

TRUE INDUCTION | TI-1+1GT + T1-1+2GT COOKTOP MANUAL

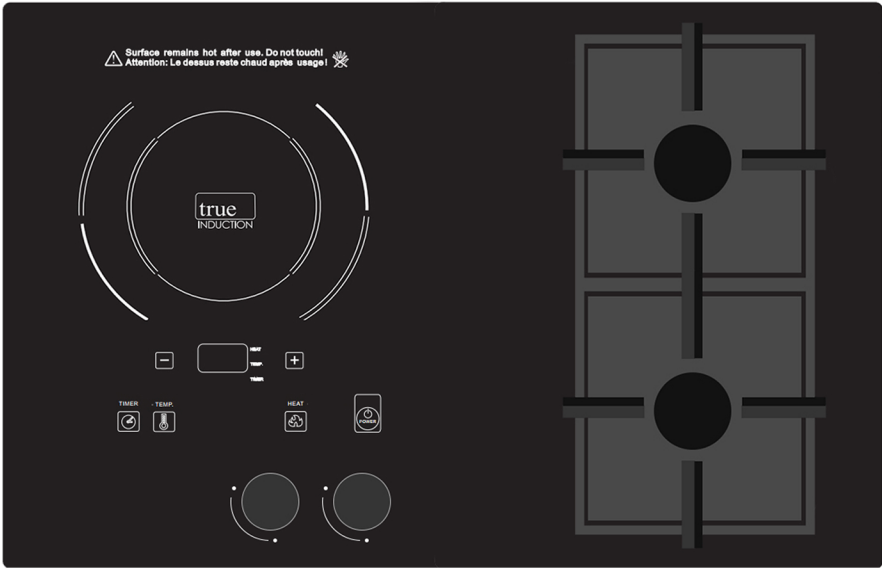
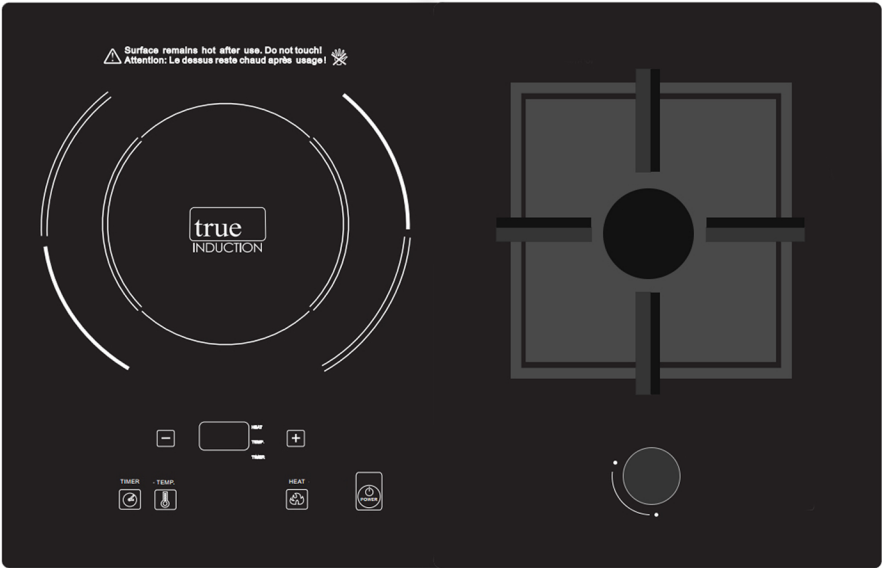


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Thank you for purchasing the True Induction cooktop.

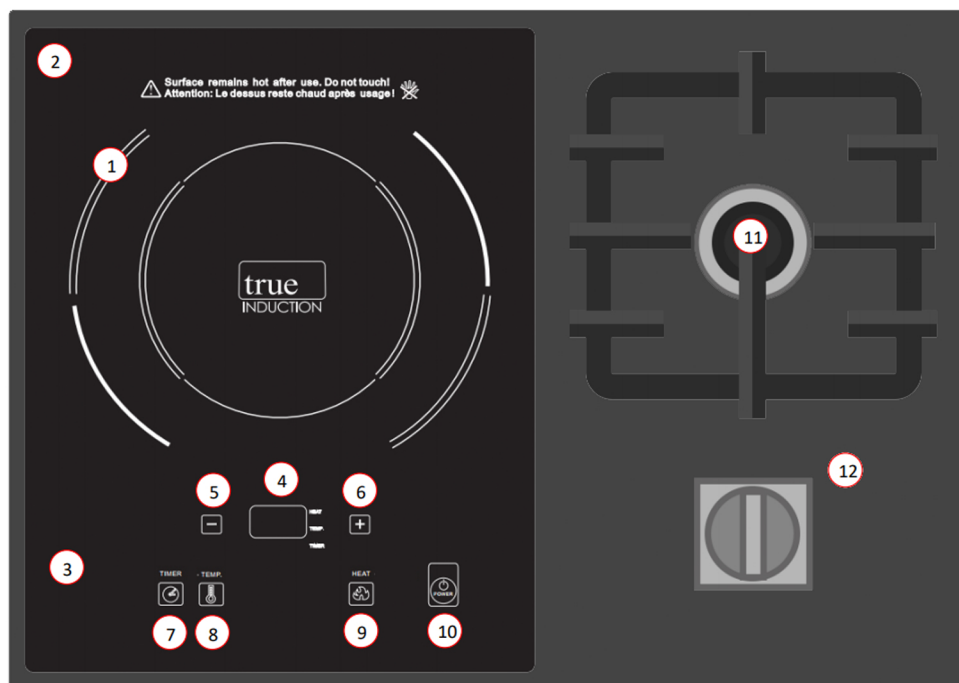
Please read the entire instruction manual prior to using your unit. If you have any questions regarding the True Induction cooktop, please visit

www.TrueInduction.com

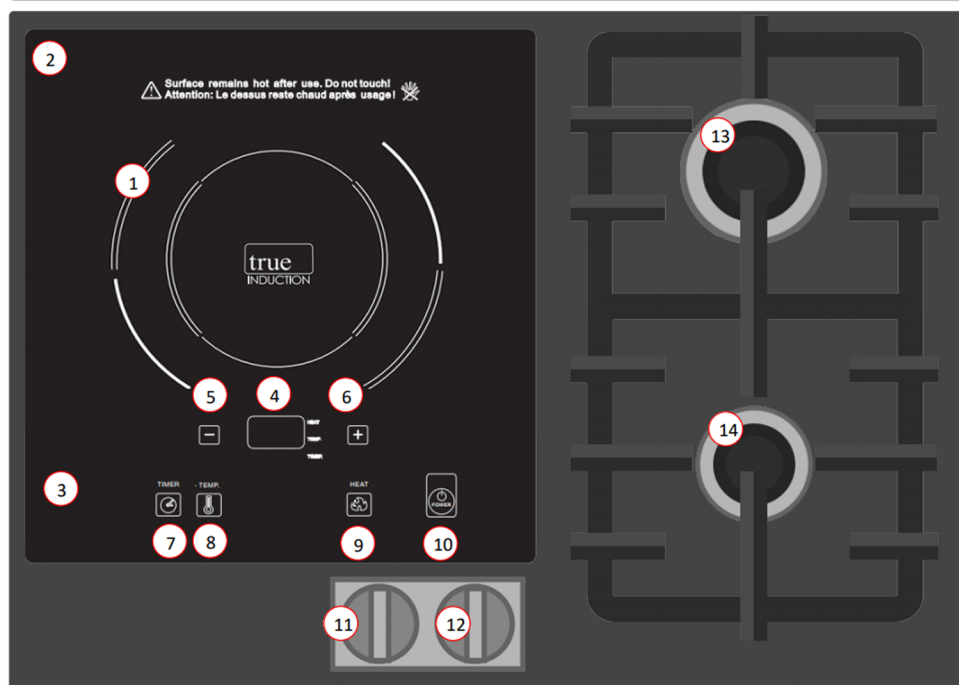
or call 1-877-862-7049

I. COOKTOP INSTALLATION

UNIT DIAGRAM



1. Cooking Zone
2. Ceramic Glass
3. Control Panel
4. Power Option Display
5. Lower Power Key
6. Raise Power Key
7. Time Control Key
8. Temperature Key
9. Heat Key
10. Power Button
11. Gas Burner
12. Control Knob



1. Cooking Zone
2. Ceramic Glass
3. Control Panel
4. Power Option Display
5. Lower Power Key
6. Raise Power Key
7. Time Control Key
8. Temperature Key
9. Heat Key
10. Power Button
11. Left Control Knob
12. Right Control Knob
13. Left Gas Burner
14. Right Gas Burner

I. COOKTOP INSTALLATION

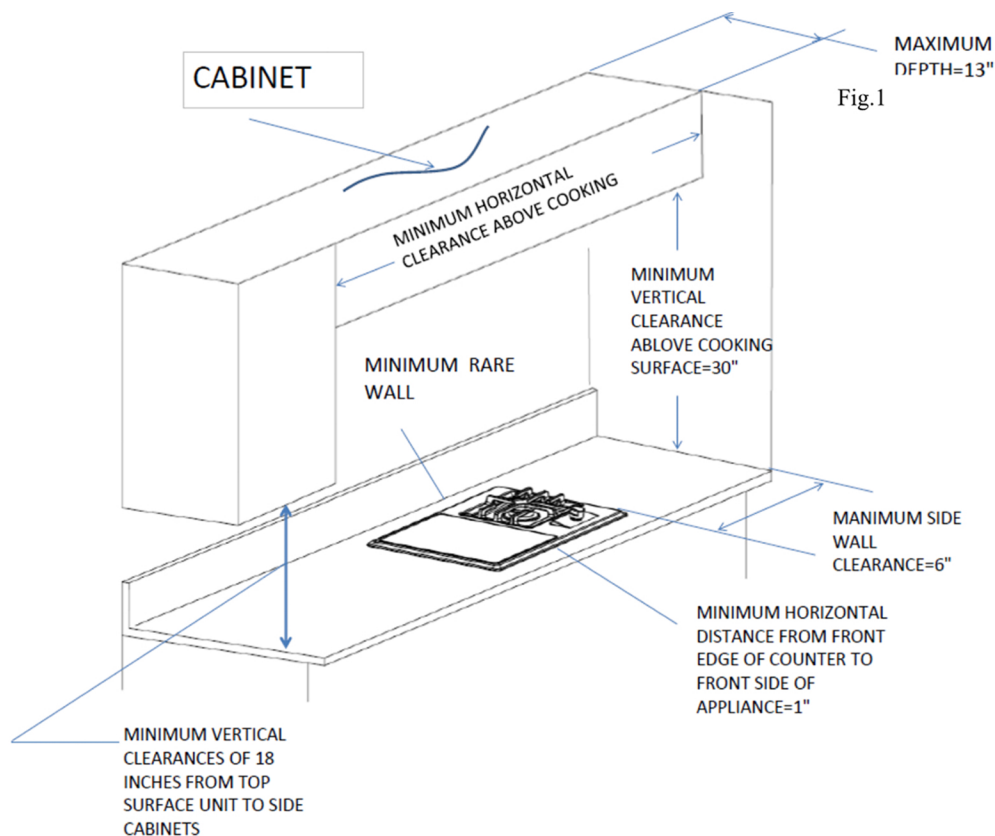
BEFORE INSTALLATION

Installation and service must be conducted by a qualified / licensed technician, in accordance with national & local regulation. Failure to comply will void the product warranty.

- Always disconnect the appliance power before installation & maintenance.

Please use the “cutting size board” (cardboard packed in the box) to outline and cut a hole in the counter top.

- Minimum vertical clearances of 18 inches from top surface unit to side cabinets.
- Minimum horizontal distance(s) from sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 6 inches from the left side, 6 inches from right side, 2 inches from rear wall.
- Minimum clearance to combustible construction centered above cooking surface: Vertical 30 inches, horizontal 30 inches.
- The unit overhead cabinet maximum depth: 13 inches.
- Minimum horizontal distance from front edge of counter to front side of appliance, 1 inch.

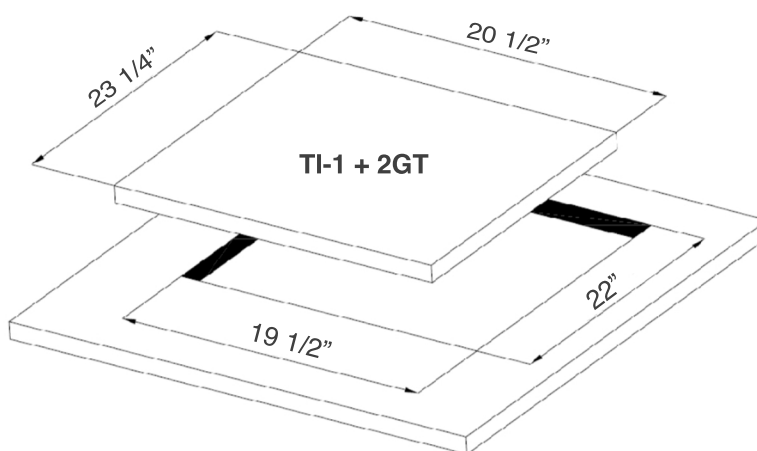
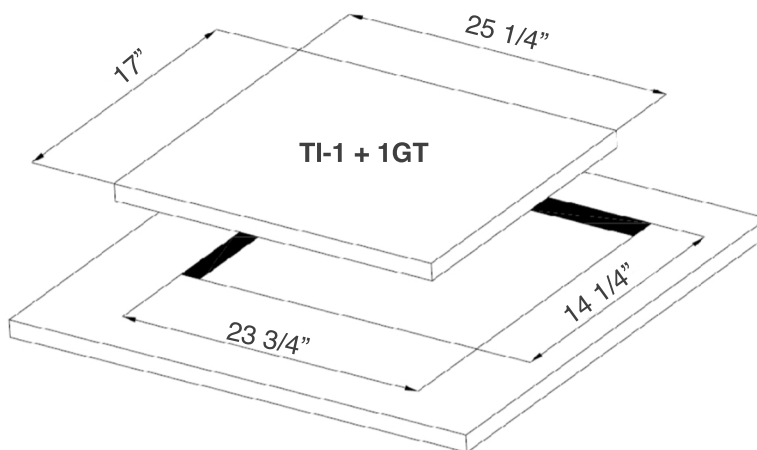


I. COOKTOP INSTALLATION

COUNTERTOP DIMENSIONS

Model	Cut Out Dimension	Unit Size
TI-1 + 1GT	23 3/4" x 14 1/4"	25 1/4" x 17"
TI-1 + 2GT	19 1/2" x 22"	20 1/2" x 23 1/4"

A cardboard with cut out hole size is packed in each box. Please use it to outline & cut the hole in the countertop. Do not attempt to cut the hole before you received the unit and measure the cut out size.



I. COOKTOP INSTALLATION

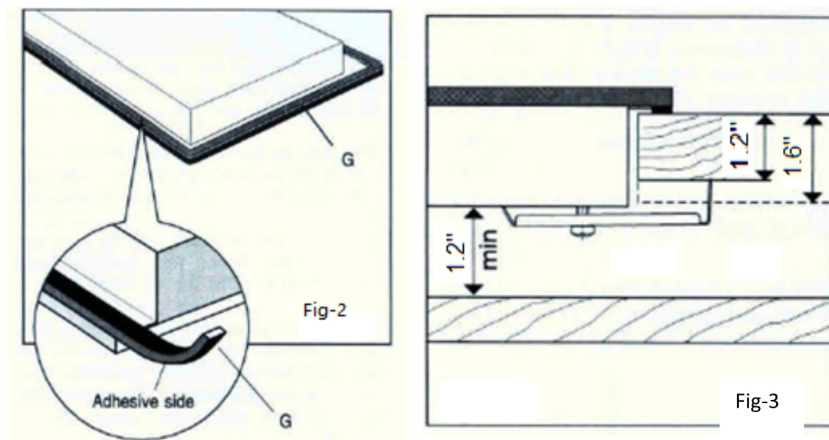
INSTALLING COOKTOP

Foam Tape-A foam tape is provided to seal the cooktop edges to the countertop. Turn the cooktop upside down and apply the tape to the bottom edges of the frame. The tape should be approximately 1/16 inch from the edge of the frame sides and back, see Fig-2.

Note: Do not use caulking or compound to seal cooktop to countertop. The cooktop must be removable if service is required.

Fastening Cooktop

- Slot the cooktop into the unit and position.
- Position the cooktop in the recess and secure by means of the brackets as shown in Fig.3 (for 1.2" to 1.6" thick countertop).



Installation in Kitchen Cabinet with Door (Fig.4 on following page)

It is recommended that a 1.2" clearance be left between the cooker top and the fixture surface (Fig. 4).

I. COOKTOP INSTALLATION

INSTALLING COOKTOP

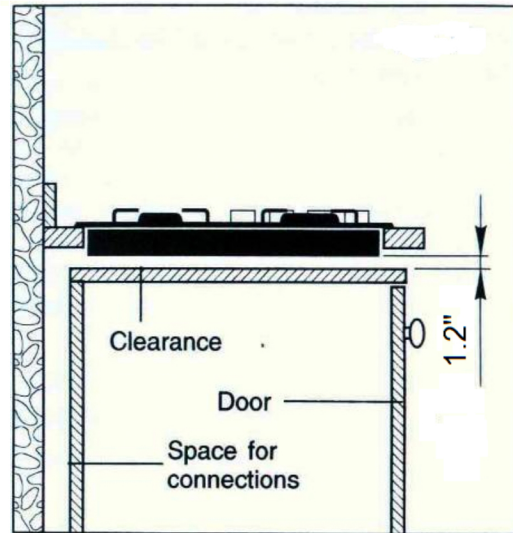


Fig.4

Note: The adjacent furniture and all materials used in the installation must be able to withstand a minimum of 185°F above the ambient temperature. However, certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below 185°F.

Connect the Cooktop to Gas

Shut off the main gas supply valve before disconnecting the old cooktop and leave it off until the new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on. Never use an old connector when installing a new cooktop.

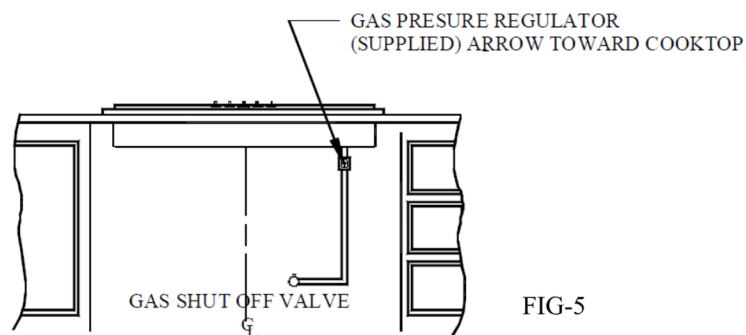


FIG-5

I. COOKTOP INSTALLATION

INSTALLING COOKTOP

Converting to LP Gas

This cooktop leaves the factory set for use with LP gas. Please read the rating label information carefully to confirm this.

Provide Adequate Gas Supply

- Your cooktop is designed for LP gas (propane), 10" of water column.
- Make sure you are supplying your cooktop with the type of gas for which it's designed.
- For proper operation the pressure supplied must be between 10" and 13" of water column.
- When checking for proper operation of this regulator, the inlet pressure must be at least 1" greater than the operating pressure as given above.
- A flexible metal appliance connector used to connect the cooktop to the gas supply line should have an I.D. of 1/2 inches and be 5 feet in length for ease of installation. In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet in length.

Start Up Test

Leak Test

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon around all male (external) pipe threads.

- Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the cooktop. See Fig-5
- Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of regulator. Use a backup wrench on the regulator fitting to avoid damage.
- When installing the range from the front, remove the 90° elbow for easier installation.
- Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
- Connect flexible metal appliance connector to the adapter on the cooktop. Position cooktop to permit connection at the shut-off valve.
- When all connections have been made, make sure all cooktop controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

WARNING - FIRE HAZARD: DO NOT use a flame to check for gas leaks.

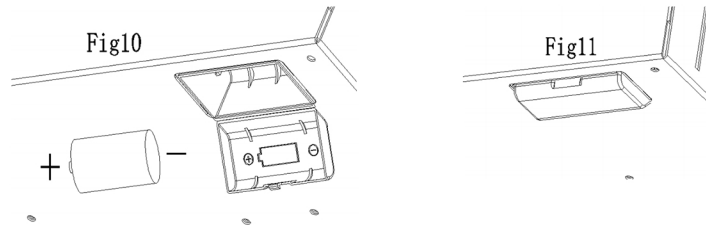
I. COOKTOP INSTALLATION

INSTALLING COOKTOP

Some units may feature a battery, low voltage connection, or electric adaptor for the electric gas igniter.

1.5 Volt Battery

Insert a DC1.5V battery into the compartment (see below Fig. 10) and close the cover. This battery is the power supply for the electronic ignition of gas burners.

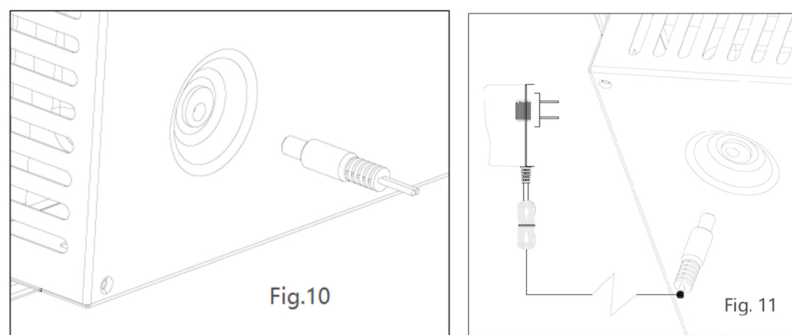


12 Volt DC Wire Connection

- Hook the 12 Volt Positive to RED Lead
- Hook the 12 Volt Negative to the BLACK Lead

Connect the Electric Adaption

Insert DC plug into DC terminal on the bottom plate (see Fig. 10 and Fig. 11). This DC terminal is the power supply (DC 12V by R.V. or adaptor) for the electronic ignition of gas burners.



I. COOKTOP INSTALLATION

INSTALLING COOKTOP

Install Burner Heads

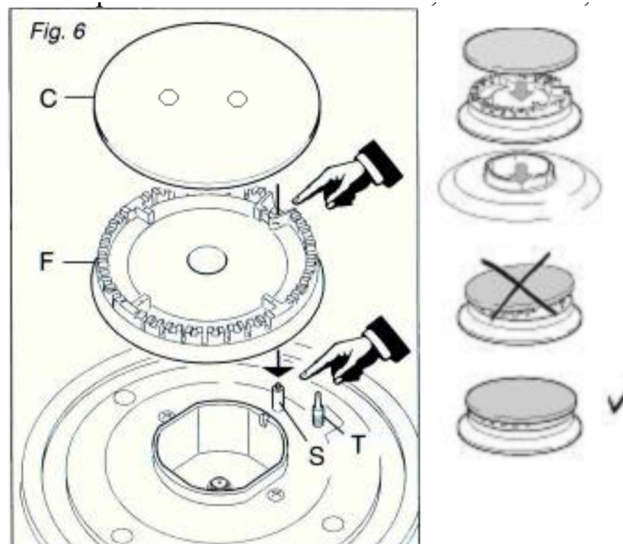
- Being sure that the tabs on burner head are aligned and inserted into notch of the burner base on cooktop. Assemble center burner, when used as shown in Fig-6.

Install Grate

- Grate is located by positioning locating fingers on burner base holder.

Control Test

- Check to see that all controls are in the off position.
- Turn controls on to check unit operation.
- Turn controls off after checking operation.



II. USING THE COOKTOP

UNIT FUNCTIONS

Using the Induction

- Plug the power plug into a standard outlet.
- The Power button will light up and the unit will sound to indicate on.
- The device will remain in standby mode, awaiting user direction.
- Place ferromagnetic cookware (with water, oil, or food already inside) on the center of the glass-ceramic top center.
- Now press the Power button on the control panel, this will turn the cooktop on. The power display will blink and sound another indicator.
- Press the Heat function key once. The pre-set power level "5" is the default selection as the device turns on.
- Using the +/- keys you can change the settings at any time, ranging from 1- 10. This is considered to be the HEAT function.

Using the Temperature Setting

- Using the +/- keys you can change the temperature settings at any time. Settings range from 150-450 degrees Fahrenheit. (Exact temperatures: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420 and 450 F).

II. USING THE COOKTOP

UNIT FUNCTIONS

Using the Timer Function

- After selecting HEAT or TEMP mode, press the TIMER button once. The display will show the number “0”. Using the + and - buttons you can select the operating time in 1-minute intervals (max 150 minutes).
- The display will count down the duration in minutes. Once the time is up, the unit sounds and automatically goes into standby mode. To continue cooking, press the Power button and Heat button to restart.
- During the timer operation, you can change the timer duration at any time with the arrow keys. The device’s built-in memory maintains the HEAT or TEMP settings previously entered.
- You can also change the HEAT or TEMP settings without affecting the current timer setting.

Built-In Safety Shut Off

- The True Induction cooktop is designed to automatically shut off after 150 minutes of use. This built-in auto shut off is a safety feature.
- This function occurs for both the HEAT and TEMP settings. The panel displays “H” if the cooking zone is hot.
- In the event your food requires further cooking, the unit can easily be turned back on and reset to the desired setting.

Turning the Unit Off

- When you are finished cooking, simply press the Power button to turn off the machine.
- Upon completion of cooking, the fan may remain on until the unit has cooled.

II. USING THE COOKTOP

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, check to see if a magnet holds to your cookware. If your magnet stays, then your cookware is ready to be used on the True Induction cooktop.

Optimal cookware has a flat bottom and a diameter of 4.5 - 10 inches. Round, flat bottom pans give the best results. Pans with warped or curved bottoms will not heat evenly. For wok cooking, use a flat-bottom wok. Do not use a wok with a support ring.

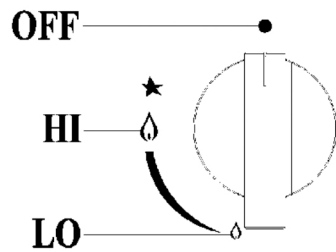
The following are NOT COMPATIBLE

Heat-resistant glass, ceramid, copper, aluminum pans/pots, round bottomed cookware, or cookware with a base less than 4.5 inches.

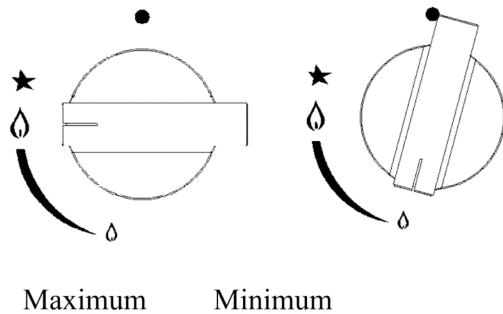
II. USING THE COOKTOP

GAS BURNERS

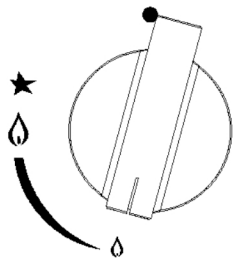
Gas flow to the burners is adjusted by turning the knobs which control the valves. Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:



When the knob is rotated to the maximum position it will permit the rapid boiling of liquids, whereas the minimum position allows the simmer warming of food or maintaining boiling conditions of liquids.



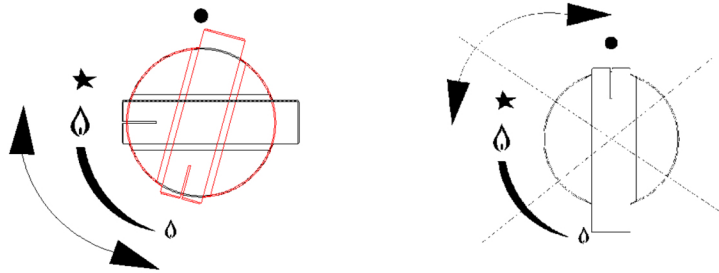
To reduce the gas flow to minimum, rotate the knob further counter-clockwise to point the Lo Position.



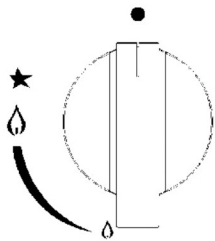
Other intermediate operating adjustments can be achieved by positioning the indicator between the HI and Lo positions, never between the HI and OFF position.

II. USING THE COOKTOP

GAS BURNERS

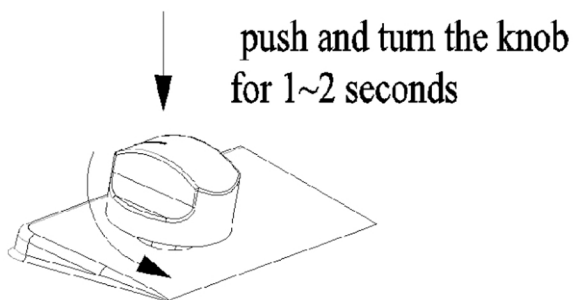


When the range is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.



Burner Ignition

- Any film or stickers on the cooktop surface should be removed before use.
- All operations are performed by means of all control knobs. Knob controls electric ignition, safety device, and flame level.
- To ignite, push and turn the knob for 1~2 seconds in a counterclockwise direction up to the HI position (Maximum rate). Push in and hold the knob until the flame has been lit. The sparks produced by the internal igniter will light the designated burner.



II. USING THE COOKTOP

GAS BURNERS

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.



WARNING: Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency.

On models equipped, check to be sure the cooktop is in the UNLOCKED position.

1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

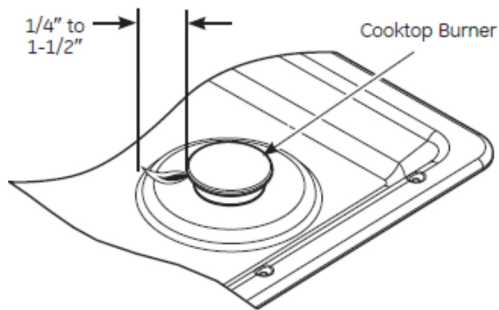
NOTE: If the burner does not light within five seconds, turn the knob off, and wait one minute before trying again.

The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow (yellow tips on outer cones normal for LP gas). The burner flames should not flutter or blow away from the burner. The flame should be no less than 1/4" on the lowest setting and no greater than 1-1/2" on highest setting.

WARNING: If you attempt to measure the flame, please use caution. Risk of burn may occur.

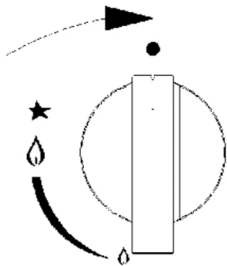
II. USING THE COOKTOP GAS BURNERS



During a power failure, the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.

In the event that the local gas supply conditions make it difficult to light the burner in the HI position, try again with the knob in Lo position.

- To re-light the burner, return the knob to the OFF position and repeat the operation for light.
- To shut off burner, turn the knob in clockwise direction to OFF position.



II. USING THE COOKTOP

BURNERS & PANS

For greater efficiency and lesser gas consumption, use the pots and pans with the right diameters of the burners. Avoid having flames extending out from underneath the pans (refer to the table). A smaller diameter pot or pan placed on a larger burner does not necessarily mean that the boiling conditions are reached quicker.

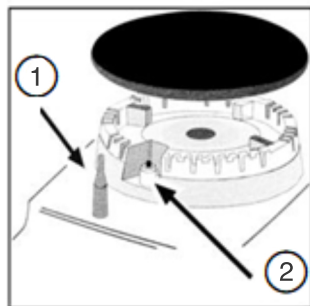
Table of Recommended Pans

Burner	Ø Pan diameter in cm
Auxiliary	From dia. 8 to dia. 14
Semi-Rapid	From dia. 14 to dia. 20
Rapid	From dia. 20 to dia. 28
Triple-Ring	Above dia. 26

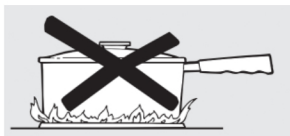
How To Select Flame Size

For safe handling of cookware, never let the flames extend beyond the edge of the cookware. Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



1. Thermocouple
2. Flame Out Safety Device



III. CLEANING AND MAINTENANCE

CLEANING + REPLACEMENT BURNERS

Cleaning

IMPORTANT: Before any operation of cleaning and maintenance, disconnect the appliance from the electrical supply. It's advisable to clean when the appliance is cold and especially for cleaning the enameled parts.

- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Burner and grids can be removed and cleaned with appropriate detergent.
- After cleaning it is very important to check that the burner flame distributor F and the cap C are correctly repositioned. Also check the electrode S & Thermocouple are clean to ensure trouble-free sparking.
- Stainless steel can be stained if it's in contact with highly calcareous water or aggressive detergents (containing phosphorous). It is recommended these parts be cleaned with water and then dried well.

Correct Replacement of the Burners

- All burner caps and burner bases should be properly installed before operating the cooktop, check that each burner has the right size head and cap.
- Burner caps and heads are included with your cooktop.
- Always match the burner head size to the cap size.
- Always line up the hole in the burner head to the electrode.

It's very important to check that the burner flame distributor F and the cap C are correctly repositioned. Failure to do so can cause serious problems. Also check the electrode S & Thermocouple are clean to ensure trouble-free sparking.

IV. TROUBLESHOOTING

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged
- All of the movable parts that make up the burner are mounted correctly
- There are no drafts around the cooking surface

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in
- You keep the knob pressed in long enough to activate the safety device
- The gas holes are not clogged in the area corresponding to the safety device

The burner does not remain on when set to “low”.

Check to make sure that:

- The gas holes are not clogged
- There are no drafts near the cooking surface
- The minimum has been adjusted correctly (see the section entitled, “Minimum Regulation”)

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat
- The cookware is centered correctly on the burner or electric hot plate
- The support grids have not been inverted

IV. TROUBLESHOOTING

ERROR MESSAGES

ERROR CODE	CAUSE AND POTENTIAL SOLUTION
E1	No cookware or incompatible cookware used
E2	Internal IGBT overheat
E3	Voltage is over 145V
E4	Voltage is under 75V
E5	Top plate sensor open/short circuit
E6	IGBT sensor open/short circuit
E7	The cooking temperature is over 450 degrees Fahrenheit in the EG TEMP mode. After 3 minutes in standby the unit will switch off and can then be restarted.
E0	Internal circuit error

V. SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed. For the True Induction cooker, it is essential to heed all precautions:

- 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 used 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 the 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 let the cord dangle over the edge of the table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near: hot gas, electric burner or heated oven.
- 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 power cord provided has been sized accordingly, however, with caution and care extension cords may be used.
 - a. The marked electrical rating should be at least as great as the electrical rating of the appliance.
 - b. 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 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.

V. SAFETY INFORMATION

- This appliance has a polarize plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit on the outlet only one way. If the prongs do not fit fully, reverse the plug. If it still does not fit, contact the seller for warranty support; do not attempt to modify the plug in any way.
- To properly turn off unit press the Power button.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Disconnect power and allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot, some cleaners produce steam or fumes if applied to a heated surface.
- Do not use cooktop for any other use then directed by the manufacturer.

