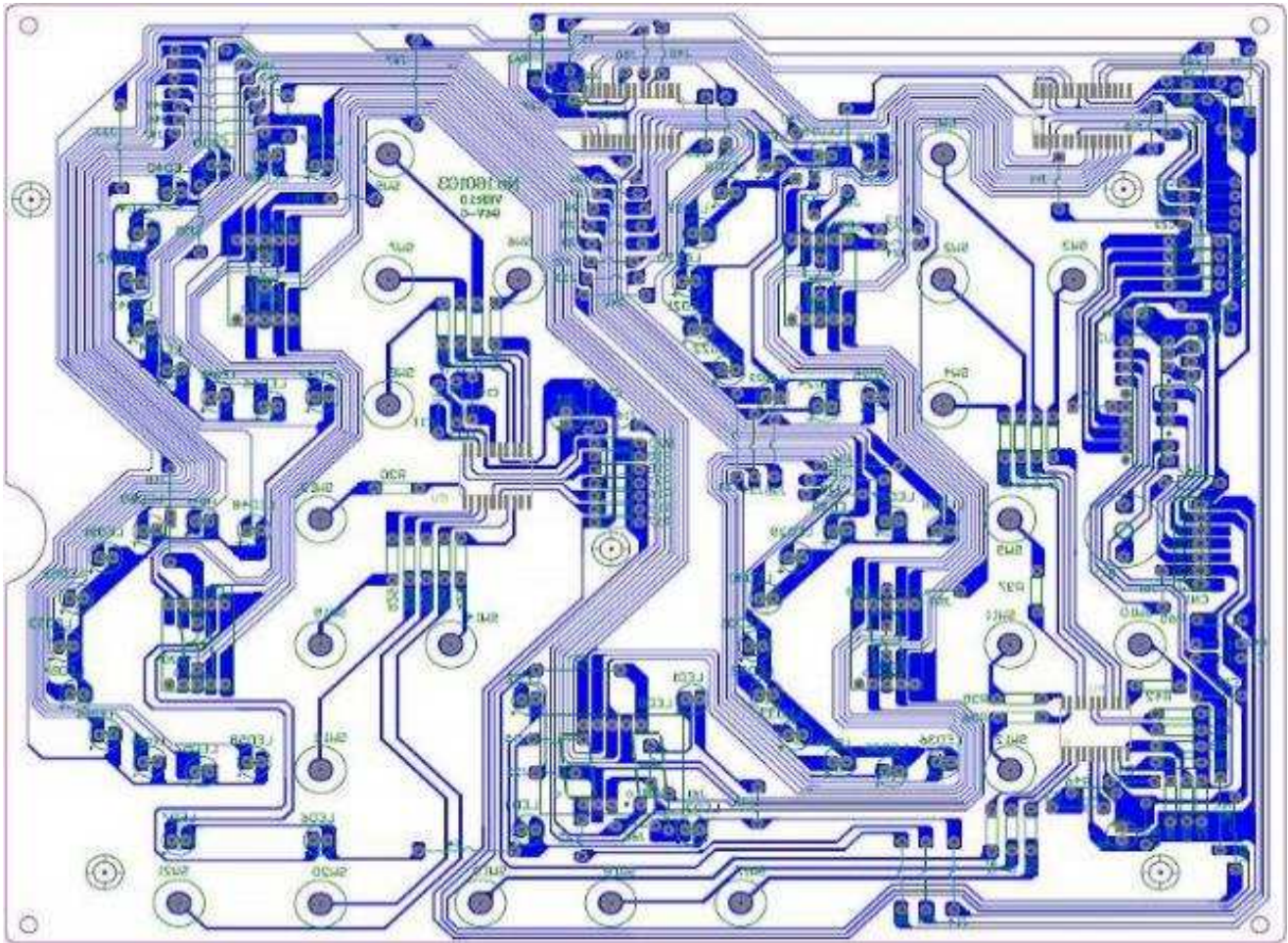
7.0 Illustrations

Illustration 4a-9 - PCB layout of Control PCB for models C96E-AABBB01 and C96E-AABBB02



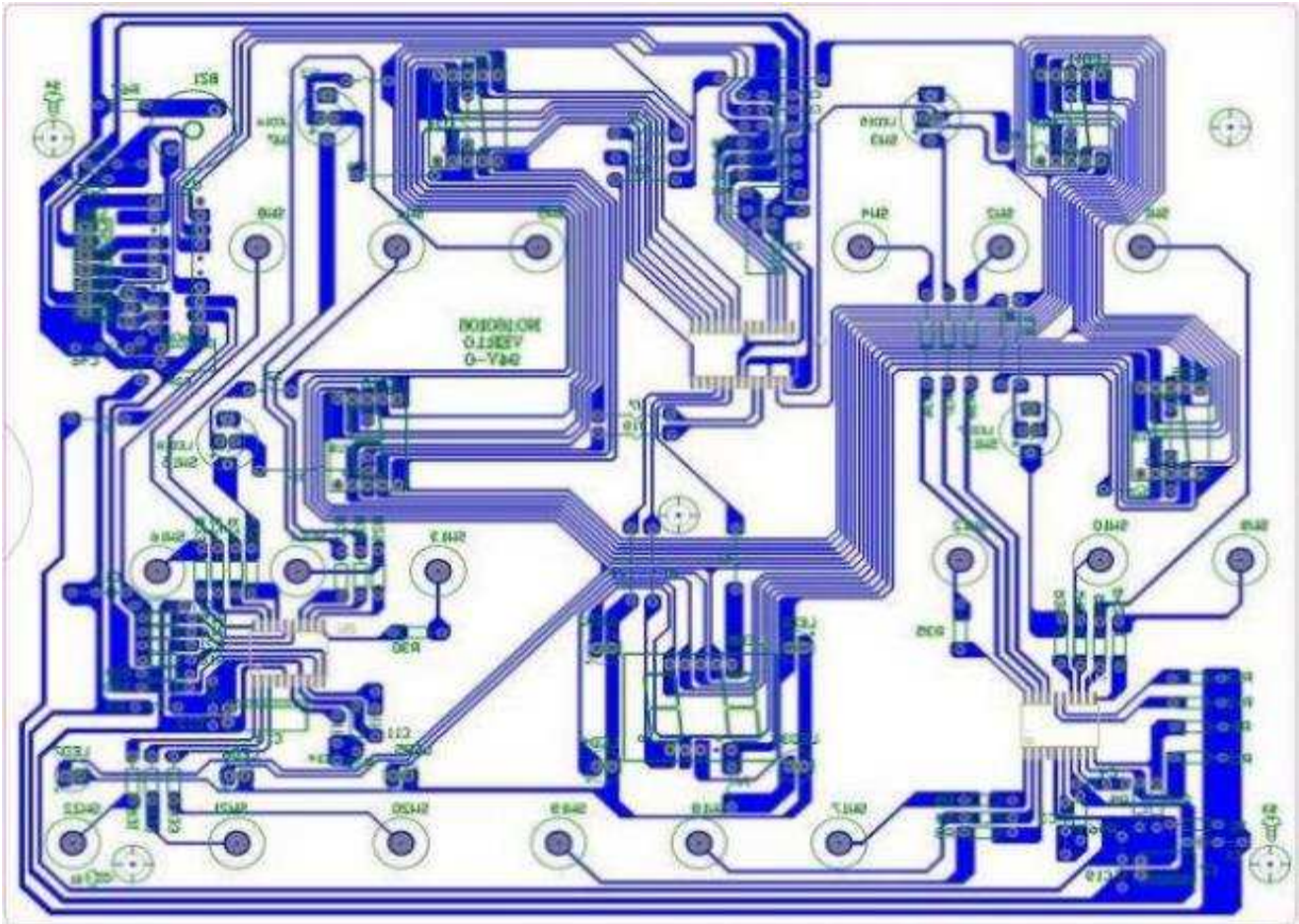
7.0 Illustrations

Illustration 4a-10 - PCB layout of Control PCB for models C74E-AAA02 and C74E-AAA03



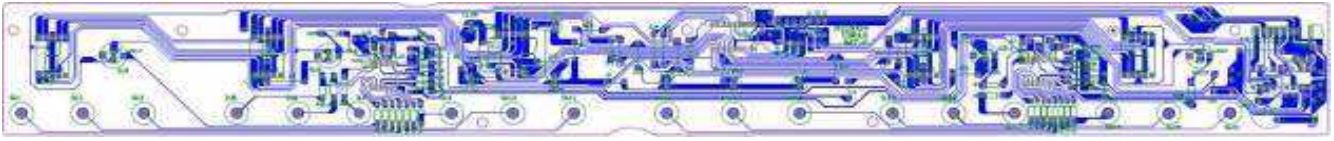
7.0 Illustrations

Illustration 4a-11 - PCB layout of Control PCB for models C74E-AABC02 and C74E-AABC03

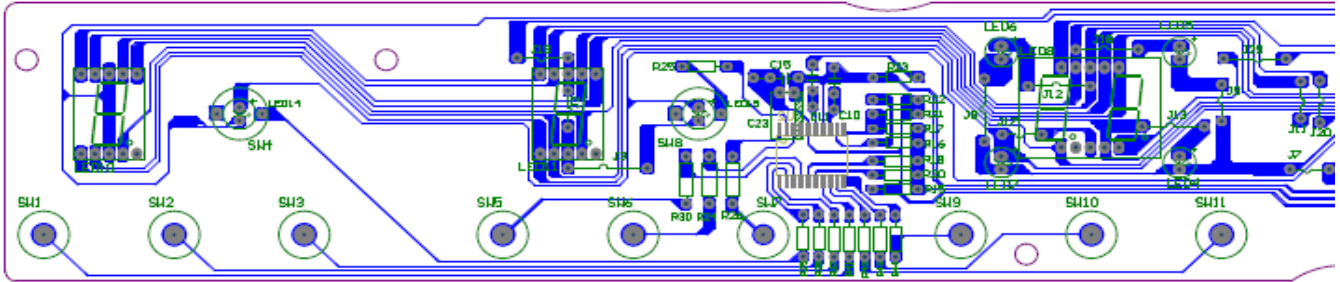


7.0 Illustrations

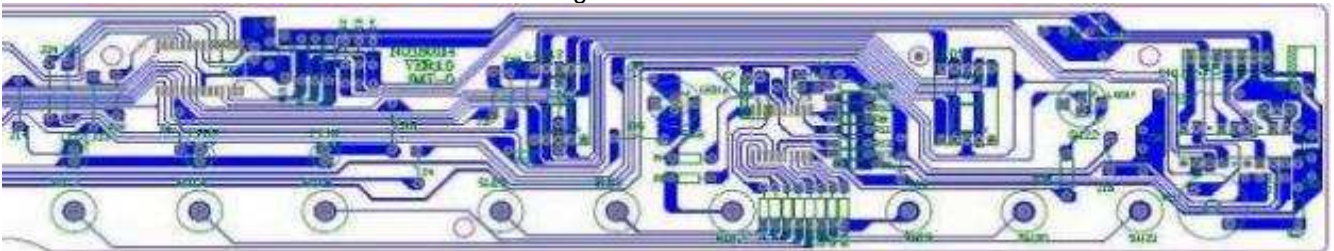
Illustration 4a-12 - PCB layout of Control PCB for models C74E-BBBC01 and C74E-BBBC02



Left half

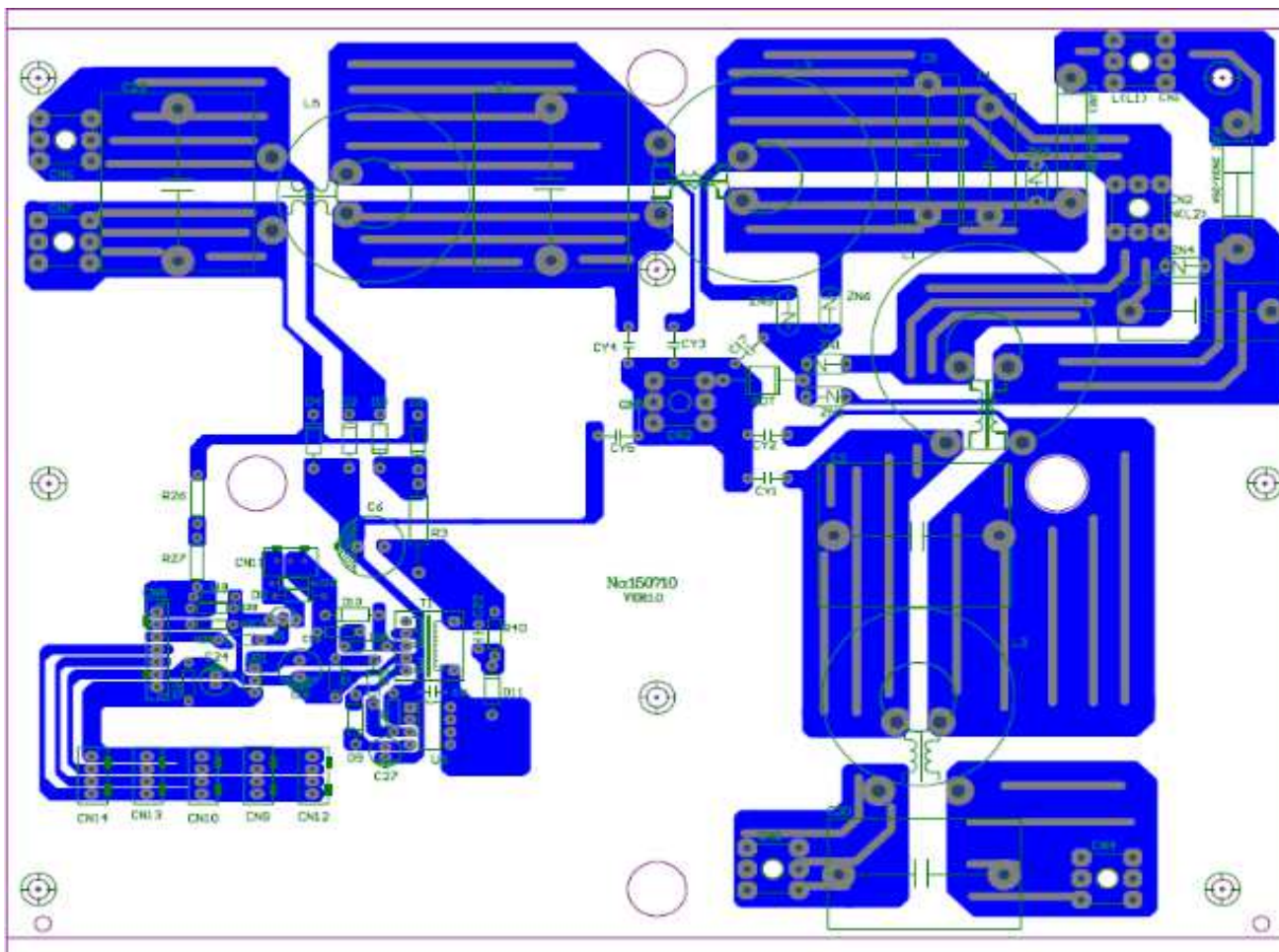


Right half



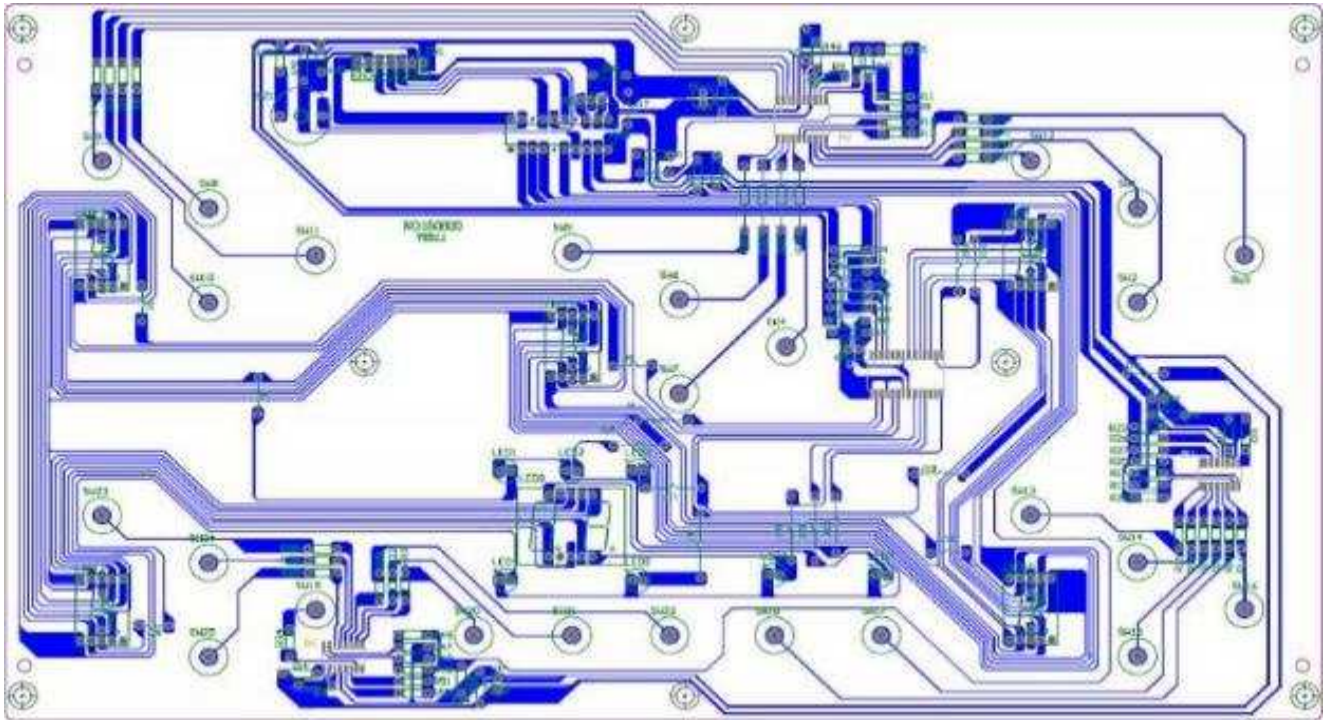
7.0 Illustrations

Illustration 4a-13 - Optional PCB layout of Power PCB layout for models C96E-AAAA01, C96E-AABBC01 and C96E-ABBC01



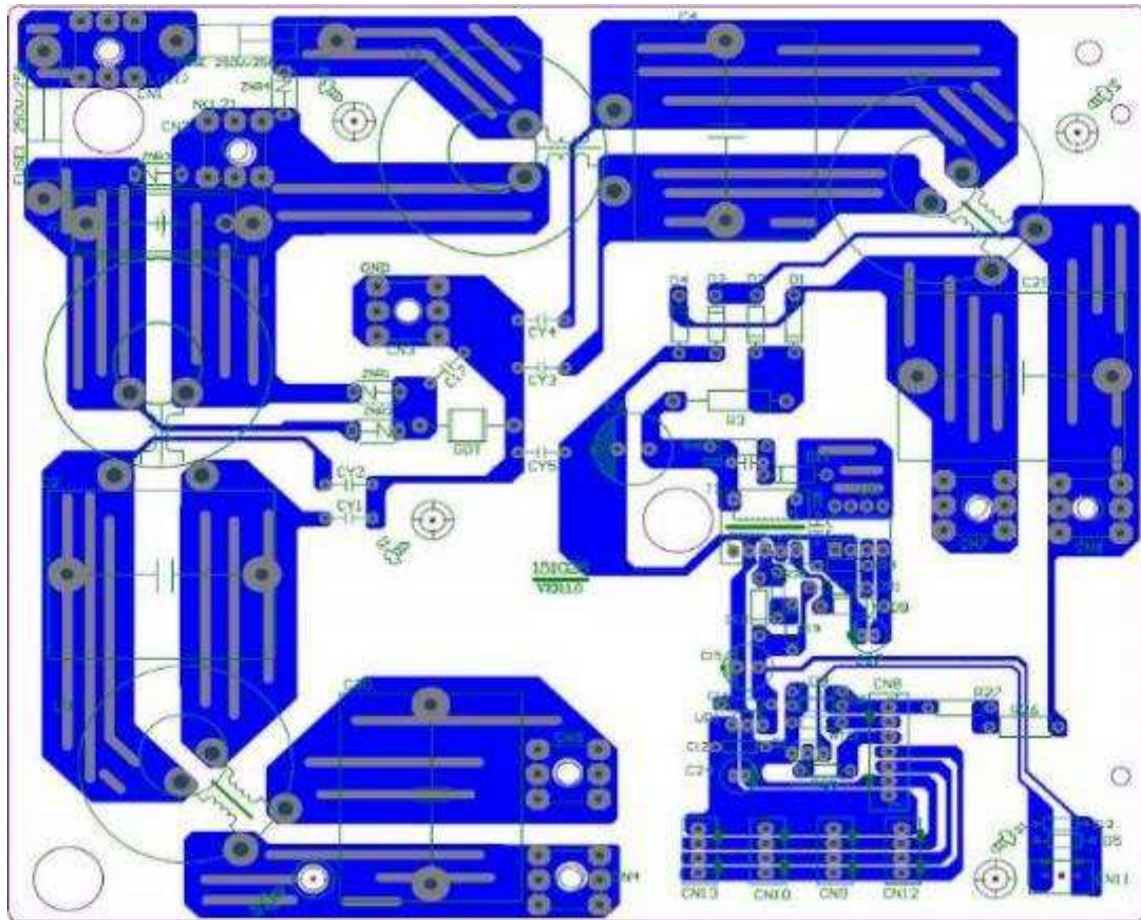
7.0 Illustrations

Illustration 4a-14 - Optional PCB layout of Control PCB layout for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBC01



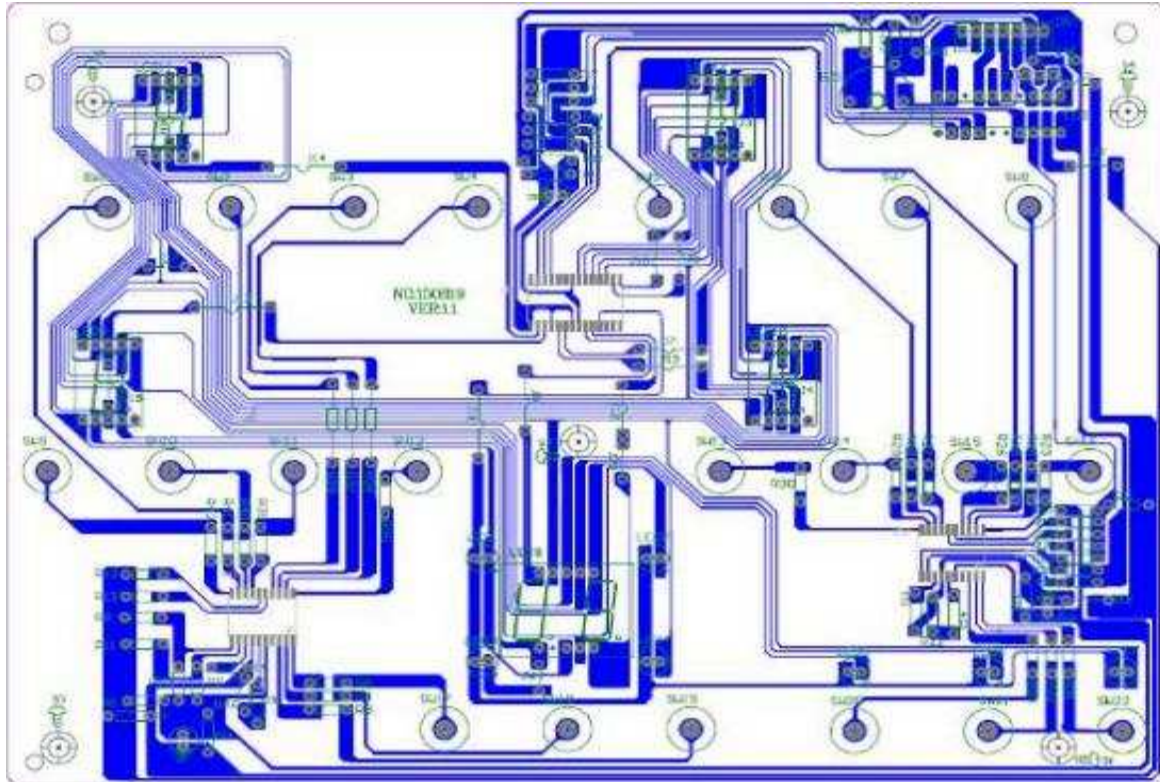
7.0 Illustrations

Illustration 4a-15 - Optional PCB layout of Power PCB layout for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



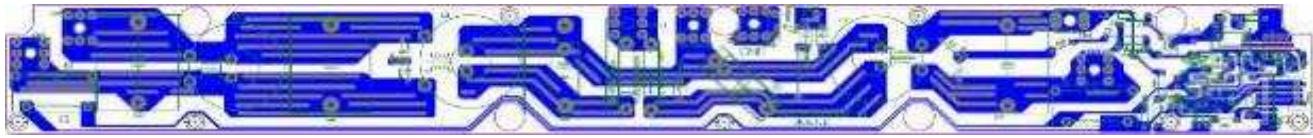
7.0 Illustrations

Illustration 4a-16 - Optional PCB layout of Control PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01

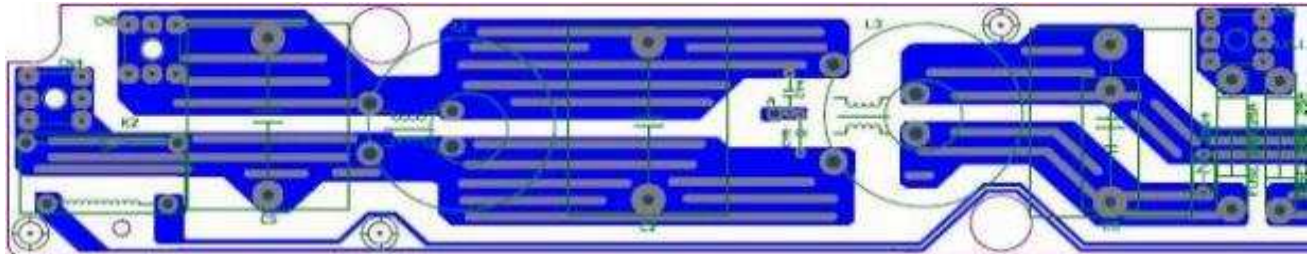


7.0 Illustrations

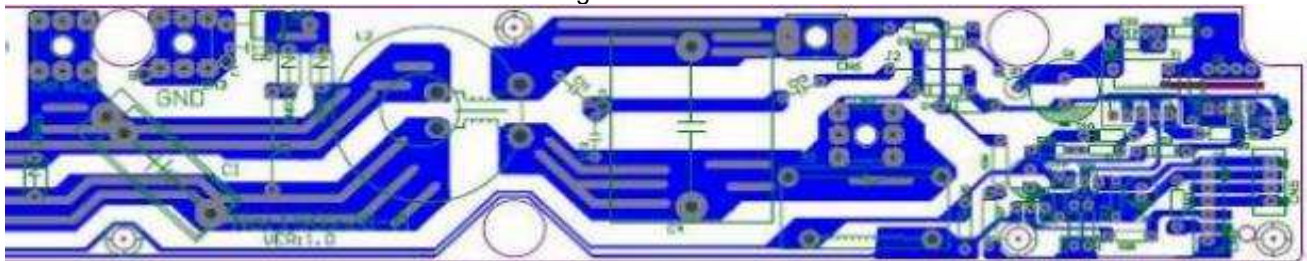
Illustration 4a-17 - Optional PCB layout of Power PCB for model C74E-BBCC02



Left half

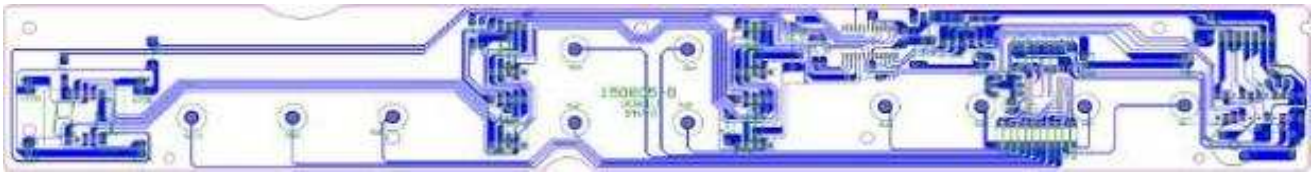


Right half

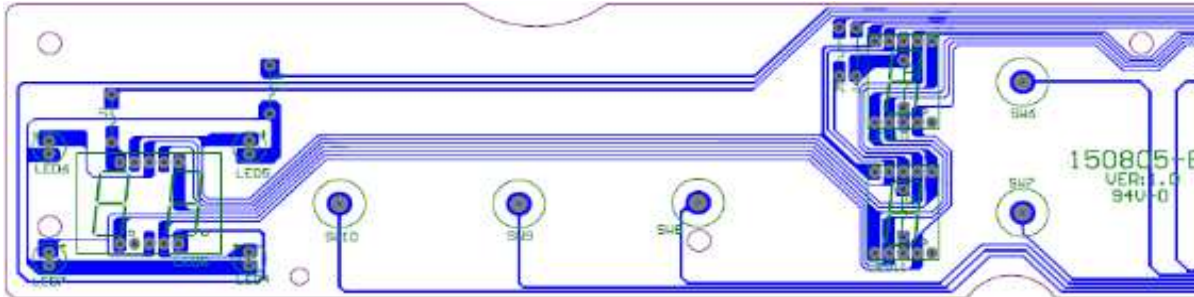


7.0 Illustrations

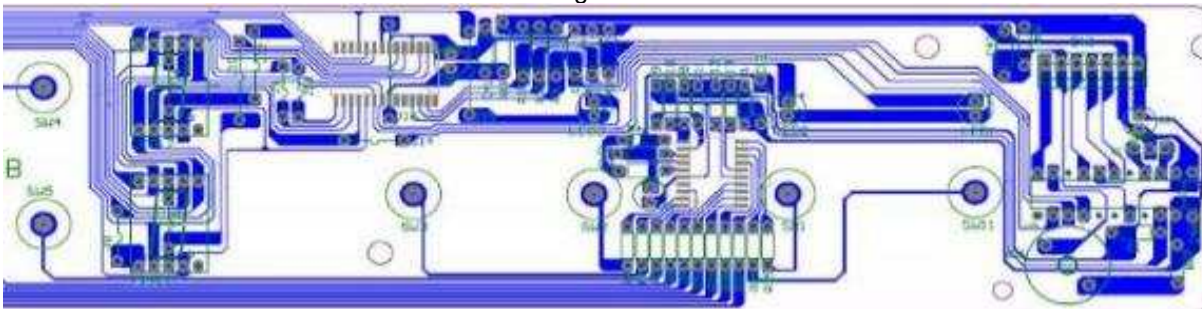
Illustration 4a-18 - Optional PCB layout of Control for model C74E-BBCC02



Left half

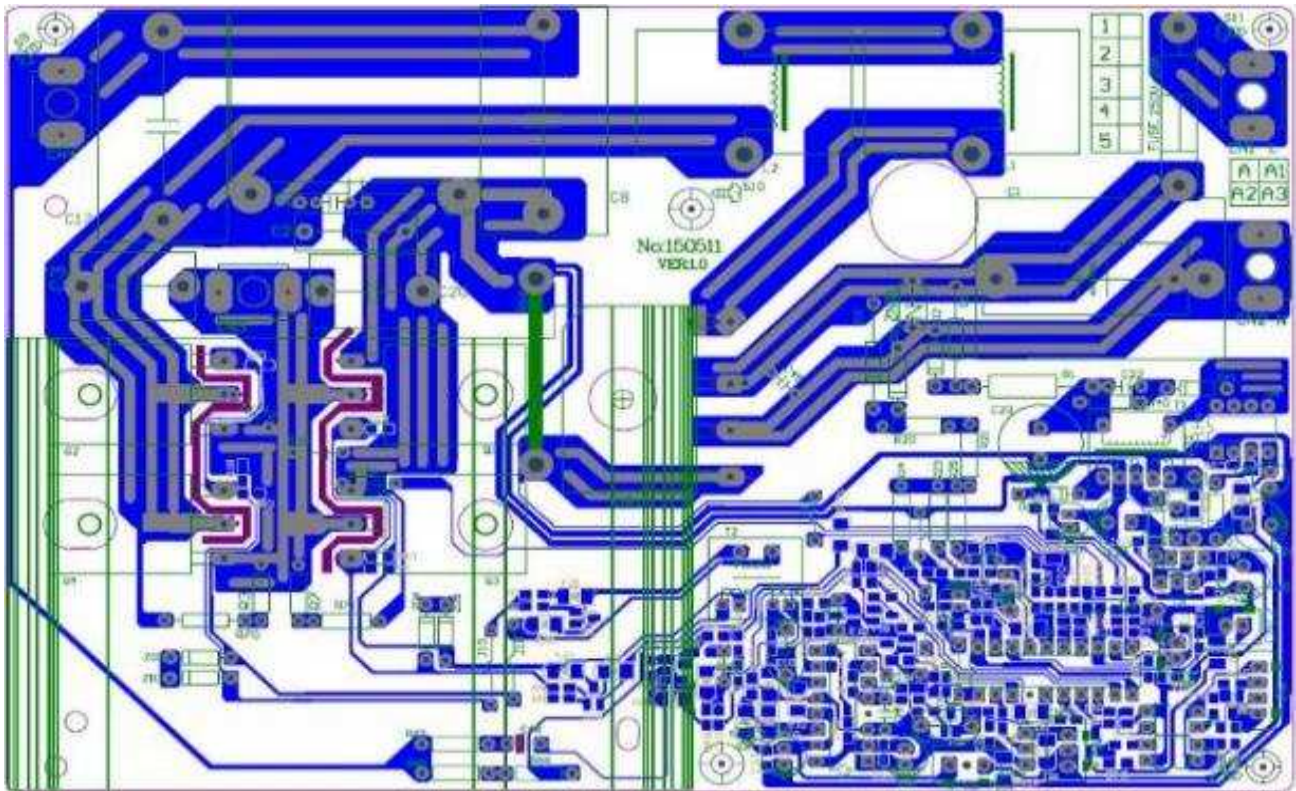


Right half



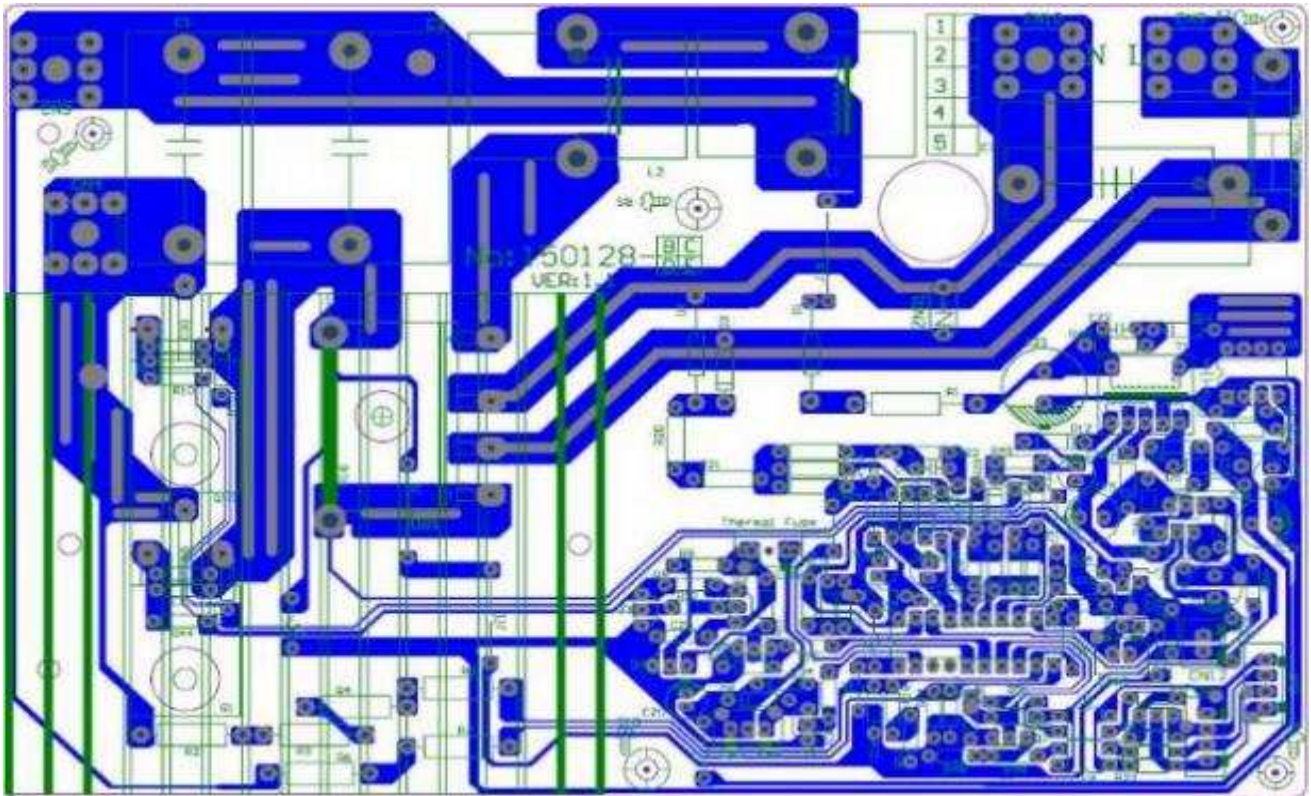
7.0 Illustrations

Illustration 4a-19 - Optional PCB layout of Module A



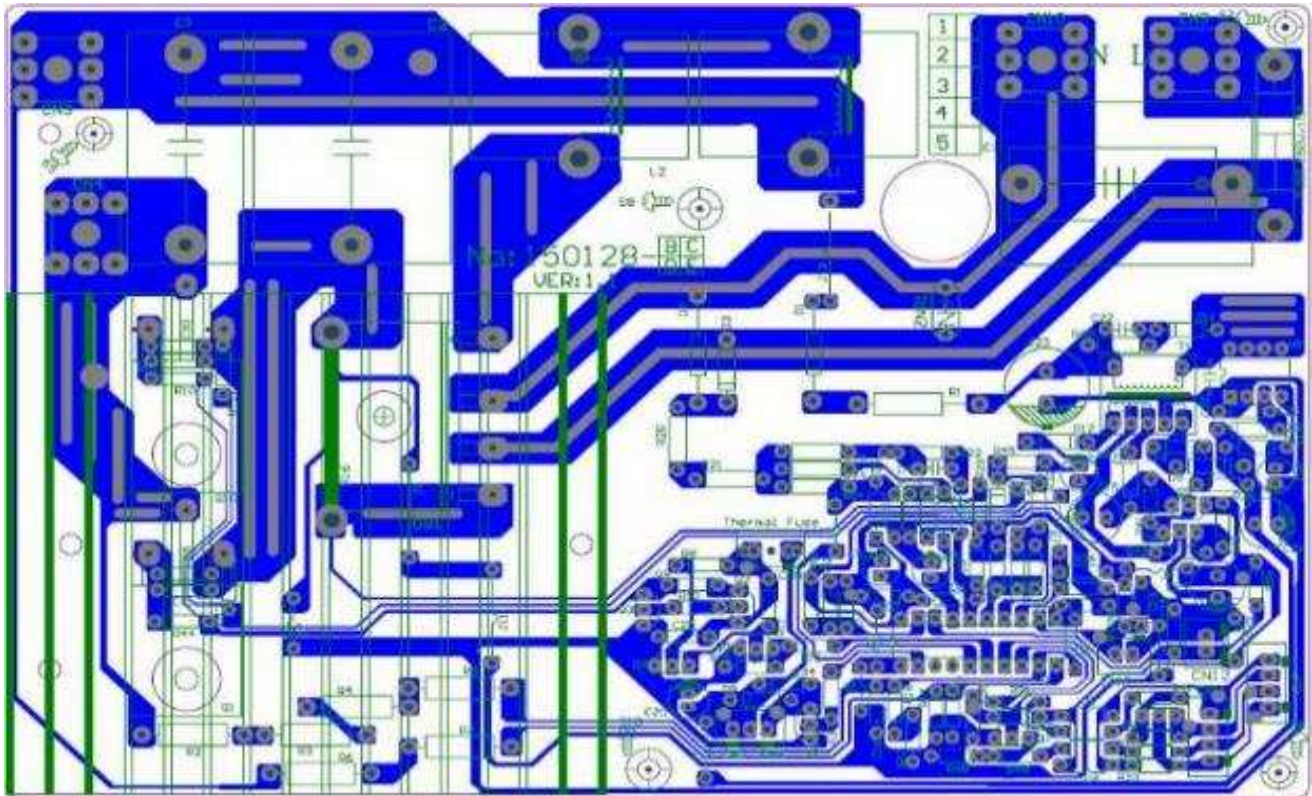
7.0 Illustrations

Illustration 4a-20 - PCB layout of Module B



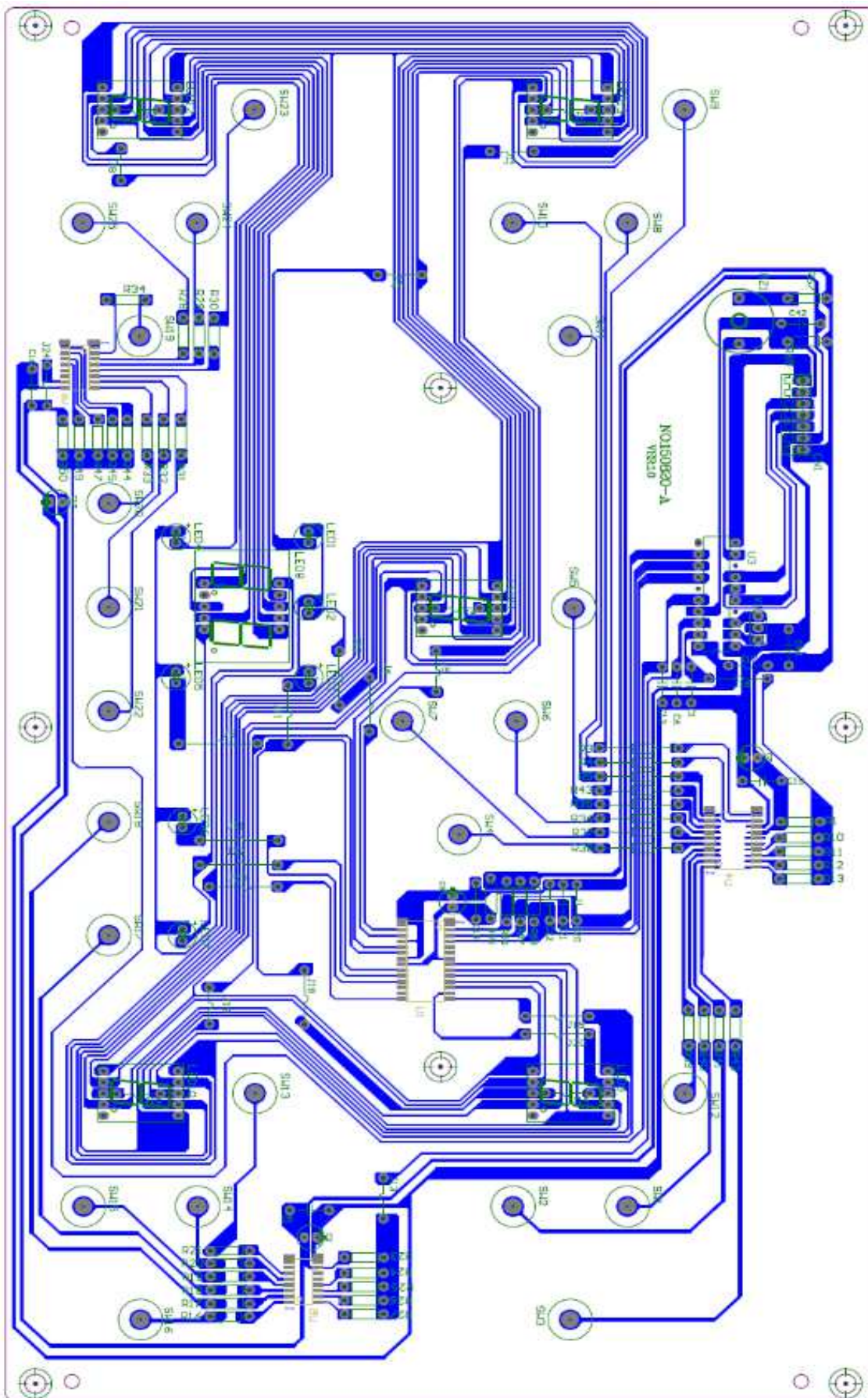
7.0 Illustrations

Illustration 4a-21 - PCB layout of Module C



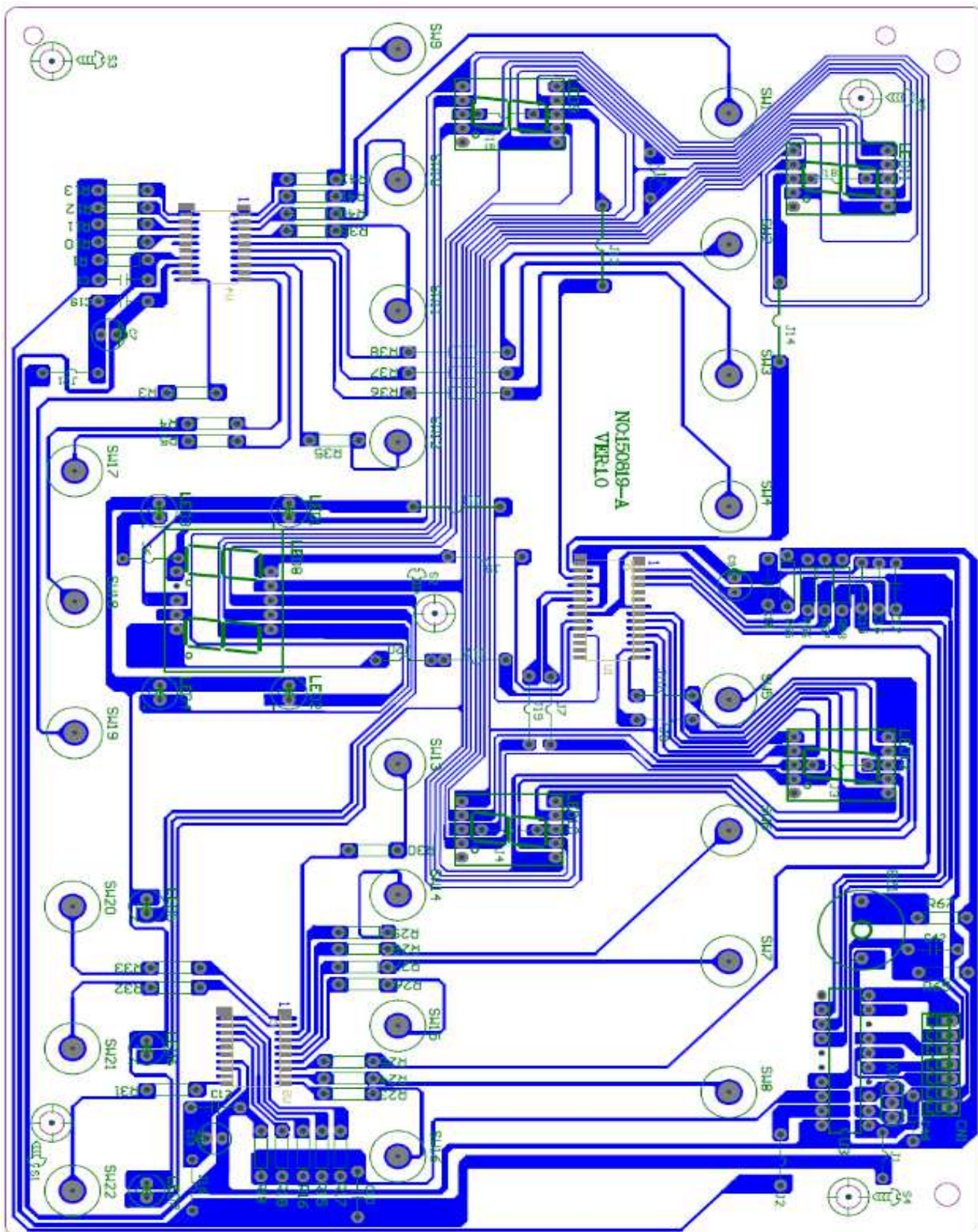
7.0 Illustrations

Illustration 4a-22 - PCB layout of Control PCB for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBC01 (Optional IC)



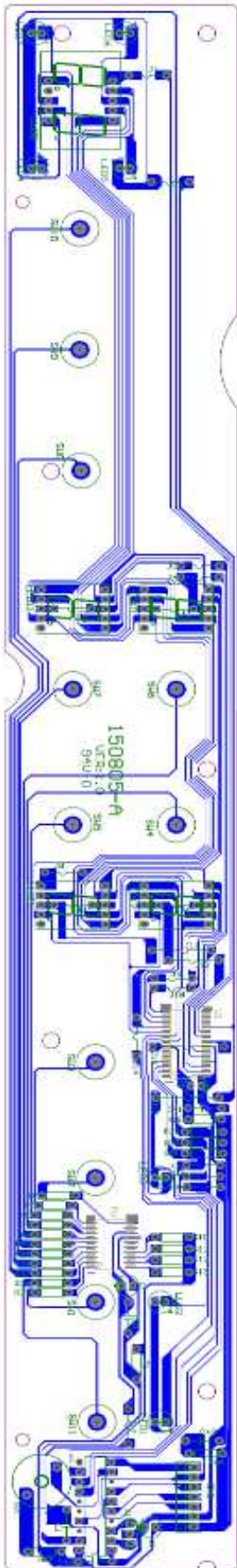
7.0 Illustrations

Illustration 4a-23 - PCB layout of Control PCB for models C74E-AAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01 (Optional IC)



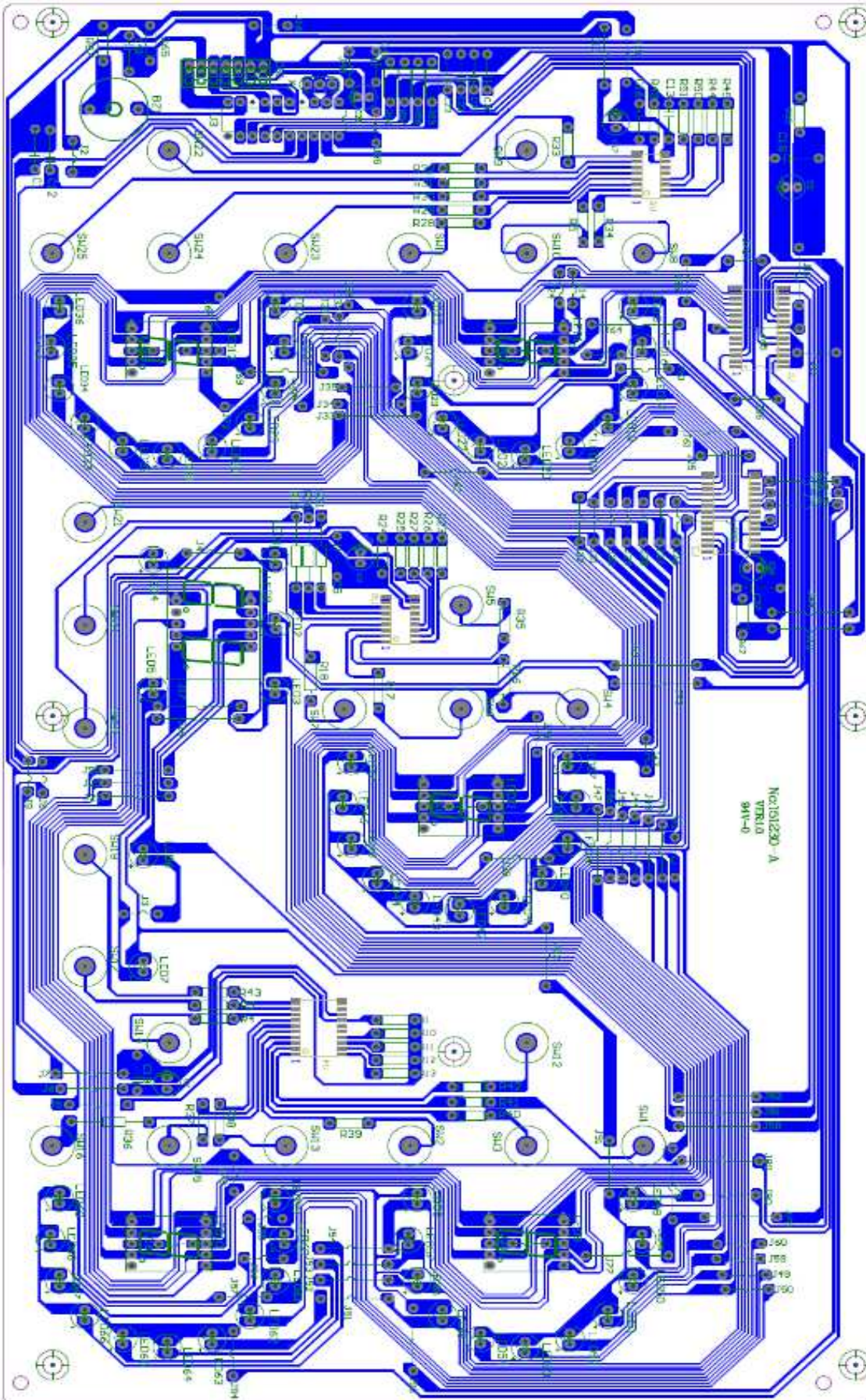
7.0 Illustrations

Illustration 4a-24 - PCB layout of Control PCB for model C74E-BBCC02 (Optional IC)



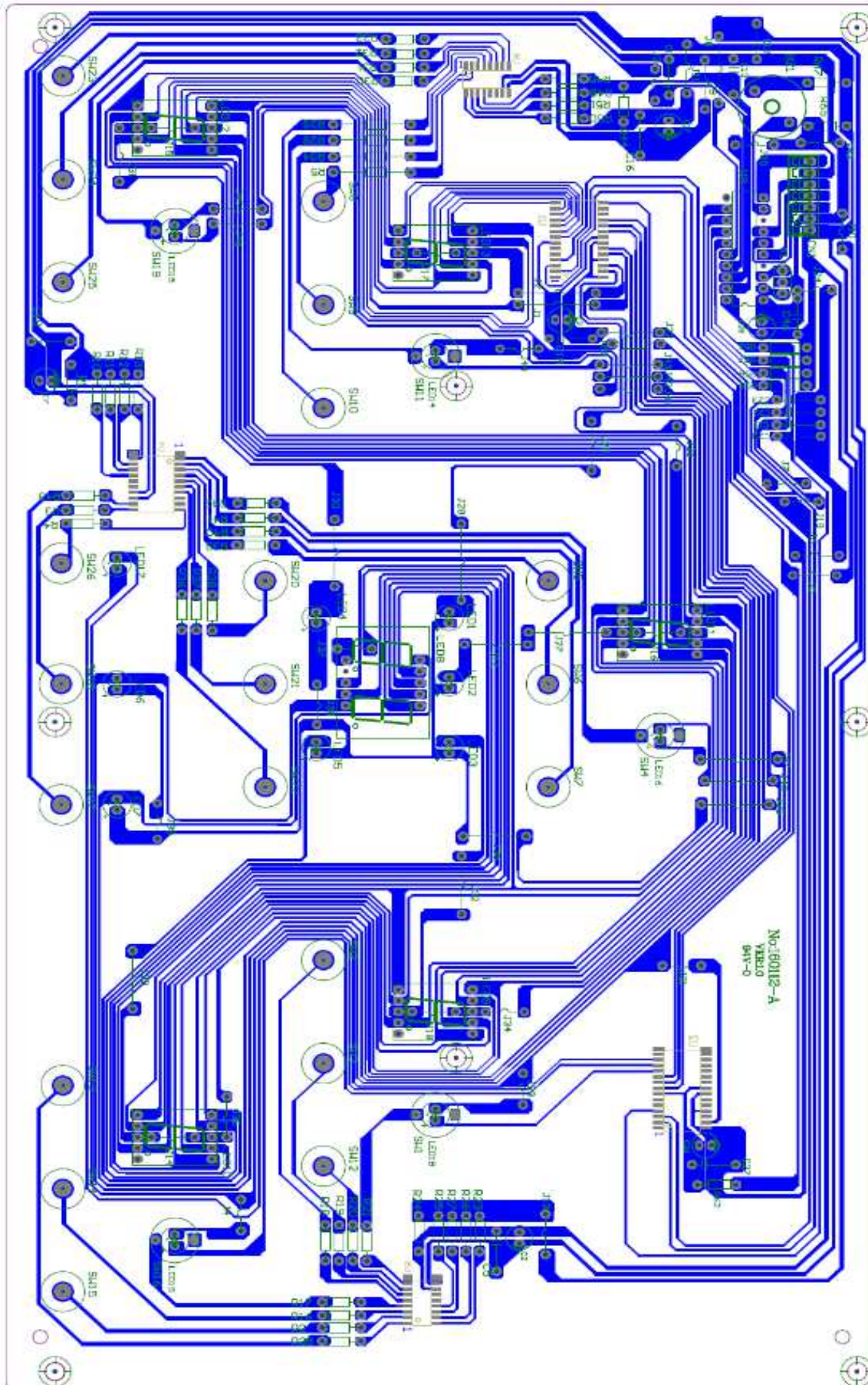
7.0 Illustrations

Illustration 4a-25 - PCB layout of Control PCB for models C96E-A AAAA02 and C96E-A AAAA03 (Optional IC)



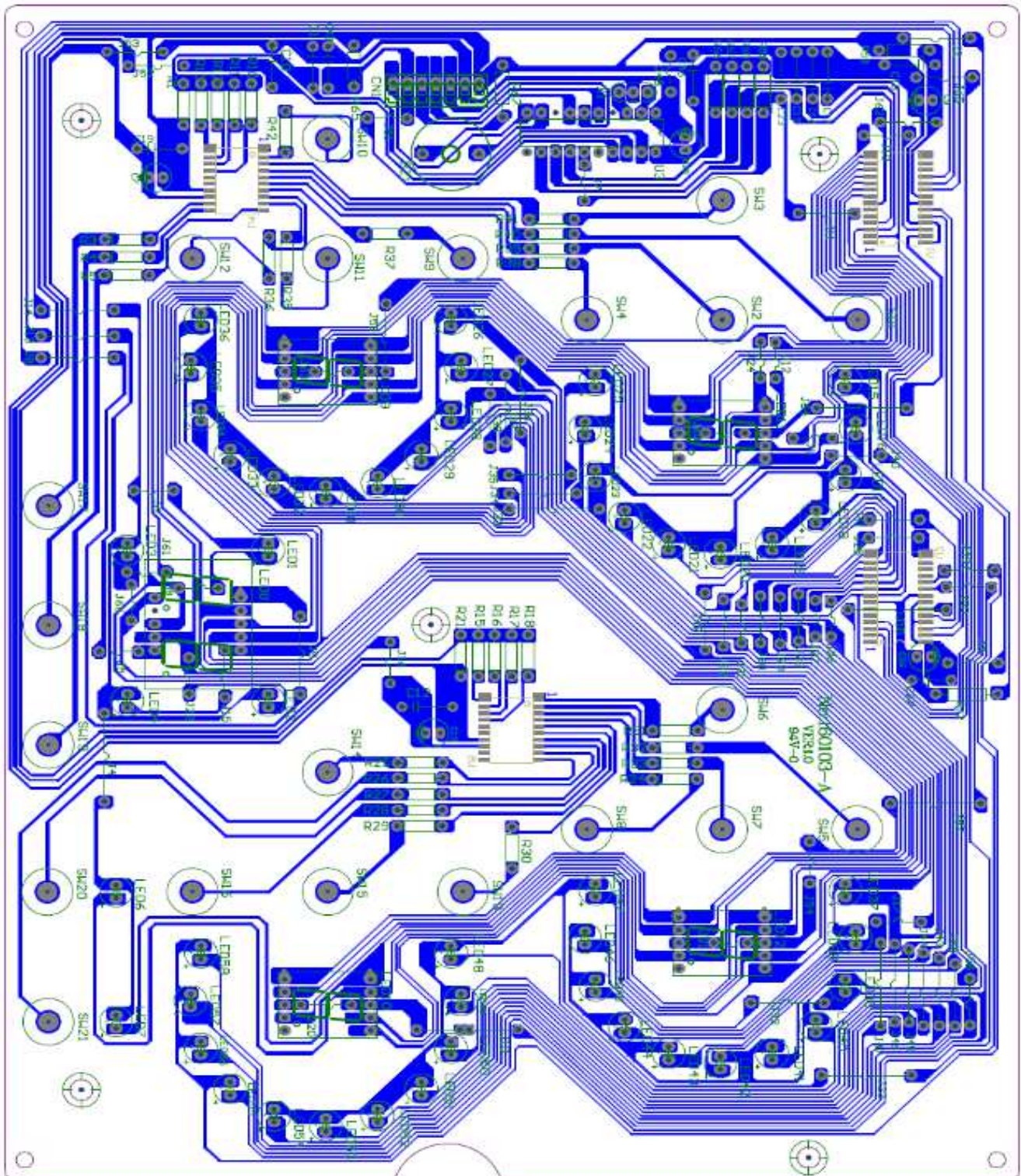
7.0 Illustrations

Illustration 4a-26 - PCB layout of Control PCB for models C96E-AABBB01 and C96E-AABBB02 (Optional IC)



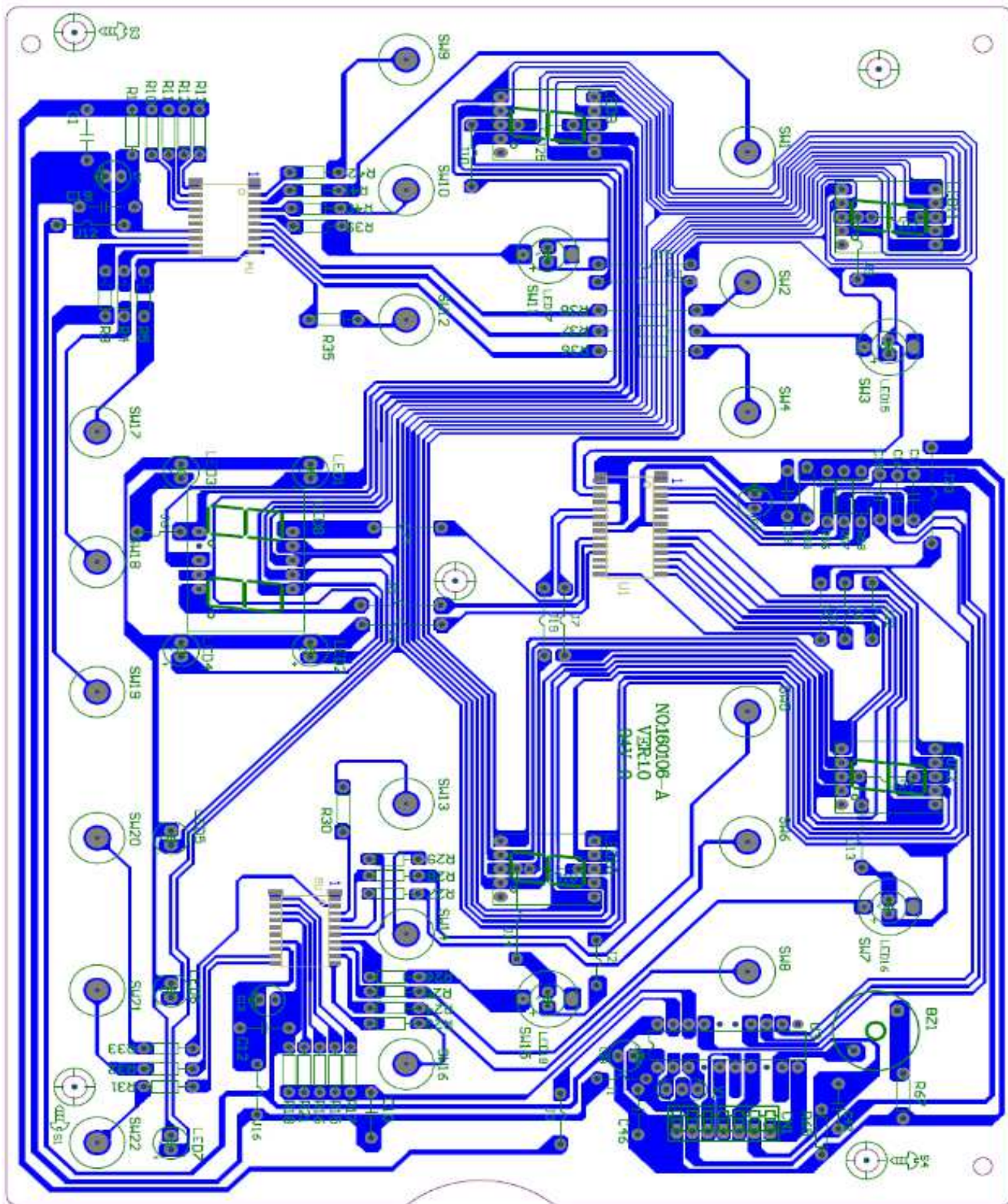
7.0 Illustrations

Illustration 4a-27 - PCB layout of Control PCB for models C74E-AAA02 and C74E-AAA03 (Optional IC)



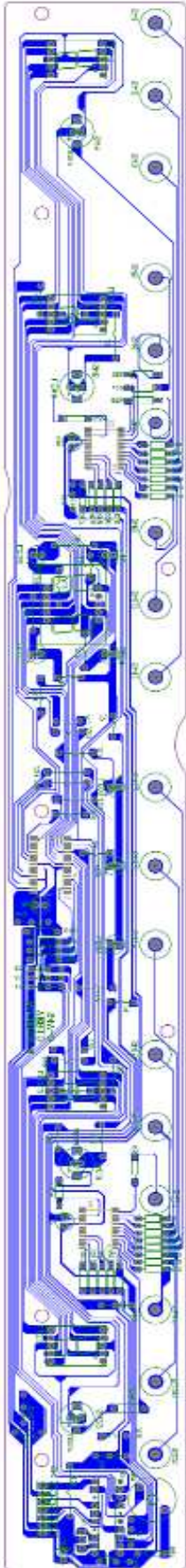
7.0 Illustrations

Illustration 4a-28 - PCB layout of Control PCB for models C74E-AABC02 and C74E-AABC03 (Optional IC)



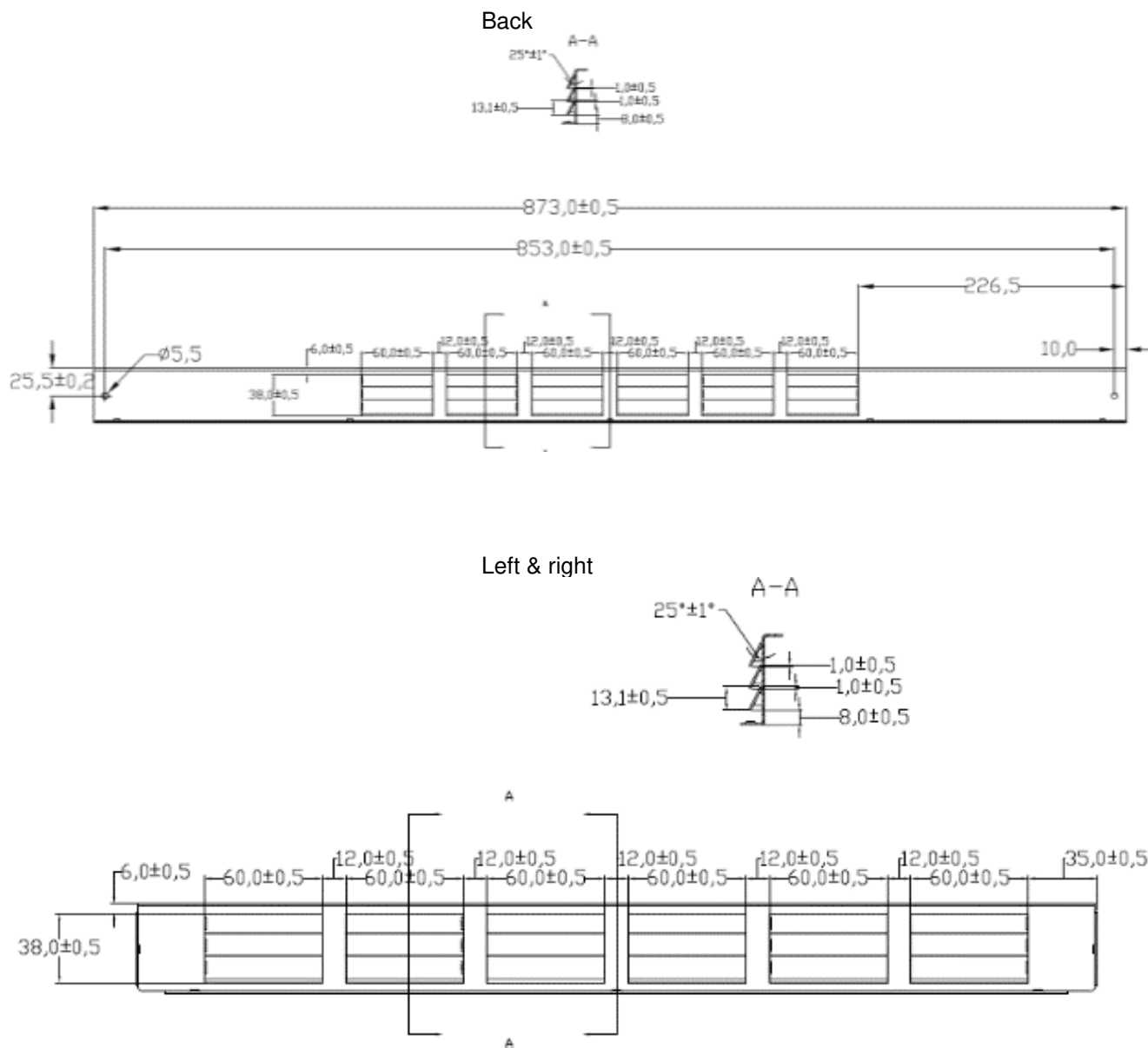
7.0 Illustrations

Illustration 4a-29 - PCB layout of Control PCB for models C74E-BBBC01 and C74E-BBBC02 (Optional IC)



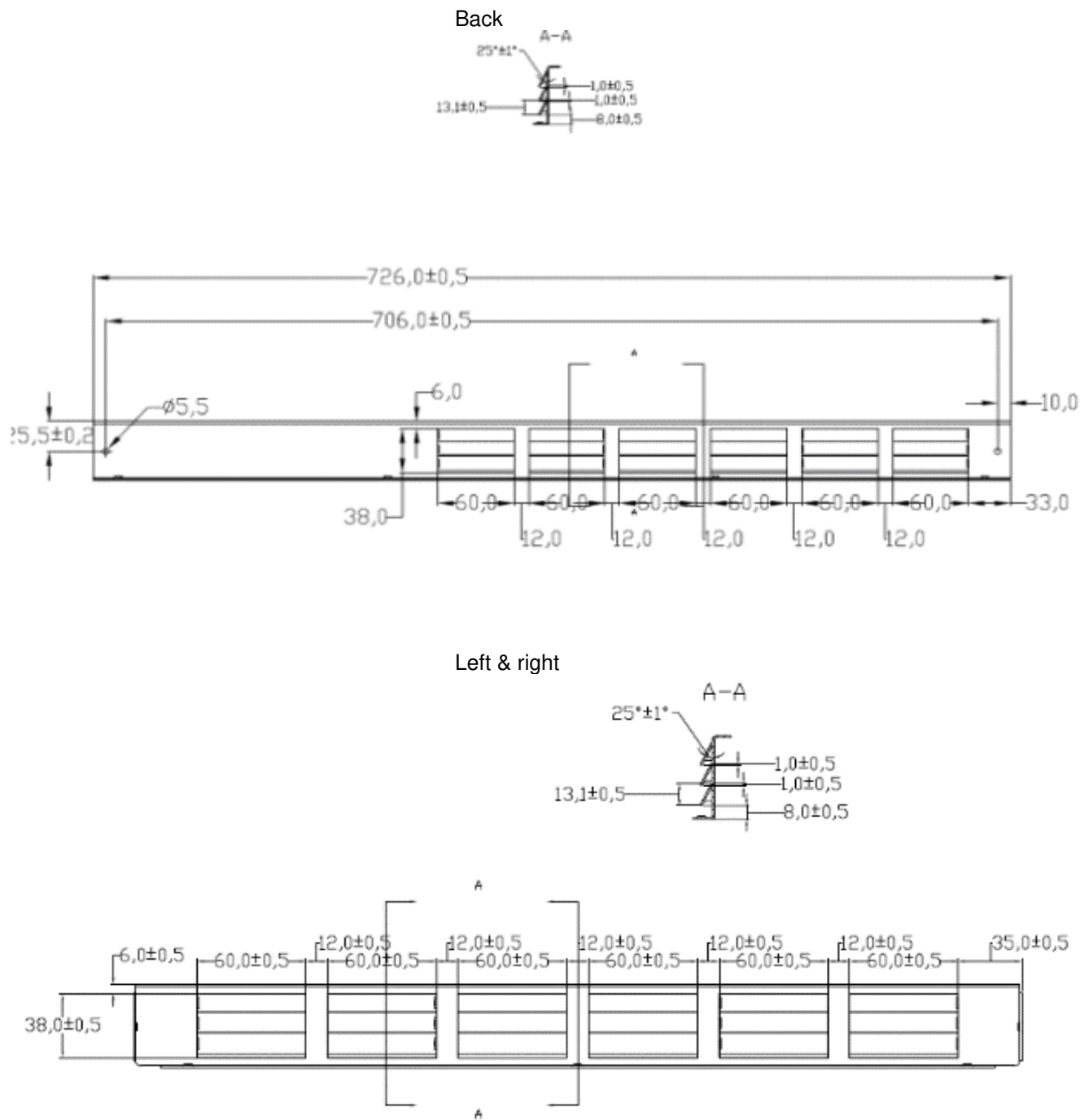
7.0 Illustrations

Illustration 5 - Drawing of Microcrystal Glass Bracket for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01



7.0 Illustrations

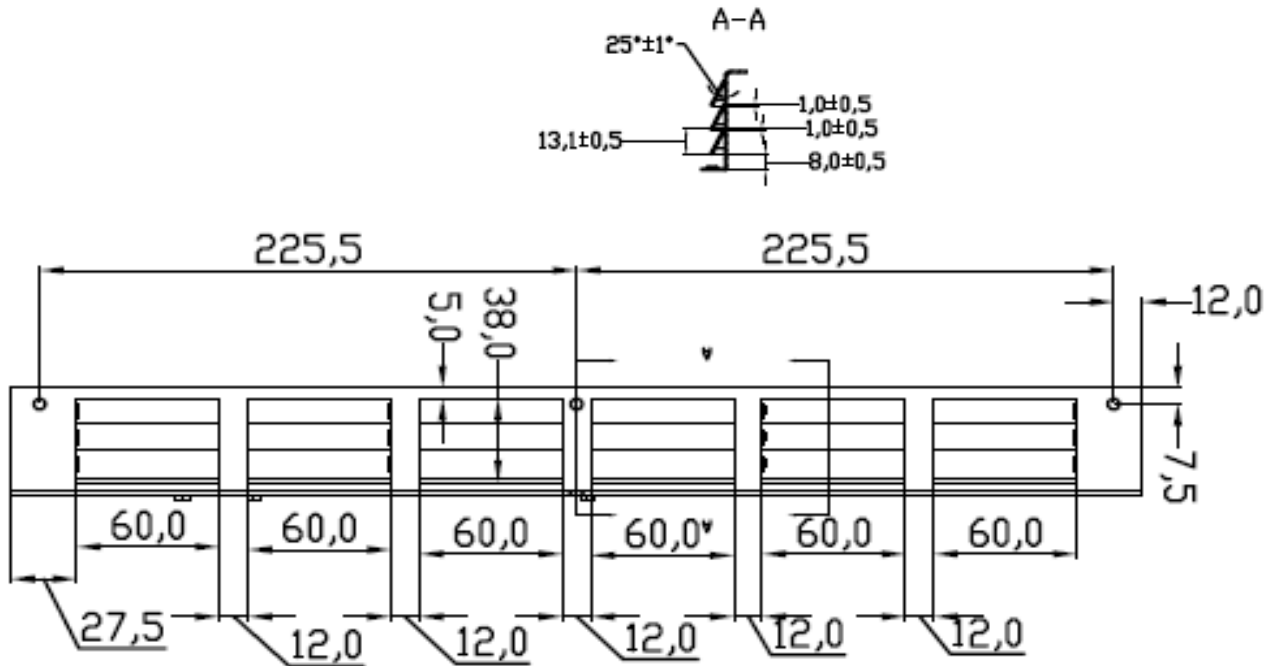
Illustration 5a - Drawing of Microcrystal Glass Bracket for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01



7.0 Illustrations

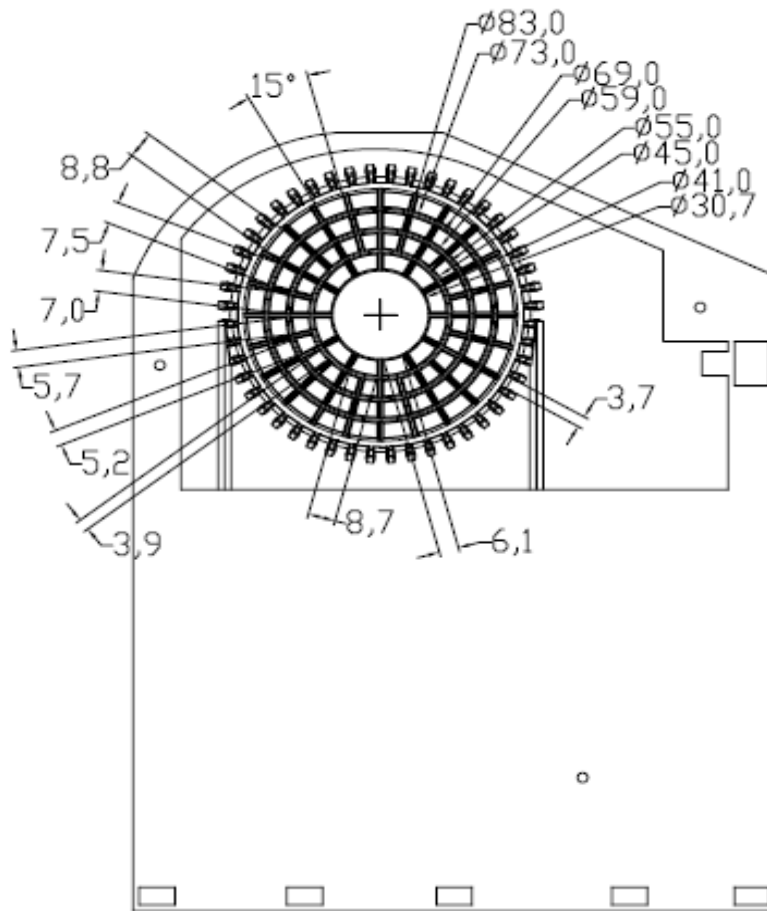
Illustration 6 - Drawing of Base Housing for model C74E-BBCC02

Left & right



7.0 Illustrations

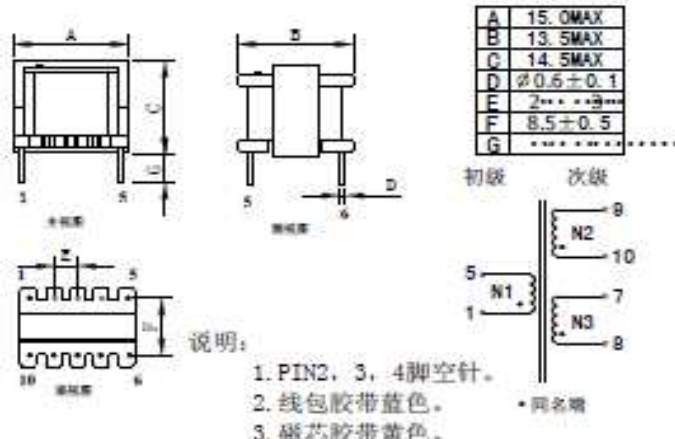
Illustration 7- Drawing of Module Box



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Illustration 8 - Specification of Transformer (T1)

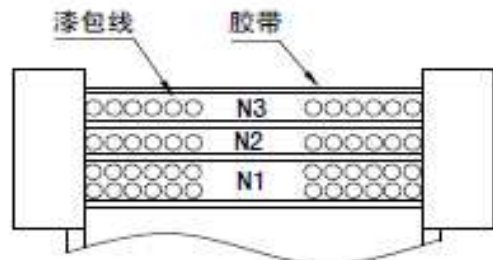
一、外观尺寸 (单位: mm)



A	15.0MAX
B	13.5MAX
C	14.5MAX
D	∅0.6±0.1
E	2.0±0.1
F	8.5±0.5
G

说明:
 1. PIN2, 3, 4脚空针。
 2. 线包胶带蓝色。
 3. 磁芯胶带黄色。

二、绕线结构图



三、线包制作工序

工序	起点—终点	漆包线规格	圈数	绝缘胶带	绕制工艺
N1	1—5	UEW/∅0.15	180TS	包2TS胶带	密绕
N2	10—9	UEW/∅0.23	34TS	包2TS胶带	密绕
N3	8—7	UEW/∅0.15	24TS	包2TS胶带	密绕

说明:

四、电气参数:

- 电感量 (CH1062A)
 (1KHz 0.3V at25°)
 $L_{pin5-1} = 2.1mH \pm 10\%$
- 耐压测试 (CS2671A)
 初级—次级 AC1500V 5mA 60s
 初级—磁芯 AC1000V 5mA 60s
 次级—磁芯 AC1000V 5mA 60s
- 漏电感测试: (CH1062A)
 (10KHz 0.3V at25°)
 $LK 5-1: 210uH \text{ MAX}$
- 含浸方法
 1. 采用 (烘干) 凡立水
 2. 真空含浸, 温度100° 烘烤3H

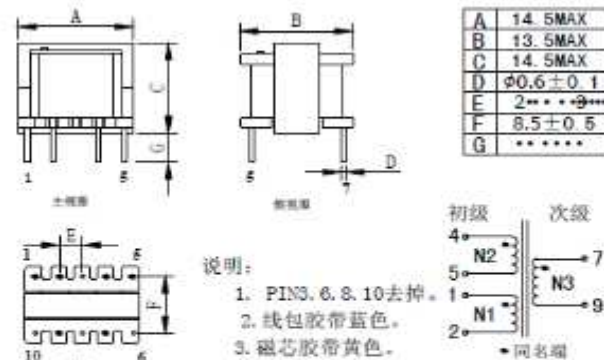
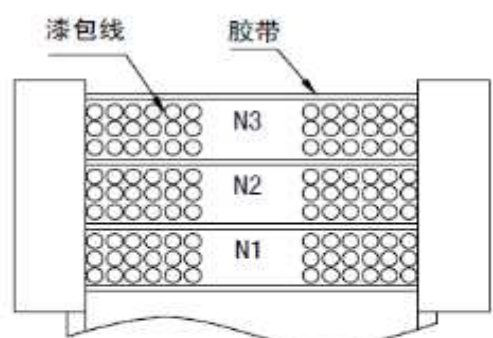
7.0 Illustrations

Illustration 8a - Specification of Transformer for A (T1)

<p>一、外观尺寸 (单位: mm)</p> <table border="1" style="margin-left: auto; margin-right: auto; border-collapse: collapse;"> <tr><td>A</td><td>15.0MAX</td></tr> <tr><td>B</td><td>13.5MAX</td></tr> <tr><td>C</td><td>14.5MAX</td></tr> <tr><td>D</td><td>∅0.6±0.1</td></tr> <tr><td>E</td><td>2.5±0.3</td></tr> <tr><td>F</td><td>8.5±0.6</td></tr> <tr><td>G</td><td>4.0±1.0</td></tr> </table> <p>初級 次級</p> <p>说明: PIN2, 3, 4脚空针。</p> <p style="text-align: center;">· 同名端</p>	A	15.0MAX	B	13.5MAX	C	14.5MAX	D	∅0.6±0.1	E	2.5±0.3	F	8.5±0.6	G	4.0±1.0	<p>二、绕线结构图</p>																
A	15.0MAX																														
B	13.5MAX																														
C	14.5MAX																														
D	∅0.6±0.1																														
E	2.5±0.3																														
F	8.5±0.6																														
G	4.0±1.0																														
<p>三、线包制作工序</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th>工序</th> <th>起点—终点</th> <th>漆包线规格</th> <th>圈数</th> <th>绝缘胶带</th> <th>绕制工艺</th> </tr> </thead> <tbody> <tr> <td>N1</td> <td>5—1</td> <td>UEW/∅0.15</td> <td>180TS</td> <td>包2TS胶带</td> <td>密绕</td> </tr> <tr> <td>N2</td> <td>9—10</td> <td>UEW/∅0.23</td> <td>34TS</td> <td>包2TS胶带</td> <td>密绕</td> </tr> <tr> <td>N3</td> <td>7—8</td> <td>UEW/∅0.15</td> <td>14TS</td> <td>包2TS胶带</td> <td>密绕</td> </tr> <tr> <td>N4</td> <td>6—7</td> <td>UEW/∅0.15</td> <td>6TS</td> <td>包3TS胶带</td> <td>密绕</td> </tr> </tbody> </table>		工序	起点—终点	漆包线规格	圈数	绝缘胶带	绕制工艺	N1	5—1	UEW/∅0.15	180TS	包2TS胶带	密绕	N2	9—10	UEW/∅0.23	34TS	包2TS胶带	密绕	N3	7—8	UEW/∅0.15	14TS	包2TS胶带	密绕	N4	6—7	UEW/∅0.15	6TS	包3TS胶带	密绕
工序	起点—终点	漆包线规格	圈数	绝缘胶带	绕制工艺																										
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N2	9—10	UEW/∅0.23	34TS	包2TS胶带	密绕																										
N3	7—8	UEW/∅0.15	14TS	包2TS胶带	密绕																										
N4	6—7	UEW/∅0.15	6TS	包3TS胶带	密绕																										
<p>说明:</p> <table style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>四、电气参数:</p> <p>1、电感量 (CH1062A) (1KHz 0.3V at25°) Lpin5—1= 2.1mH±10%</p> <p>3.漏电感测试: (CH1062A) (1KHz 0.3V at25°) LK 5-1: 210uH MAX</p> </td> <td style="width: 50%; vertical-align: top;"> <p>2、耐压测试 (CS2671A)</p> <p>初級—次級 AC1500V 5mA 60s 初級—磁芯 AC1000V 5mA 60s 次級—磁芯 AC1000V 5mA 60s</p> <p>4、含浸方法 采用 (烘干) 凡立水 真空含浸, 温度100° 烘烤4H</p> </td> </tr> </table>		<p>四、电气参数:</p> <p>1、电感量 (CH1062A) (1KHz 0.3V at25°) Lpin5—1= 2.1mH±10%</p> <p>3.漏电感测试: (CH1062A) (1KHz 0.3V at25°) LK 5-1: 210uH MAX</p>	<p>2、耐压测试 (CS2671A)</p> <p>初級—次級 AC1500V 5mA 60s 初級—磁芯 AC1000V 5mA 60s 次級—磁芯 AC1000V 5mA 60s</p> <p>4、含浸方法 采用 (烘干) 凡立水 真空含浸, 温度100° 烘烤4H</p>																												
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7.0 Illustrations

Illustration 8b - Specification of Transformer for A (T2)

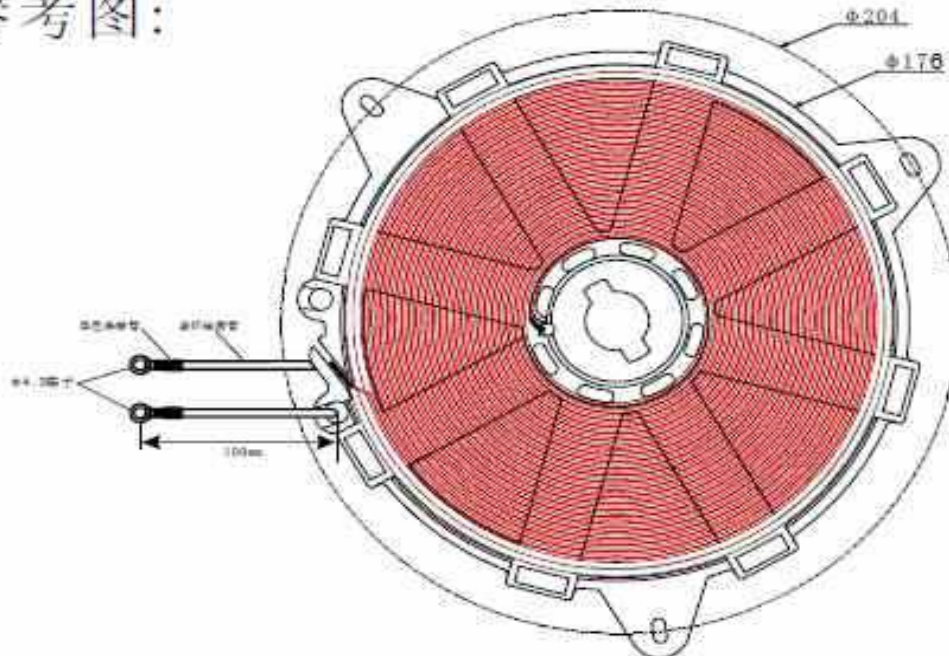
<p>一、外观尺寸 (单位: mm)</p>  <p>说明: 1. PINS. 6, 8, 10 去掉。 2. 线包胶带蓝色。 3. 磁芯胶带黄色。</p> <p>初级 次级 4 N2 7 5 N2 1 N1 3 2 N1 9 *同名端</p>	<p>二、绕线结构图</p> 																																										
<p>三、线包制作工序</p> <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th>工序</th> <th>起点—终点</th> <th>漆包线规格</th> <th>圈数</th> <th>绝缘胶带</th> <th>绕制工艺</th> </tr> </thead> <tbody> <tr> <td>N1</td> <td>1—2</td> <td>UEW/φ0.16</td> <td>99TS</td> <td>包2TS胶带</td> <td>密绕</td> </tr> <tr> <td>N2</td> <td>4—5</td> <td>UEW/φ0.16</td> <td>85TS</td> <td>包2TS胶带</td> <td>密绕</td> </tr> <tr> <td>N3</td> <td>7—9</td> <td>UEW/φ0.16</td> <td>99TS</td> <td>包3TS胶带</td> <td>密绕</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>		工序	起点—终点	漆包线规格	圈数	绝缘胶带	绕制工艺	N1	1—2	UEW/φ0.16	99TS	包2TS胶带	密绕	N2	4—5	UEW/φ0.16	85TS	包2TS胶带	密绕	N3	7—9	UEW/φ0.16	99TS	包3TS胶带	密绕																		
工序	起点—终点	漆包线规格	圈数	绝缘胶带	绕制工艺																																						
N1	1—2	UEW/φ0.16	99TS	包2TS胶带	密绕																																						
N2	4—5	UEW/φ0.16	85TS	包2TS胶带	密绕																																						
N3	7—9	UEW/φ0.16	99TS	包3TS胶带	密绕																																						
<p>四、电气参数:</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>1、电感量 (CH1062A) (1KHz 0.3V at25°) Lpin1—2 ≥ 3.8mH</p> </div> <div style="width: 45%;"> <p>2、耐压测试 (CS2671A) 初级—次级 AC1500V 5mA 3s 初级—磁芯 AC1000V 5mA 3s 次级—磁芯 AC1000V 5mA 3s</p> </div> </div> <p>3、含浸方法 采用 (烘干) 凡立水 真空含浸, 温度100° 烘烤4H</p>																																											

7.0 Illustrations

Illustration 9 - Specification of Coil A

型 号	Y I -3080B E 坑架电磁线圈
规 规	30股/23圈
电感量/Q值	80uH±5/Q≥3.8
引出线长度	内:100mm ⁺¹⁰ / ₋₁₀ 外:100mm ⁺¹⁰ / ₋₁₀
表面平整度	表面: ±1 mm
材 料	铜 线:QZY-2\180℃\0.29 支 架:阻燃耐温180℃.PBT+玻纤.阻燃. 套 管:引出线外套玻纤硅胶管. 接线端子:4.3 磁 条:MX0-600锰锌铁氧体.5x15x60mm. 磁 粒: MX0-600锰锌铁氧体.5x15x8mm 胶 水:818硅胶 配件:5个2.0MM铜圈 配件:工字硅胶1个

参考图:

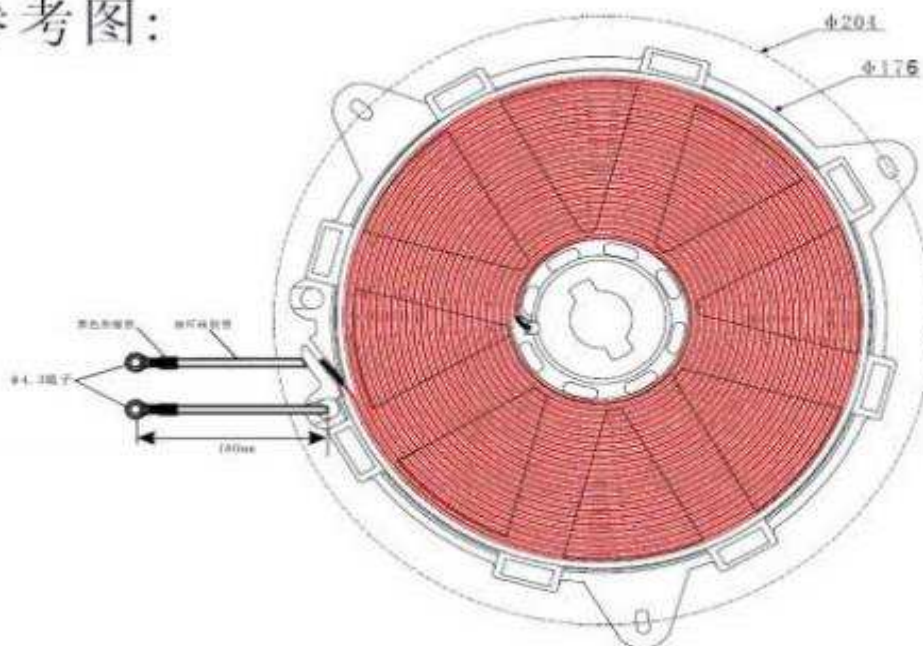


7.0 Illustrations

Illustration 9a - Specification of Coil B

型号	Y I-3088B E 坑架电磁线圈
规格	30股/24圈
电感量/Q值	88uH±5/Q≥4.2
引出线长度	内:100mm ⁺¹⁰ / ₋₁₀ 外:100mm ⁺¹⁰ / ₋₁₀
表面平整度	表面: ±1 mm
材料	铜 线:QZY-2\180℃\0.29 支 架:阻燃耐温180℃, PBT+玻纤, 阻燃. 套 管:引出线外套玻纤硅胶管, 接线端子:4.3 磁 条:MX0-600锰锌铁氧体, 5x15x60mm. 磁 粒: MX0-600锰锌铁氧体, 5x15x8mm 胶 水:818硅胶 配件:5个2.0MM铜圈 配件:工字硅胶1个

参考图:

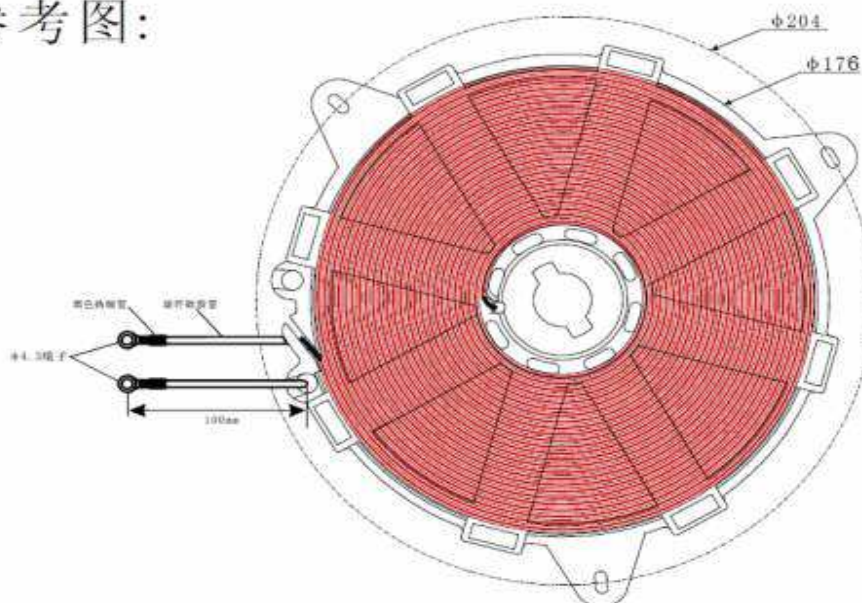


7.0 Illustrations

Illustration 9b - Specification of Coil C

型 号	Y I-2093B E 坑架电磁线圈
规 规	20股/25圈
电感量/Q值	93uH±5/Q≥3.5
引出线长度	内:100mm ⁺¹⁰ / ₋₁₀ 外:100mm ⁺¹⁰ / ₋₁₀
表面平整度	表面: ±1 mm
材 料	铜 线:QZY-2\180℃\0.29 支 架:阻燃耐温180℃. PBT+玻纤. 阻燃. 套 管:引出线外套玻纤硅胶管, 接线端子:4.3 磁 条:MX0-600锰锌铁氧体. 5x15x60mm. 磁 粒: MX0-600锰锌铁氧体. 5x15x8mm 胶 水:818硅胶 配件:5个2.0MM铜圈 配件:工字硅胶1个

参考图:



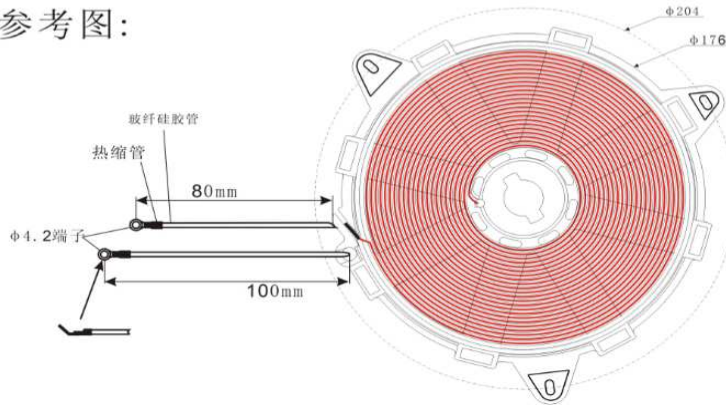
7.0 Illustrations

Illustration 9c - Specification of Coil A with Magnet Integrated Bar

产品规格书

型号	Y I-3080B E 坑架电磁线圈
规格	30股/23圈
电感量/Q值	80uH±5/Q≥3.8
引出线长度	内:100mm ⁺¹⁰ ₋₀ 外:80mm ⁺¹⁰ ₋₀
材料	铜线:QZY-2\180℃\0.29mm线径 支架:阻燃耐温180℃.PBT+玻纤.阻燃. 套管:引出线外套玻纤硅胶管, 接线端子:4.2(弯角45°) L形磁条:MX0-600锰锌铁氧体.10x15x62mm

参考图:



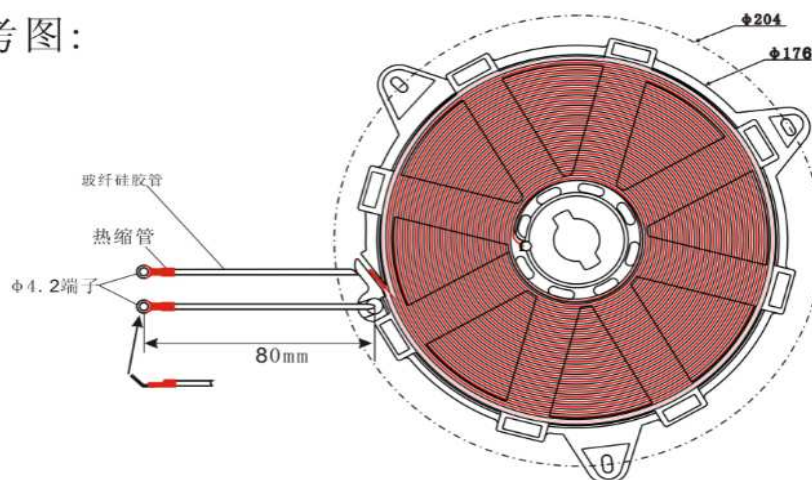
7.0 Illustrations

Illustration 9d - Specification of Coil B with Magnet Integrated Bar

产品规格书

型号	Y I-3088B E 坑架电磁线圈
规格	30股/24圈
电感量/Q值	88uH±8/Q≥4.2
引出线长度	内:80mm ⁺¹⁰ / ₋₁₀ 外:80mm ⁺¹⁰ / ₋₁₀
材料	铜线:QZY-2\180℃\0.29mm线径 支架:阻燃耐温180℃.PBT+玻纤.阻燃. 套管:引出线外套玻纤硅胶管, 接线端子:4.2(弯角45°) L形磁条:MX0-600锰锌铁氧体.10x15x62mm

参考图:



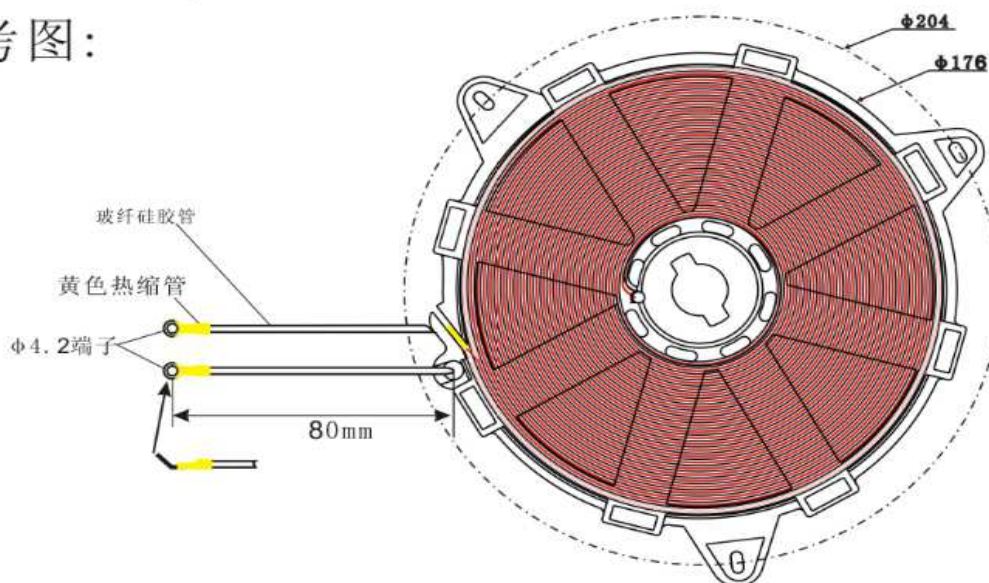
7.0 Illustrations

Illustration 9e - Specification of Coil C with Magnet Integrated Bar

产品规格书

型号	Y I -2093B E 坑架电磁线圈
规格	20股/25圈
电感量/Q值	93uH±8/Q≥3.5
引出线长度	内:80mm ⁺¹⁰ / ₋₁₀ 外:80mm ⁺¹⁰ / ₋₁₀
材料	铜线:QZY-2\180℃\0.29mm线径 支架:阻燃耐温180℃.PBT+玻纤.阻燃. 套管:引出线外套玻纤硅胶管, 接线端子:4.2(弯角45°) L形磁条:MX0-600锰锌铁氧体.10x15x62mm

参考图:



8.0 Test Summary			
Evaluation Period	2015-12-08 to 2016-05-06		Project No. 151208077GZU
Sample Rec. Date	2015-12-08	Condition Prototype	Sample ID. S151208077-001~008, #1~#30
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)		
Test Procedure	Testing Lab		
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.			
The following tests were performed:			
Test Description	UL 858 Issued: 2014/11/07 Ed: 16 Rev: 2015/06/24 /Clause	CSA C22.2 No.61 Issued: 2008/01/01 (R2012) Ed. 8 / Clause	UL 746C Issued: 2004/09/10 Ed: 6 Rev: 2015/06/23 / Clause
Surface Temperatures	39~43	--	--
Operation of Controls	47	--	--
Lamps	49	--	--
Surface-Unit Setback	50	--	--
Marking of Controls	53	--	--
Input Test	56	--	--
Grounding Continuity Test	58	--	--
Temperature Test	59	--	--
Strain-Relief Test	64	--	--
Dielectric Voltage-Withstand Test	66	--	--
Transient Surge Test for Solid-State Controls	69	--	--
Electromagnetic Susceptibility Tests for Solid-State Controls	70	--	--
Cleaning Test	71	--	--
Abnormal-Operation Test	72	--	--
Component Failure Test	73	--	--
Thermal Shock Test	74	--	--
Resistance to Moisture Tests	75	--	--
Impact Test	76	--	--
Bonding and grounding	--	5.26	--
Rating	--	7.2	--
Temperature (normal)	--	7.3	--
Dielectric strength	--	7.4	--
Temperature (abnormal)	--	7.5	--
Spillage	--	7.8.3	--
Investigation of glass-ceramic cooktop	--	7.9	--
Impact test for glass enclosing live parts of control panels	--	7.12	--
Strain Relief Test After Mold Stress-Relief Distortion	--	--	31
Resistance to Impact Tests	--	--	56
Mold Stress-Relief Distortion Test	--	--	61
Adhesives – Specialized Applications	--	--	69
Test Description	UL991, Issued: 2004/10/22 Ed:3 Rev:2010/06/09 /Clause	UL 858A Issue:2007/04/12 Ed:3 Rev:2010/06/03 /Clause	UL873, Issued: 2007/11/16 Ed:12, Rev:2013/08/15 /Clause
Failure Mode and Effect Analysis FMEA	7	6	--
Electrical Supervision	8	7	--
Power Supply Voltage Dips and Short Interruption Test	11	--	--
Transient Overvoltage Test	12	10	--
Voltage Variation Test	13	--	--
Electromagnetic Susceptibility Test	14	11	--
Electrostatic Discharge Test	15	--	--

8.0 Test Summary			
Thermal Cycling Test	16	--	--
Test for Effects of Shipping and Storage	17	--	--
Humidity Test	19	--	--
Demonstrated Test Method	25	8	--
Power Cycling Tests	27, 28	13	--
Overload Test	--	--	45
Endurance test	--	--	46
Evaluation Period	2016-08-03 to 2016-09-01		Project No. 160803128GZU
Sample Rec. Date	2016-08-03	Condition Prototype	Sample ID. S160803128-001~010
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)		
Test Procedure	Testing Lab		
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.			
The following tests were performed:			
Test Description	UL 858 Issued: 2014/11/07 Ed: 16 Rev: 2015/06/24 /Clause	CSA C22.2 No.61 Issued: 2008/01/01 (R2012) Ed. 8 / Clause	--
Surface Temperatures	39~43	--	--
Operation of Controls	47	--	--
Lamps	49	--	--
Marking of Controls	53	--	--
Input Test	56	--	--
Temperature Test	59	--	--
Dielectric Voltage-Withstand Test	66	--	--
Rating	--	7.2	--
Temperature (normal)	--	7.3	--
Dielectric strength	--	7.4	--
Evaluation Period	2016-12-08 to 2016-12-14		Project No. 161208066GZU
Sample Rec. Date	2016-12-08	Condition Prototype	Sample ID. S161208066-001~006
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)		
Test Procedure	Testing Lab		
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.			
The following tests were performed:			
Test Description	UL 858 Issued: 2014/11/07 Ed: 16 Rev: 2015/06/24 /Clause	CSA C22.2 No.61 Issued: 2008/01/01 (R2012) Ed. 8 / Clause	UL 746C Issued: 2004/09/10 Ed: 6 Rev: 2015/06/23 / Clause
Thermal Shock Test	74	--	--
Impact Test	76	--	--
Investigation of glass-ceramic cooktop	--	7.9	--
Impact test for glass enclosing live parts of control panels	--	7.12	--
Evaluation Period	2017-03-01 to 2017-05-02		Project No. 170301053GZU
Sample Rec. Date	2017-03-01	Condition Prototype	Sample ID. S170301053-001~006

8.0 Test Summary				
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)			
Test Procedure	Testing Lab			
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.				
The following tests were performed:				
Test Description	UL 858:2014 Ed.16 +R:24Jun2015 /Clause		--	--
Knockout Test	65		--	--
Evaluation Period	2018-07-13 to 2018-07-24		Project No.	180713027GZU
Sample Rec. Date	2018-07-12	Condition	Prototype	Sample ID. S180713027-001~002
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)			
Test Procedure	Testing Lab			
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.				
The following tests were performed:				
Test Description	UL 858:2014 Ed.16 +R:24Jun2015 /Clause	CSA C22.2 #61 Issued: 2008/01/01 (R2012) Ed. 8 /Clause		--
Input Test	56	7.2		--
Evaluation Period	2018-11-21 to 2018-11-22		Project No.	181116002GZU
Due to the previous testing performed and reported above no additional testing was necessary for UL 858:2014 Ed.16+R:06Apr2016.				

8.0 Test Summary			
Evaluation Period	2019-08-14 to 2019-09-17		Project No. 190814021GZU
Sample Rec. Date	2019-08-14	Condition Prototype	Sample ID. S190814021-001
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)		
Test Procedure	Testing Lab		
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.			
The following tests were performed:			
Test Description	CSA C22.2#61:2016 Ed.9 +U1 /Clause	--	--
Bonding and grounding	5.26	--	--
Rating	7.3	--	--
Dielectric strength	7.6	--	--
Abnormal operation	7.7	--	--
Evaluation Period	2020-1-9 thru 2020-1-16		Project No. 200109003GZU
Sample Rec. Date	2020/1/9	Condition Prototype	Sample ID. S200109003-001, 002
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)		
Test Procedure	Testing Lab		
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.			
Due to the previous tests performed above, only the following tests were performed:			
Test Description	UL 858:2014 Ed.16+R:06Apr2016 /Clause	CSA C22.2#61:2016 Ed.9 +U1 /Clause	--
Input Test	56	7.2	--
8.1 Signatures			
A representative sample of the product covered by this report has been evaluated and found to comply with the applicable requirements of the standards indicated in Section 1.0.			
Completed by:	Ellen Lau / Alex Li	Reviewed by:	Benson Li
Title:	Engineer	Title:	Sr. Tech. Supervisor
Signature:	<i>Signature on file</i>	Signature:	<i>Signature on file</i>

9.0 Correlation Page For Multiple Listings

The following products, which are identical to those identified in this report except for model number and Listee name, are authorized to bear the ETL label under provisions of the Intertek Multiple Listing Program.

BASIC LISTEE	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province
Country	China
Product	Induction Cooktop

MULTIPLE LISTEE 1	Deleted
Address	
Country	
Brand Name	

ASSOCIATED MANUFACTURER	
Address	
Country	

MULTIPLE LISTEE 1 MODELS	BASIC LISTEE MODELS

MULTIPLE LISTEE 2	Deleted
Address	
Country	
Brand Name	

ASSOCIATED MANUFACTURER	
Address	
Country	

MULTIPLE LISTEE 2 MODELS	BASIC LISTEE MODELS

9.0 Correlation Page For Multiple Listings

MULTIPLE LISTEE 3	J.A.K North America Inc.	
Address	904-935 Sheppard Ave. W. Toronto, Ontario M3H2T7	
Country	Canada	
Brand Name	Caloric	
ASSOCIATED MANUFACTURER	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd	
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province	
Country	China	
MULTIPLE LISTEE 3 MODELS		BASIC LISTEE MODELS
CICT244		C74E-BBBC01
CICT244-SS		C74E-BBBC01
CICT305		C74E-AABC02
CICT305-SS		C74E-AABC02
CICT366		C96E-AABBB01
CICT366-SS		C96E-AABBB01

MULTIPLE LISTEE 4	Deleted	
Address		
Country		
Brand Name		
ASSOCIATED MANUFACTURER		
Address		
Country		
MULTIPLE LISTEE 4 MODELS		BASIC LISTEE MODELS

9.0 Correlation Page For Multiple Listings	
MULTIPLE LISTEE 5	SEQUOIA BRANDS, Inc.
Address	13100 State Road 54 Odessa, FL 33556
Country	USA
Brand Name	True Induction
ASSOCIATED MANUFACTURER	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province
Country	China
MULTIPLE LISTEE 5 MODELS	BASIC LISTEE MODELS
TI-4B	C74E-BBCC01
TI-4B-01	C74E-BBCC02
TI-4B-02	C74E-AABC01
TI-4B-03	C74E-ABBC01
TI-5B	C96E-AABBC01
TI-5B-01	C96E-AAAAA01

MULTIPLE LISTEE 6	CTM Household Appliances Inc
Address	11420 Albert Hudon, Montreal, Quebec, H1G 3J6
Country	Canada
Brand Name	CTM, FORNO, Fulgor Milano, Elisii.
ASSOCIATED MANUFACTURER	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province
Country	China
MULTIPLE LISTEE 6 MODELS	BASIC LISTEE MODELS
FCTIN0539-24	C74E-BBCC02
DCTIN0539-24	C74E-BBCC02
ECTIN0539-24	C74E-BBCC02
XCTIN0539-24	C74E-BBCC02
FCTIN0539-30	C74E-AABC01
DCTIN0539-30	C74E-AABC01
ECTIN0539-30	C74E-AABC01
XCTIN0539-30	C74E-AABC01
FCTIN0539-36	C96E-AABBC01
DCTIN0539-36	C96E-AABBC01
ECTIN0539-36	C96E-AABBC01
XCTIN0539-36	C96E-AABBC01
F4IT24S1	C74E-BBCC02
D4IT24S1	C74E-BBCC02
E4IT24S1	C74E-BBCC02
X4IT24S1	C74E-BBCC02
FCTIN0545-30	C74E-BBCC01
DCTIN0545-30	C74E-BBCC01
ECTIN0545-30	C74E-BBCC01
XCTIN0545-30	C74E-BBCC01

9.0 Correlation Page For Multiple Listings	
MULTIPLE LISTEE 7	Sharp Electronics Corporation
Address	100 Paragon Drive, Montvale, NJ07645
Country	USA
Brand Name	SHARP
ASSOCIATED MANUFACTURER	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province
Country	China
MULTIPLE LISTEE 7 MODELS	BASIC LISTEE MODELS
SDH3042DB	C74E-AABC02
SDH3652DB	C96E-AABBB01
SDH2442DB	C74E-BBBC01

MULTIPLE LISTEE 8	Thor Group
Address	13831 Oaks Ave. Chino, CA 91710
Country	USA
Brand Name	THOR KITCHEN, Lycan
ASSOCIATED MANUFACTURER	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province
Country	China
MULTIPLE LISTEE 8 MODELS	BASIC LISTEE MODELS
HIC3001	C74E-ABBC01
HIC3601	C96E-ABBCC01

9.0 Correlation Page For Multiple Listings	
MULTIPLE LISTEE 9	ZLINE KITCHEN AND BATH
Address	350 PARR CIRCLE. RENO. NEVADA 89512
Country	USA
Brand Name	Zline
ASSOCIATED MANUFACTURER	YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd
Address	Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province
Country	China
MULTIPLE LISTEE 9 MODELS	BASIC LISTEE MODELS
RCIND-30	C74E-AABC01
RCIND-36	C96E-AABBC01
RCIND-24	C74E-BBCC02

10.0 General Information

The Applicant and Manufacturer have agreed to produce, test and label ETL Listed products in accordance with the requirements of this Report. The Manufacturer has also agreed to notify Intertek and to request authorization prior to using alternate parts, components or materials.

COMPONENTS

Components used shall be those itemized in this Intertek report covering the product, including any amendments and/or revisions.

LISTING MARK

The ETL Listing mark applied to the products shall either be separable in form, such as labels purchased from Intertek, or on a product nameplate or other media only as specifically authorized by Intertek. Use of the mark is subject to the control of Intertek.

The mark must include the following four items:

- 1) applicable country identifiers "US" and/or "C" or "US", "C" and "EU"
- 2) the word "Listed" or "Classified" or "Recognized Component" (whichever is appropriate)
- 3) a control number issued by Intertek
- 4) a product descriptor that identifies the standards used for certification. Example:

For US standards, the words, "Conforms to" shall appear with the standard number along with the word, "Standard" or "Std." Example: "Conforms to UL Std. XX."

For Canadian standards, the words "Certified to CSA Standard CXX No. XX." shall be used, or abbreviated, "Cert. to CSA Std. CXX No. XX."

Can be used together when both standards are used.

Note: A facsimile must be submitted to Intertek, Attn: Follow-up Services for approval prior to use.

The facsimile need not have a control number. A control number will be issued **after signed Certification Agreements** have been received by the Follow-up Services office, approval of the facsimile of your proposed Listing Mark, satisfactory completion of the Listing Report, and scheduling of a factory assessment in your facility.

MANUFACTURING AND PRODUCTION TESTS

Manufacturing and Production Tests shall be performed as required in this Report.

FOLLOW-UP SERVICE

Periodic unannounced audits of the manufacturing facility (and any locations authorized to apply the mark) shall be scheduled by Intertek. An audit report shall be issued after each visit. Special attention will be given to the following:

1. Conformance of the manufactured product to the descriptions in this Report.
2. Conformance of the use of the ETL mark with the requirements of this Report and the Certification Agreement.
3. Manufacturing changes.
4. Performance of specified Manufacturing and Production Tests.

In the event that the Intertek representative identifies non-conformance(s) to any provision of this Report, the Applicant shall take one or more of the following actions:

1. Correct the non-conformance.
2. Remove the ETL Mark from non-conforming product.
3. Contact the issuing product safety evaluation center for instructions.

10.1 Evaluation of Unlisted Components

Because Unlisted Components are uncontrolled, and they do not fall under a third party follow up program, Intertek may require these components to be tested and/or evaluated at least once annually, more often for certain components, as part of the independent certification process. The Unlisted Components in Section 5.0 require testing and/or evaluation as indicated.

Note to Intertek Follow Up Inspector: The Component Evaluation Center, CEC, will notify you in writing when these components must be selected and sent to the CEC for re-evaluation

Ship the samples to:

Intertek Testing Services Shenzhen Limited Guangzhou Branch

ETL Component Evaluation Center

Block E, No. 7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City

CETDD Guangzhou, China.

Attn: Ms. Joey Kuang

Sample Disposition: Due to the destructive nature of the testing, all samples will be discarded at the conclusion of testing unless, the manufacturer specifically requests the return of the samples. The request for return must accompany the initial component shipment.

11.0 Manufacturing and Production Tests

The manufacturer agrees to conduct the following Manufacturing and Production Tests as specified:

Required Tests

- Dielectric Voltage Withstand Test
- Continuity of Grounding Connection Test

11.1 Dielectric Voltage Withstand Test

Method

One hundred percent of production of the products covered by this Report shall be subjected to a routine production line dielectric withstand test.

The test shall be conducted on products, which are fully assembled. Prior to applying the test potential, all switches, contractors, relays, etc., should be closed so that all primary circuits are energized by the test potential. If all primary circuits cannot be tested at one time, then separate applications of the test potential shall be made.

The test voltage specified below shall be applied between primary circuits and accessible dead-metal parts. The test voltage may be gradually increased to the specified value but must be maintained at the specified value for one second or one minute as required.

Test Equipment

The test equipment shall incorporate a transformer with an essentially sinusoidal output, a means to indicate the applied test potential, and an audible and/or visual indicator of dielectric breakdown.

The test equipment shall incorporate a voltmeter in the output circuit to indicate directly the applied test potential if the rated output of the test equipment is less than 500VA.

If the rated output of the test equipment is 500VA or more, the applied test potential may be indicated by either:

- 1 - a voltmeter in the primary circuit;
- 2 - a selector switch marked to indicate the test potential; or
- 3 - a marking in a readily visible location to indicate the test potential for test equipment having a single test potential output.

In cases 2 and 3, the test equipment shall include a lamp or other visual means to indicate that the test potential is present at the test equipment output. All test equipment shall be maintained in current calibration.

Products Requiring Dielectric Voltage Withstand Test:

<u>Product</u>	<u>Test Voltage</u>	<u>Test Time</u>
All products covered by this Report.	1000V	60s
	or	
	1200V	1s

11.2 Continuity of Grounding Connection Test

Method

Each cord-connected appliance having provision for grounding shall be tested, as a routine production-line test, to determine that grounding continuity exists between the ground blade of the attachment plug and the accessible dead metal parts of the appliance that are likely to become energized.

Only a single test need be conducted if the accessible metal selected is conductively connected by design to all other accessible metal.

Products Requiring Continuity of Grounding Connection Test:

All products covered by this Report.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
21-Sep-2016	Wackie Chen	2.0	--	Added new models C96E-A AAAA02, C96E-A AAAA03, C96E-AABBB01, C96E-AABBB02, C74E-A AAAA02, C74E-A AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBBC01 and C74E-BBBC02.
160803128GZU		3.0	Photo 52~55	Added photos for models C96E-A AAAA02 and C96E-A AAAA03.
	Benson Li		Photo 56~59	Added photos for models C96E-AABBB01 and C96E-AABBB02.
			Photo 60~63	Added photos for models C74E-A AAAA02 and C74E-A AAAA03.
			Photo 64~67	Added photos for models C74E-AABC02 and C74E-AABC03.
			Photo 68~71	Added photos for models C74E-BBBC01 and C74E-BBBC02.
		4.0	23	Corrected type from "TXWFBB85HS" to "TXWFB85HS".
		4.0 & 5.0	36, 36a~36e	Added new item: C96E Control 01, and consists of Item 36a~36e.
			37	Added new item: C96E Control 02.
			38, 38a~38d	Added new item: C74E Control 03, and consists of Item 38a~38d.
			39	Added new item: C74E Control 04.
			40	Added new item: C74E Control 05.
		7.0	III.1	Added marking label of new models C96E-A AAAA02, C96E-A AAAA03, C96E-AABBB01, C96E-AABBB02, C74E-A AAAA02, C74E-A AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBBC01 and C74E-BBBC02.
			III.2a-29~2a-78	Added instruction manual of new models C96E-A AAAA02, C96E-A AAAA03, C96E-AABBB01, C96E-AABBB02, C74E-A AAAA02, C74E-A AAAA03, C74E-AABC02, C74E-AABC03, C74E-BBBC01 and C74E-BBBC02.
			III.3a-8	Added circuit diagram for models C96E-A AAAA02 and C96E-A AAAA03.
			III.3a-9	Added circuit diagram for models C96E-AABBB01 and C96E-AABBB02.
			III.3a-10	Added circuit diagram for models C74E-A AAAA02 and C74E-A AAAA03.
			III.3a-11	Added circuit diagram for models C74E-AABC02 and C74E-AABC03.
			III.3a-12	Added circuit diagram for models C74E-BBBC01 and C74E-BBBC02.
			III.4a-8	Added PCB layout for models C96E-A AAAA02 and C96E-A AAAA03.
			III.4a-9	Added PCB layout for models C96E-AABBB01 and C96E-AABBB02.
			III.4a-10	Added PCB layout for models C74E-A AAAA02 and C74E-A AAAA03.
			III.4a-11	Added PCB layout for models C74E-AABC02 and C74E-AABC03.
			III.4a-12	Added PCB layout for models C74E-BBBC01 and C74E-BBBC02.
		8.0	--	Added evaluated information.
31-Oct-2016	Hoky Lin	7.0	III.1b	Added marking label for models MI304B, MI304BS, MIC304B, MIC304BS, MI365B, MI365BS, MIC365B, MIC365BS for ML "LES DISTRIBUTIONS AVANTGARDE INC." with brand name "AVG".

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
160922033GZU	James Fu		Illu. 1c	Added marking label for models CICT244, CICT244-SS, CICT305, CICT305-SS, CICT366, CICT366-SS for ML "J.A.K North America Inc." with brand name "Caloric".
		9.0	ML.2	Added ML company "LES DISTRIBUTIONS AVANTGARDE INC." for models MI304B, MI304BS, MIC304B, MIC304BS, MI365B, MI365BS, MIC365B, MIC365BS with brand name "AVG".
			ML.3	Added ML company "J.A.K North America Inc." for models CICT244, CICT244-SS, CICT305, CICT305-SS, CICT366, CICT366-SS with brand name "Caloric".
15-Dec-2016	Wackie Chen	4.0	1	Added alternative manufacturer of Microcrystal Glass: Schott Glass Technologies (Suzhou) Co., Ltd.
161208066GZU			1	Added alternative manufacturer of Microcrystal Glass: Nippon Electric Glass Co., Ltd.
	Benson Li	7.0	Ill.1, 1a, 1b & 1c.	Deleted cautionary label adhered to the top surface of Microcrystal Glass.
		8.0	--	Added evaluated information.
11-May-2017	Wackie Chen	1.0	--	Updated standard format to match GSSQ.
170301053GZU		3.0	72~73	Added photo of Alternative top view of models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBC01.
	Benson Li	3.0	74	Added photo of Alternative top view of models C96E-AAAAA02 and C96E-AAAAA03.
		3.0	75~76	Added photo of Alternative top view of models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01.
		3.0	77	Added photo of Alternative top view of models C74E-AAAA02 and C74E-AAAA03.
		3.0	78	Added photo of Alternative internal view of C96E Power PCB (top).
		3.0	79	Added photo of Alternative internal view of C96E Power PCB (bottom).
		3.0	80	Added photo of Alternative internal view of C96E Control 01 (top).
		3.0	81	Added photo of Alternative internal view of C96E Control 01 (bottom).
		3.0	82	Added photo of Alternative internal view of C74E Power PCB 01 (top).
		3.0	83	Added photo of Alternative internal view of C74E Power PCB 01 (bottom).
		3.0	84	Added photo of Alternative internal view of C74E Control 01 (top).
		3.0	85	Added photo of Alternative internal view of C74E Control 01 (bottom).
		3.0	86	Added photo of Alternative internal view of C74E Power PCB 02 (top).
		3.0	87	Added photo of Alternative internal view of C74E Power PCB 02 (bottom).
		3.0	88	Added photo of Alternative internal view of C74EControl 02 (top).
		3.0	89	Added photo of Alternative internal view of C74E Control 02 (bottom).
		3.0	90	Added photo of Alternative internal view of Module A (top).
		3.0	91	Added photo of Alternative internal view of Module A (bottom).
		3.0	92	Added photo of Alternative internal view of Module B (top).

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		3.0	93	Added photo of Alternative internal view of Module B (bottom).
		3.0	94	Added photo of Alternative internal view of Module C (top).
		3.0	95	Added photo of Alternative internal view of Module C (bottom).
		3.0	96	Added photo of External view of Alternative construction.
		3.0	97	Added photo of Internal view of Alternative construction.
		4.0	14c	Added alternative C96E Control IC (U3), type S3F94C8.
		4.0	15c	Added alternative C74E Control IC (U3), type S3F94C8.
		4.0	20t	Added alternative Optocoupler for A (U2 & U4), type BPC-817.
		4.0	21o	Added alternative Optocoupler for B (U2 & U4), type BPC-817.
		4.0	41	Added new item: Conduit Connector.
		4.0	42	Added new item: Power Wire.
		4.0	43	Added new item: Wire Tube.
		7.0	1d	Added marking label for ML company "Asia Manufacturing Solutions Inc.", models AN-2401, AN-2440, AN-2414, AN-2411, AN-2441, AN-2415, AN-2402, AN-2442, AN-2416, AN-2412, AN-2443, AN-2417, AN-2403, AN-2444, AN-2418, AN-2413, AN-2445 and AN-2419 with brand name "Ancona", "Noname", "Olive&Co.", "Cappa", "International Cooking Equipment(ICE)".
		7.0	2a-79 to 2a-149	Added Instruction Manual.
		7.0	3	Updated circuit diagram of Power PCB for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01.
		7.0	3a-1	Updated circuit diagram of Power PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01.
		7.0	3a-3	Updated circuit diagram of Power PCB for model C74E-BBCC02.
		7.0	3a-5	Updated circuit diagram of Module A.
		7.0	3a-6	Updated circuit diagram of Module B.
		7.0	3a-7	Updated circuit diagram of Module C.
		7.0	4a-8	Updated PCB layout of Control PCB for models C96E-AAAAA02 and C96E-AAAAA03.
		7.0	4a-10	Updated PCB layout of Control PCB for models C74E-AAAA02 and C74E-AAAA03.
		7.0	4a-13	Added Alternative PCB layout of Power PCB for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01.
		7.0	4a-14	Added Alternative PCB layout of Control PCB for models C96E-AAAAA01, C96E-AABBC01 and C96E-ABBCC01.
		7.0	4a-15	Added Alternative PCB layout of Power PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01.
		7.0	4a-16	Added Alternative PCB layout of Control PCB for models C74E-AAAA01, C74E-AABC01, C74E-ABBC01 and C74E-BBCC01.
		7.0	4a-17	Added Alternative PCB layout of Power PCB for model C74E-BBCC02.
		7.0	4a-18	Added Alternative PCB layout of Control for model C74E-BBCC02.
		7.0	4a-19	Alternative PCB layout of Module A.
		7.0	4a-20	Alternative PCB layout of Module B.
		7.0	4a-21	Alternative PCB layout of Module C.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		8.0	--	Added evaluated information.
		9.0	4	Added ML company "Asia Manufacturing Solutions Inc." for models AN-2401, AN-2440, AN-2414, AN-2411, AN-2441, AN-2415, AN-2402, AN-2442, AN-2416, AN-2412, AN-2443, AN-2417, AN-2403, AN-2444, AN-2418, AN-2413, AN-2445 and AN-2419 with brand name "Ancona", "Noname", "Olive&Co.", "Cappa", "International Cooking Equipment(ICE)".
13-Jun-2017	Jeff Liu	7.0	1e	Added marking label for models TI-4B, TI-4B-01, TI-4B-02, TI-4B-03, TI-5B, TI-5B-01 for ML "SEQUOIA BRANDS, Inc." with brand name "True Induction".
170605021G ZU		9.0	5	Added ML company "SEQUOIA BRANDS, Inc." for models TI-4B, TI-4B-01, TI-4B-02, TI-4B-03, TI-5B, TI-5B-01 with brand name "True Induction".
	Benson Li			
28-Mar-2018	Mandy Luo	1.0	-	Changed the Address of Applicant and Manufacturer from "No. 8 Longxiao Road. Longyongkou, Ronggui Town, Shunde, Foshan Guangdong 528305 China" to "No. 8 Longxiao Road. Longyongkou, Ronggui Town, Shunde, Foshan Guangdong 528305".
180205055G ZU	Benson Li	4.0	9, 25c, 33, 35	Changed the Mark of component from "cURus" to "cURus or cETLus".
		4.0	15a, 17a, 20a, 20i, 21a, 21h, 36a, 38a, 43	Changed the Mark of component from "UR" to "UR or cETLus".
		6.0	7	Changed the description of Markings from "The product is marked as follows:" to "The product is marked on a labeling system as described in item no.33 of section 4.0 with the following:".
		6.0	8	Changed the description of Cautionary Markings from "The following are required: - Refer to Illustration 1, 1a, 1b, 1c - Marking for details." to "The following are required in letters not less than 3/32 inch (2.4 mm) high: "DO NOT IMMERSE IN WATER" "NE PAS IMMERGER" "HOUSEHOLD USE ONLY" "POUR USAGE DOMESTIQUE SEULEMENT" - Refer to Illustration 1, 1a thru 1f for layouts.".
		7.0	1	Deleted Marking Label for model C74E-AAAA01. Updated the Marking Label. Added note 5 and 6.
		7.0	1a	Deleted Marking Label for model DSP-IND-1JG-DCL-36. Updated the Marking Label. Added note 5 and 6.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		7.0	1b	Deleted Marking Label for model MI365B. Updated the Marking Label. Added note 5 and 6.
		7.0	1c	Deleted Marking Label for models CICT305 and CICT366. Updated the Marking Label. Added note 5 and 6.
		7.0	1d	Deleted Marking Label for models AN-2411. Updated the Marking Label. Changed note 6 from "The evaluation of FCC is not covered by the report." to "The marking label of model AN-2401 is identical to AN-2411, except the power rating for AN-2401 is 7400W, the power rating for AN-2411 is 9600W and AN-2401 is Ancona Elite 30" Induction Cooktop, AN-2411 is Ancona Elite 36" Induction Cooktop." Added note 7.
		7.0	1e	Updated the Marking Label. Changed note 5 from "The evaluation of FCC is not covered by the report." to ""DO NOT IMMERSE IN WATER", "HOUSEHOLD USE ONLY", "POUR USAGE DOMESTIQUE SEULEMENT", "NE PAS IMMERGER" shall be in letters not less than 2.4 mm high."
		7.0	1f	Added marking label for ML "CTM Household Appliances Inc", models FCTIN0539-24, FCTIN0539-30, FCTIN0539-36 with brand name "CTM APPLIANCES", "FORNO" or "FORNO ALTA QUALITA".
		9.0	6	Add ML company "CTM Household Appliances Inc" for models FCTIN0539-24, FCTIN0539-30, FCTIN0539-36 with brand name "CTM APPLIANCES", "FORNO" or "FORNO ALTA QUALITA".
18-Jul-2018	Rafa Wang	3.0	72 to 97	Changed the text from "Alternative" to "Optional" for title.
180530066GZU		3.0	98	Added photo of optional top (inside) view for model C74E-BBCC02, C74E-BBCC01 and C74E-BBCC02.
	Benson Li	4.0	17b	Added optional Gas Discharge Tube with type "EF2000 YY O" and "2R2000T-8" for all models.
		7.0	1a	Deleted the marking label of MULTIPLE LISTEE.
		7.0	1b	Updated the marking label.
		7.0	1g	Added marking label for multiple listee company "Sharp Electronics Corporation", model "SDH3042DB, SDH3652DB and SDH2442DB" with brand name "SHARP".
		9.0	1	Deleted the MULTIPLE LISTEE 1.
		9.0	7	Added multiple listee company "Sharp Electronics Corporation", model "SDH3042DB, SDH3652DB and SDH2442DB" with brand name "SHARP".
6-Aug-2018	Rafa Wang	2.0	-	Added the text "AC 208V~ 60Hz, 8300W" to ratings of C96E series models. Added the text "AC 208V~ 60Hz, 6400W" to ratings of C96E series models.
180713027GZU		2.0	-	Added the text "AC 240V~" to other ratings of all models.
	Benson Li	7.0	1	Added note 7 to III.1.
		7.0	1b	Added note 7 to III.1b.
		7.0	1c	Added note 7 to III.1c.
		7.0	1d	Added note 8 to III.1d.
		7.0	1e	Added note 6 to III.1e.
		7.0	1f	Added note 6 to III.1f.
		7.0	1g	Added note 6 to III.1g.
		8.0	-	Added new evaluation information.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		8.1	-	Revised with new signatures.
17-Sep-2018	Rafa Wang	3.0	99	Added photo of optional IC view for model C96E-AABBB01, C96E-AABBB02.
180824063GZU		3.0	100	Added photo for model C96E-AABBB01, C96E-AABBB02.
	James Fu	4.0	14d	Added optional Control IC with type BS83B12A-3 for all models.
		4.0	14e	Added optional Control IC with type BS83B08A-3 for all models.
		4.0	15d	Added optional Control IC with type BS83B12A-3 for all models.
		4.0	36d	Added optional Control IC with type BS83B12A-3 for all models.
		4.0	36e	Added optional Control IC with type BS83B08A-3 for all models.
		4.0	38d	Added optional Control IC with type BS83B12A-3 for all models.
		7.0	3a-13	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-14	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-15	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-16	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-17	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-18	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-19	Added Circuit Diagram of Control PCB for optional IC.
		7.0	3a-20	Added Circuit Diagram of Control PCB for optional IC.
		7.0	4a-22	Added PCB layout of Control PCB for optional IC.
		7.0	4a-23	Added PCB layout of Control PCB for optional IC.
		7.0	4a-24	Added PCB layout of Control PCB for optional IC.
		7.0	4a-25	Added PCB layout of Control PCB for optional IC.
		7.0	4a-26	Added PCB layout of Control PCB for optional IC.
		7.0	4a-27	Added PCB layout of Control PCB for optional IC.
		7.0	4a-28	Added PCB layout of Control PCB for optional IC.
		7.0	4a-29	Added PCB layout of Control PCB for optional IC.
10-Oct-2018	Ellen Lau	7.0	1h	Added marking label for multiple listee company "Thor Group", for model "NEC2401I,HIC3001, TEC3001I-C1,TEC3001I-C2,HIC3601,TEC3601I-C1and TEC3601I-C2" "with brand name "THOR KITCHEN", "Lycan".
180917014GZU		9.0	8	Added multiple listee company "Thor Group", for models "NEC2401I, HIC3001, TEC3001I-C1,TEC3001I-C2,HIC3601,TEC3601I-C1and TEC3601I-C2 "with brand name "THOR KITCHEN", "Lycan".
	James Fu			
13-Nov-2018	Ellen Lau	6.0	7	Changed the markings description from "- Refer to Illustration 1, 1b thru 1i for layouts." to "- Refer to Illustration 1, 1b thru 1h for layouts.".
181105128GZU		6.0	8	Changed the Cautionary Markings description from " - Refer to Illustration 1, 1b thru 1i for layouts." to " - Refer to Illustration 1, 1b thru 1h for layouts.".
	James Fu	7.0	1f	Added the description for model "F4IT24S1" to note 3. Added the note 7.
		9.0	6	Added brand name "FULGOR MILANO" to MULTIPLE LISTEE 6. Added MULTIPLE LISTEE 6 MODELS "F4IT24S1".
10-Dec-2018	Mile Zhuo	1.0	-	Updated UL standard from "UL 858:2014 Ed.16 +R:24Jun2015" to " <Expires: 01Sep2020> UL 858:2014 Ed.16+R:06Apr2016".
181116002GZU		8.0	-	Added new evaluation information.
	Benson Li	8.1	-	Revised with new signatures.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
17-Sep-2019	Yi Gao	1.0	-	Updated standard from "CSA C22.2 No.61 Issued: 2008/01/01 (R2012) Ed. 8 " to "CSA C22.2#61:2016 Ed.9 +U1".
190814021GZU	Benson Li	6.0	7	Changed text from "- manufacturer's name or trade name or trade mark" to "- applicant's name or trade name or trade mark". Changed text from "- Refer to Illustration 1, 1b thru 1h for layouts." to "- Refer to Illustration 1, 1b thru 1i for layouts."
		6.0	8	Changed text from "- Refer to Illustration 1, 1b thru 1h for layouts." to "- Refer to Illustration 1, 1b thru 1i for layouts."
		6.0	10	Changed text from "a) The manufacturer's name, trademark or other descriptive marking by which the organization" to "a) The applicant's name, trademark or other descriptive marking by which the organization".
		7.0	1b	Deleted "MADE IN PRC FABRIQUE EN PRC" from marking.
		7.0	1d	Deleted "MADE IN CHINA / FABRIQUÉ EN CHINE" from marking.
		7.0	1h	Deleted "MADE IN CHINA " from marking.
		7.0	1i	Added marking label for multiple listee company "ZLINE KITCHEN AND BATH", model "RCIND-30, RCIND-36" "with brand name "Zline".
		8.0	-	Added new test block in section 8.0.
		8.1	-	Revised with new signatures.
		9.0	9	Added multiple listee company "ZLINE KITCHEN AND BATH", models "RCIND-30, RCIND-36" "with brand name "Zline".
17-Dec-2019	Mile Zhuo	3.0	41	Updated photo for internal view of Module A (top).
191126054GZU		4.0	14	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150820".
	Benson Li	4.0	15	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150819".
		4.0	16	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150805-B".
		4.0	17	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150228-A".
		4.0	20	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150511"; Changed the technical data from "Consists of items 20a~20w." to "Consists of items 20a~20g, 20i~20k, 20m~20w."
		4.0	20h	Deleted Capacitor for A (C45).
		4.0	20i	Deleted Capacitor for A (C46).
		4.0	21	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150128".
		4.0	22	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150128".
		4.0	36	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "151230".
		4.0	37	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160112".
		4.0	38	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160103".
		4.0	39	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160106".
		4.0	40	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160114".

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		5.0	14	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150820".
		5.0	15	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150819".
		5.0	16	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150805-B".
		5.0	17	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150228-A".
		5.0	20	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150511";
		5.0	21	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150128".
		5.0	22	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "150128".
		5.0	36	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "151230".
		5.0	37	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160112".
		5.0	38	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160103".
		5.0	39	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160106".
		5.0	40	Changed the manufacturer from "Various" to "YA-IN"; Changed the model name from "Various" to "160114".
		5.0	20h & 20l	Deleted item number 20h and 20l from the COMPONENTS LIST.
		7.0	3a-5	Updated Circuit Diagram of Module A.
		7.0	4a-5	Updated PCB layout of Module A.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
10-Mar-2020	Ellen Lau / Alex Li	3.0	49a, 50a	Added photo for Internal view of Optional Magnet Integrated Bar.
200109003GZU		4.0	20r	Added optional models IHW20N120R5, IHW20N135R5, IHW30N120R5, IHW30N135R5 and GT60M324 for IGBT for A.
	Benson Li	4.0	21n	Added optional models IHW20N120R5, IHW20N135R5, IHW30N120R5 and IHW30N135R5 for IGBT for B.
		4.0	25d-e	Added new component Magnet Integrated Bar.
		7.0	9c	Added Specification of Coil A with Magnet Integrated Bar.
		7.0	9d	Added Specification of Coil B with Magnet Integrated Bar.
		7.0	9e	Added Specification of Coil C with Magnet Integrated Bar.
		7.0	1f	Added model FCTIN0545-30 to note 2.
		7.0	1h	Added note 6.
		7.0	1i	Added note 4.
		8.0	-	Added new test block.
		8.1	-	Revised with new signatures.
		9.0	6	Added MULTIPLE LISTEE 6 MODEL FCTIN0545-30.
28-Apr-2020	Ellen Lau	7.0	1i	Added marking label for model RCIND-24 with brand name Zline. Added note 4 text "For Model No. RCIND-24 AC 208V~60Hz, 6400W."
200423050GZU		9.0	9	Added model RCIND-24 with brand name Zline.
	James Fu			

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
23-Jun-2020	Ellen Lau <i>Ellen Lau</i>	1.0	-	Changed Applicant and Manufacturer from "Foshan Shunde YA-IN Electric Appliance Manufacture Co.,Ltd." to "YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co., Ltd". Changed Applicant and Manufacturer address from "No. 8 Longxiao Road. Longyongkou, Ronggui Town, Shunde, Foshan Guangdong 528305" to "Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province". Deleted Applicant and Manufacturer Contact "Mr. Qin Chuanhu". Changed Applicant and Manufacturer Email from "ouyangceo88@126.com ya_incb01@163.com" to "ouyangceo88@126.com ya_inpz01@163.com".
200528067GZU		6.0	7	Changed text from "Refer to Illustration 1, 1b thru 1i for layouts." to "Refer to Illustration 1, 1c, 1e thru 1i for layouts.".
	Benson Li	6.0	8	Changed text from "Refer to Illustration 1, 1b thru 1i for layouts." to "Refer to Illustration 1, 1c, 1e thru 1i for layouts.".
	<i>Benson</i>	6.0	9	Changed text from "Refer to Illustration 2, 2a, 2a-1 thru 2a-150 for details." to "Refer to Illustration 2, 2a, 2a-1 thru 2a-78 for details.".
		7.0	1	Updated the Marking Label.
		7.0	1b	Deleted Label for multiple listee 2 "LES DISTRIBUTIONS AVANTGARDE INC." for models MI304B, MI304BS, MIC304B, MIC304BS, MI365B, MI365BS, MIC365B and MIC365BS with brand name AVG.
		7.0	1d	Deleted Label for multiple listee 4 "Asia Manufacturing Solutions Inc." for models AN-2401, AN-2440, AN-2414, AN-2411, AN-2441, AN-2415, AN-2402, AN-2442, AN-2416, AN-2412, AN-2443, AN-2417, AN-2403, AN-2444, AN-2418, AN-2413, AN-2445 and AN-2419 with brand name "Ancona", "Noname", "Olive&Co.", "Cappa", "International Cooking Equipment(ICE)".

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		7.0	1f	<p>Changed note 2 from "The marking labels of model FCTIN0539-24, F4IT24S1 and FCTIN0545-30 are identical with FCTIN0539-30, except the model name. The marking labels of model FCTIN0539-36 is identical with FCTIN0539-30, except the model name, and the ratings. For model FCTIN0539-36, the ratings is 9600W." to " The marking labels of model FCTIN0539-24,DCTIN0539-24, ECTIN0539-24, XCTIN0539-24, F4IT24S1, D4IT24S1, E4IT24S1, X4IT24S1, FCTIN0545-30, DCTIN0545-30, ECTIN0545-30, XCTIN0545-30, DCTIN0539-30, ECTIN0539-30 and XCTIN0539-30 are identical with FCTIN0539-30, except the model name. The marking labels of models FCTIN0539-36, DCTIN0539-36, ECTIN0539-36 and XCTIN0539-36 are identical with FCTIN0539-30, except the model name, and the ratings. For models DCTIN0539-36, ECTIN0539-36 and XCTIN0539-36, the ratings is 9600W."</p> <p>Changed note 5 from "Option ratings: AC 208V~ 60Hz, 6400W." to " Option ratings: For models FCTIN0539-30, FCTIN0539-24,DCTIN0539-24, ECTIN0539-24, XCTIN0539-24, F4IT24S1, D4IT24S1, E4IT24S1, X4IT24S1, FCTIN0545-30, DCTIN0545-30, ECTIN0545-30, XCTIN0545-30, DCTIN0539-30, ECTIN0539-30 and XCTIN0539-30: AC 208V~ 60Hz, 6400W. For models FCTIN0539-36, DCTIN0539-36, ECTIN0539-36 and XCTIN0539-36: AC 208V~ 60Hz, 8300W."</p> <p>Changed note 6 from "Optional brand name "CTM APPLIANCES", "FORNO ALTA QUALITA", "FULGOR MILANO"." to "Optional brand name: CTM, FORNO, Fulgor Milano, Elisii."</p>
		7.0	1h	<p>Updated the Marking Label.</p> <p>Changed note 4 from "The marking labels of models HIC3001,TEC3001I-C1 and TEC3001I-C2 are identical with NEC2401I, except the model name. The marking labels of models HIC3601,TEC3601I-C1 and TEC3601I-C2 are identical with NEC2401I, except the model name and power rating; the power rating for HIC3601, TEC3601I-C1 and TEC3601I-C2 is 9600W. HIC3001,TEC3001I-C1 and TEC3001I-C2 are 30" Induction cooktop. HIC3601, TEC3601I-C1 and TEC3601I-C2 are 36" induction cooktop." to "The marking labels of model HIC3601 is identical with HIC3001, except the model name and power rating; the power rating for HIC3601 is 9600W. HIC3001 is 30" Induction cooktop. HIC3601 is 36" induction cooktop."</p> <p>Changed note 6 from "Option ratings: AC 208V~ 60Hz, 6400W." to "Option ratings: For model HIC3001: AC 208V~ 60Hz, 6400W. For model HIC3601: AC 208V~ 60Hz, 8300W."</p>
		7.0	2a-79 thru 2a-150	Deleted Instruction Manual.

12.0 Revision Summary				
The following changes are in compliance with the declaration of Section 8.1:				
Date/ Proj # Site ID	Project Handler/ Reviewer	Section	Item	Description of Change
		9.0	-	Changed BASIC LISTEE and ASSOCIATED MANUFACTURER from "Foshan Shunde YA-IN Electric Appliance Manufacture Co.,Ltd." to "YA-IN (ZHONGSHAN) Electric Appliance Manufacture Co ., Ltd", address from "No. 8 Longxiao Road. Longyongkou, Ronggui Town, Shunde, Foshan Guangdong 528305" to "Building D, No. 6 Jinxiang Road, Sanjiao Town, Zhongshan City Guangdong Province".
		9.0	2	Deleted ML 2 "LES DISTRIBUTIONS AVANTGARDE INC." for models MI304B, MI304BS, MIC304B, MIC304BS, MI365B, MI365BS, MIC365B and MIC365BS with brand name AVG.
		9.0	4	Deleted ML 4 "Asia Manufacturing Solutions Inc." for models AN-2401, AN-2440, AN-2414, AN-2411, AN-2441, AN-2415, AN-2402, AN-2442, AN-2416, AN-2412, AN-2443, AN-2417, AN-2403, AN-2444, AN-2418, AN-2413, AN-2445 and AN-2419 with brand name "Ancona", "Noname", "Olive&Co.", "Cappa", "International Cooking Equipment(ICE)".
		9.0	6	Changed ML 6 Brand Name from "CTM APPLIANCES, FORNO, FORNO ALTA QUALITA, FULGOR MILANO." to "CTM, FORNO, Fulgor Milano, Elisii." Added MULTIPLE LISTEE 6 MODELS DCTIN0539-24, ECTIN0539-24, XCTIN0539-24, DCTIN0539-30, ECTIN0539-30, XCTIN0539-30, DCTIN0539-36, ECTIN0539-36, XCTIN0539-36, D4IT24S1, E4IT24S1, X4IT24S1, DCTIN0545-30, ECTIN0545-30 and XCTIN0545-30 with brand name CTM, FORNO, "Fulgor Milano", and
		9.0	8	Deleted MULTIPLE LISTEE 8 MODELS NEC2401I, TEC3001I-C1, TEC3001I-C2, TEC3601I-C1, TEC3601I-C2 with brand name "THOR KITCHEN", and "Lycan".
		9.0	9	Changed ML 9 Address from "350 PARR CIRCLE. RENO. NEVADA 89712 " to "350 PARR CIRCLE. RENO. NEVADA 89512".