

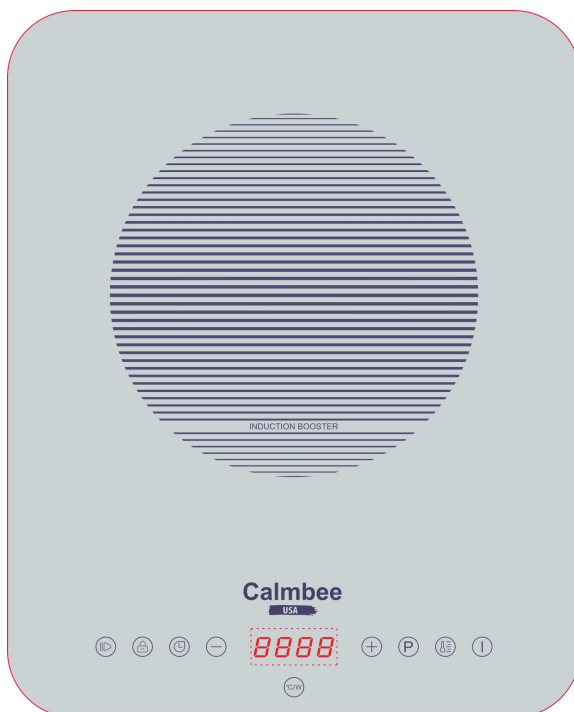
Calmbee

USA

Induction Cooktop

Instruction Manual / Installation Manual

MODEL: BTS121WP





Safety Warnings

This instructions are for your safety. Please read them thoroughly prior to installation and retain them for future reference.

- ✓ The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children being supervised not to play with the appliance.
- ✓ The appliance incorporates an earth connection for functional purposes only.
- ✓ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ✓ **WARNING:**A steam cleaner is not be used.
- ✓ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- ✓ After use, switch off the hob element by its control and do not rely on the pan detector.
- ✓ The appliance is not intended to be operated by means of external timer or separated remote-control system.

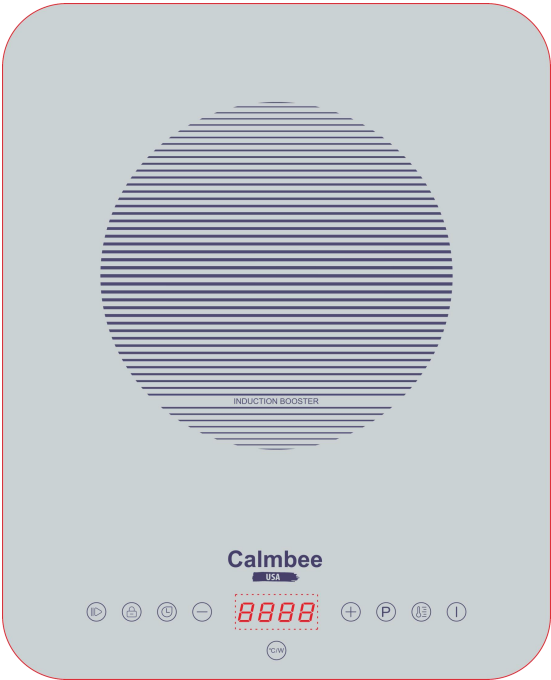
- ✓ Danger of fire: Do not store items on the cooking surfaces.
- ✓ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ✓ WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- ✓ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ✓ WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.
- ✓ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. children shall not play with the appliance. cleaning and user maintenance shall not be made by children without supervision.

- ✓ **WARNING:** The appliance and its accessible parts become hot during use.
- ✓ Care should be taken to avoid touching heating elements.
- ✓ Children less than 8 years of age shall be kept away unless continuously supervised.
- ✓ **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- ✓ **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- ✓ Ensure the Power cord isn't accessible after installation.

Congratulations on the purchase of your new Induction Hob. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Product Overview









Top View



User interface



User interface

Reference	Description
A 	ON/OFF key
B 	Keep warm key
C 	Child lock key
D 	Power/Timer regulating key
E 	Boost control key
F 	Timer key
G 	Pause key
H 	Temperature & power toggle key

Heating zone Power

Heating Zone	Max.Power (220-240V~ 50/60Hz)
Total Rating Power	1800W/2100W(BOOST)

Heat Settings

The settings below should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

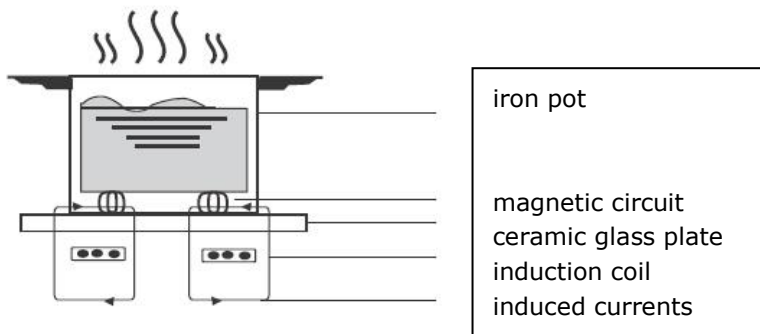
Power rating(W)	Recommended Use
100-200	<ul style="list-style-type: none">•Keep warm•Melting chocolate, butter
400-600	<ul style="list-style-type: none">•Defrosting and heating•Cooking rice or porridge
800-1000	<ul style="list-style-type: none">•Braising•Simmering•Goulash
1200-1500	<ul style="list-style-type: none">•cooking pasta•Roasting/frying with little oil
1800-2100	<ul style="list-style-type: none">•stir-frying•boiling water

Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking.
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

A Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

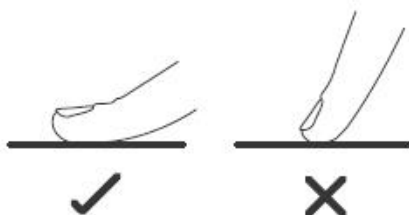


Before using your New Induction Cooktop

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

Using the Touch Controls

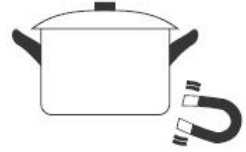
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware



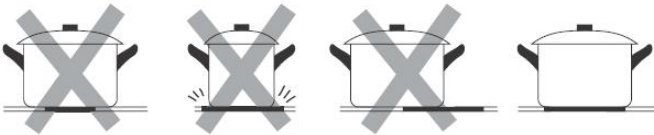
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If **L** does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware.



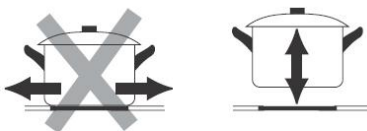
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



Using your Induction Cooktop

To start cooking

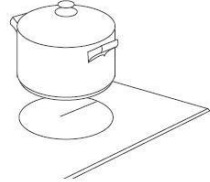
1. Touch the ON/OFF key (A) for 1 second.



After power on, the buzzer beeps once, all displays show " 0 ", indicating that the induction cooktop has entered the state of standby mode.



2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Adjust heat setting by touching the regulating key(D)  or  control.

4. The rate of work will start at 800. Pressing the "+" will count up the power from 800W to 1800W in numerical order. Pressing the "-" key will count down the power circularly.

- If there have no any operation, the induction cooktop will enter the standby mode after 60 seconds with buzzer reminder.
- You can modify the heat setting at any time during cooking.

If the display flashes alternately with the heat setting

This means that:

- You have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- The pan is too small or not properly centred on the cooking zone.


No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

When you have finished cooking


1. Touching the relevant zone select key(A) that you wish to switch off.
2. Press the "-"key will decrease the power to "0" ,or press the "+" and "-"at the same time, the power will decrease to 0 straight away.
3. Beware of hot surfaces
"H" will show cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Using the Boost function

Activated the boost function

1. Select the heating zone by touching the zone select key (A).
2. Touching the boost control key(E) , the digital tube display power and the power reach Max 2100W.


Cancel the Boost function

1. Touching the relevant zone select key(A) that you wish to cancel.
 2. Touching the regulating key(D)  to cancel the Boost function, then the digital tube will display 1800W.
- The function can work in cooking zone.
 - The cooking zone returns to 1800W after 5 minutes.

Using Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the OFF control are disabled.




To lock the controls

Touch the keylock control  for 2 seconds. The digital tube will show "Lo"

To unlock the controls



1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for a while.
3. You can now start using your Induction hob.

Using the Keep warm Function

1. Touch the button  The digital tube will display "100°"
2. If you want to cancel the keep warm, Touching the regulating key (D)  or  control. The cooking zone will be off.

Using the Pause Function

The hob has handy restart function to pause and restart the cooking process if you' reinterrupted.

1. When the hob is on and working, Touching the pause key , burner will stop working, and LED indicator will show the symbol "PAUS".
2. Touching the pause key  two times, all functions will restart at the previous setting.
3. If there is no operation after half an hour, it will automatically shut down.

Using the Temperature & power Function

1. When the hob is on and working, the digital tube display 1800 watts,
2. Touching the temperature & power toggle key, the LED indicator will display 240° degree, when touching the temperature & power toggle key again, it will display 1800.

Temperature & Rated power control setting table

Rated power display	100	200	400	600	800	1000	1200	1500	1800	2100
Temperature display	60	80	100	120	140	160	180	200	240	270

Note: The default is power display



When the hob is in the lock mode, all the controls are disable except OFF, you can always turn the hob off with the OFF control in an emergency, but you shall unlock the hob first in the next operation.

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power Rating	100W~400W	600W~1000W	1200W~1500W	1800W
Default working timer (min)	360	180	120	90

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.




People with a heart pace maker should consult with their doctor before using this unit.

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer for up to 2 hours.

Using the Timer as a Minute Minder


1. Make sure the cooktop is turned on.
2. Touch the Timer key(F) . The minder indicator will start flashing "0:10", and you can set the timer at this point.



3. Using the "+" or "-" buttons, you can realize the setting of timing from 1 minute to 2 hours.
Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.
Touching the "-" and "+" together, the timer is canceled, and the timer indicator will turn off.
4. When the time is set, it will begin to count down immediately. The display will show the remaining time .
5. Buzzer will bips for 30 seconds and the timer indicator will turn off when the setting time finished.

Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:


1. Touching the Timer key(F)  , the minder indicator will start flashing " 0:10 " ,and you can set the timer at this point.



2. Using the "+" or "-" buttons ,you can realize the setting of timing from 1 minute to 2 hours.
Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.
Touching the "-" and "+" together, the timer is canceled, and the timer indicator will turn off.
3. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.
4. When cooking timer expires, the corresponding cooking zone will be switch off automatically.
5. Other cooking zone will keep operating if they are turned on previously.
6. When using "the timer as an alarm" and "the timer to switch off the zones " together, the display will show the remaining time of alarm as first priority. Press cooking zone to show the remaining time of switch off timer.

Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Error Message	Possible Cause	What to do
	No pot or pot not suitable;	Replace the pot;
ER03	Water or pot on the glass over the control	Clean the user interface
F1	The connection between the display board and the left mainboard is fail	1.Connection cable not correctly plugged or defective; 2.Replace the Mainboard.
F3	Coil temperature sensor failure.	Replace the coil sensor
F4	Mainboard temperature sensor failure.	Replace the mainboard
E1	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
E2	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
E3	Abnormal supply voltage (too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4	Abnormal supply voltage (too low)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E5	Temperature sensor failure	Connection cable not correctly plugged or assemble defective;

The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and please contact the service department.

Technical Specification

Cooking Hob	BTS121WP
Supply Voltage	220-240V~
Installed Electric Power	2100W
Product Size L×W×H(mm)	300X370X22

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

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