

THOR
K I T C H E N[®]

USE + CARE MANUAL

**30/36 INCH PROFESSIONAL
INDUCTION COOKTOP**
PIH30 | PIH36



USE & CARE MANUAL

30/36 INCH PROFESSIONAL INDUCTION COOKTOP

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IMPORTANT INSTRUCTION

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE.

- 1) Proper Installation-Be sure your appliance is properly installed and grounded by a qualified technician.
- 2) Never Use Your Appliance for Warming or Heating the Room.
- 3) 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.
- 4) Wear Proper Apparel-Loose-fitting or hanging garments should never be worn while using the appliance.
- 5) 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.
- 6) Storage in or on Appliance-Flammable materials should not be stored in an oven or near surface units.
- 7) Do Not Use Water on Grease Fires-Smother fire or flame or use dry chemical or foam-type extinguisher.
- 8) 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.
- 9) 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.
- 10) Never Leave Surface Units Unattended at High Heat Settings-Boilover causes smoking and greasy spillovers that may ignite.
- 11) 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.
- 12) 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.
- 13) 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.
- 14) 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.
- 15) 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.
- 16) Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- 17) 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.
- 18) 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 (identification of areas-for example, the cook-top and surfaces facing the cook-top).
- 19) CAUTION-Light (Error Code) signals a component failure. Disconnect power supply and call qualified serviceman. Have appliance repaired by a qualified serviceman before using.
- 20) Read these instructions carefully before installing or using this appliance.
- 21) No combustible material or products should be placed on this appliance at any time.

IMPORTANT INSTRUCTION

- 22) Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- 23) In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- 24) This appliance is to be properly installed and earthed only by a suitably qualified person.
- 25) This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- 26) **WARNING:** Use only cooktop 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 cooktop guards incorporated in the appliance.
- 27) The use of inappropriate guards can cause accidents.
- 28) Failure to install the appliance correctly could invalidate any warranty or liability claims.
- 29) Regarding the details of installation, please refer to the section <Installation>.
- 30) Connect only to a 3-wire, 240-volt power supply; the neutral conductor is not required for the operation of the appliance. The potential at the power supply electrical connections shall be 150-volts-to-ground or less.

WARNING

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface is broken or cracked, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns. Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts. Safety instructions
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.

IMPORTANT INSTRUCTION

- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store Items of Interest to children In cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with Jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- 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.
- This appliance is intended to be used in a domestic household environment only! Commercial use of any kind is not covered under the manufacturer's warranty!
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. **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:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- State of California Proposition 65 Warnings
This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:



WARNING

Cancer and Reproductive Harm - www.P65Warnings.ca.gov

SAVE THESE INSTRUCTIONS

CONNECTING THE POWER SUPPLY

Power Supply Connection:

- The power supply must be connected **in accordance with relevant electrical standards and regulations**.
- A **single-pole circuit breaker** or equivalent protective device should be installed in the fixed wiring to ensure safe operation.

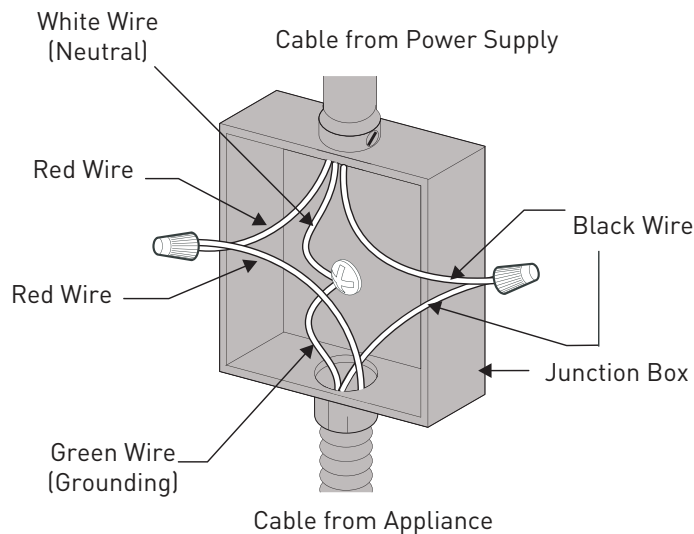
The **connection method** is illustrated in the diagram below:



Important:

- All electrical connections must be carried out by a **qualified electrician**.
- Ensure that the power supply voltage and frequency correspond to the values specified on the **rating label** of the cooktop.
- Improper connection may result in **electric shock, short circuit, or damage** to the appliance.

For 3-wire cable from home power supply



3-Wire Cable from Home Power Supply

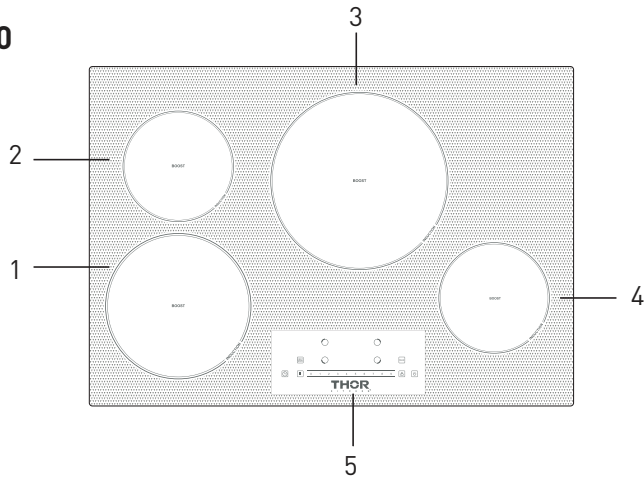
Electrical Safety and Cable Handling:

- If the **power cable is damaged or needs replacement**, this must be carried out by an authorized after-sales technician using the proper tools to prevent accidents.
- When connecting the appliance **directly to the mains supply**, an **omnipolar circuit breaker** must be installed, with a minimum contact gap of 0.12 in (3 mm).
- The installer must **ensure that the electrical connection is correct** and fully complies with safety regulations.
- The power cable **must not be bent, twisted, or compressed**, as this can cause damage and create a safety hazard.

PRODUCT OVERVIEW

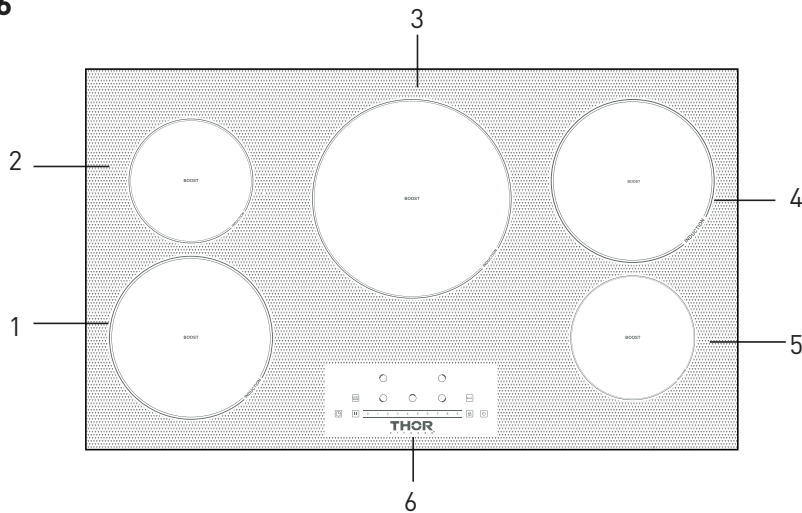
Top View

PIH30



- 1. 30inch max. 1800/2100W zone
- 2. 30inch max. 1200/1600W zone
- 3. 30inch max. 2300/3700W zone
- 4. 30inch max. 1200/1600W zone
- 5. 30inch Control panel

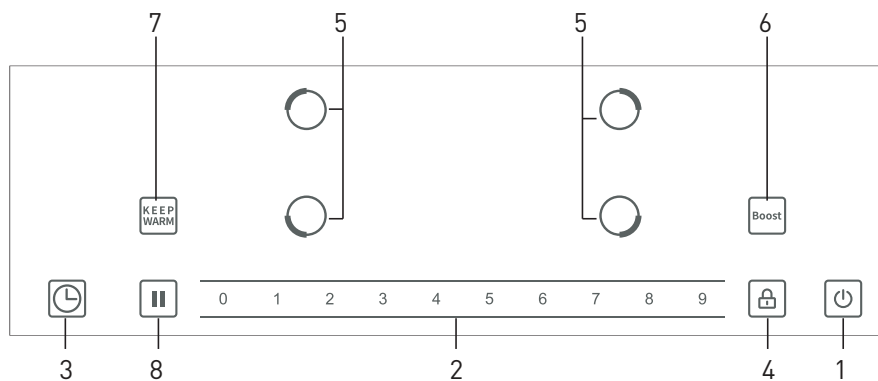
PIH36



- 1. 36inch max. 1800/2100W zone
- 2. 36inch max. 1200/1600W zone
- 3. 36inch max. 2300/3700W zone
- 4. 36inch max. 1800/2100W zone
- 5. 36inch max. 1200/1600W zone
- 6. 36inch Control panel

The Control Panel

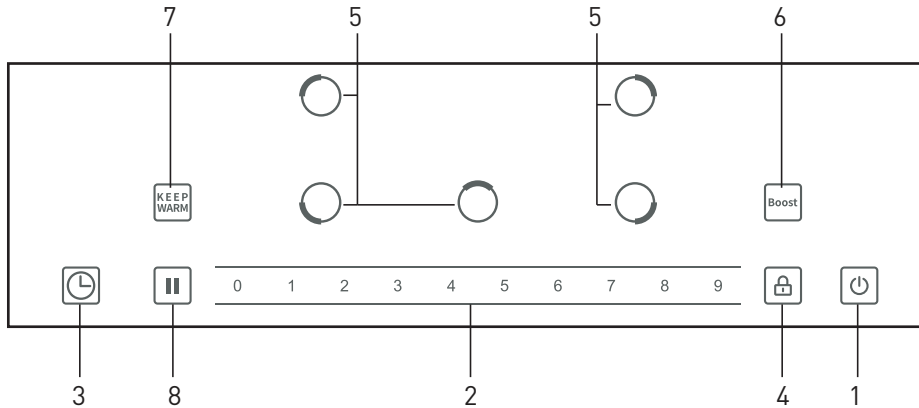
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- 1. ON/OFF switch
- 2. Select power level
- 3. Setting the timer
- 4. Child lock
- 5. Select heating zone
- 6. Boost control
- 7. Keep warm
- 8. Pause

PRODUCT OVERVIEW

PIH36



Technical Specification

Induction Cooktop	PIH30	Induction Cooktop	PIH36
Cooking Zones	4 Zones	Cooking Zones	5 Zones
Supply Voltage	240V~ 50Hz/60Hz	Supply Voltage	240V~ 50Hz/60Hz
Power	7700W	Power	11100W
Product Dimension WxDxH(inch)	30" x 21" x 5 1/4"	Product Dimension WxDxH(inch)	36" x 21" x 5 1/4"
Cutout Dimension AxB (inch)	29 1/4" x 20 1/4"	Cutout Dimension AxB (inch)	35 1/4" x 20 1/4"

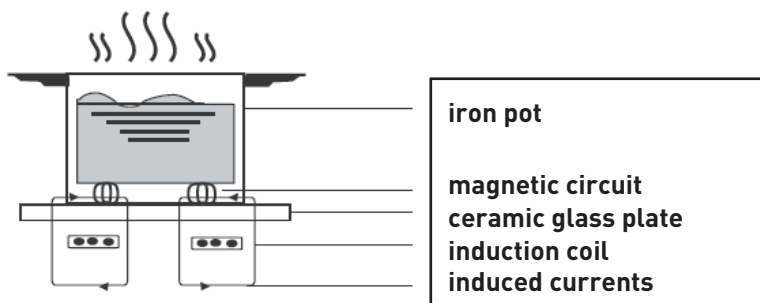
Weight and Dimensions are approximate. Because we continually strive to improve our products. We may change specifications and designs without prior notice.

Product Information:

The ceramic glass induction can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multipower selection, really the optimal choice for modern families. The cooktop centers on customers and adopts personalized design. The cooktop has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

A Word on Induction Cooking:

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It operates by generating cooking technology. It operates by generating electromagnetic fields that heat the cookware directly, rather than heating the glass surface. The glass surface warms only as a result of contact with the heated cookware, ensuring faster heating, improved energy efficiency, and enhanced safety.

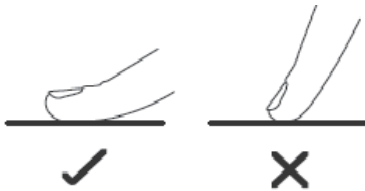


BEFORE USING YOUR NEW COOKTOP

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

Using the Touch Controls:

- The controls are touch sensitive; no pressure is required.
- Use the ball of your finger for best response.
- A beep will sound each time a touch is successfully registered.
- Make sure the control area is clean and dry, and keep it free of objects such as utensils or cloths. Even a thin layer of moisture may affect the touch controls.



Choosing the right Cookware:

- Only use cookware with a base suitable for induction cooking. Look for Cookware suitable for **induction cooking** must have a **ferromagnetic base** meaning the base must be magnetic and of the correct size for the cooking zone. The cooktop automatically detects the **position, size, and shape** of the cookware based on the **ferromagnetic properties and diameter** of its base.
- Always follow the cookware manufacturer's instructions regarding induction compatibility.

How to Check if Cookware is Suitable :

- You can easily determine whether your cookware is compatible with induction cooking by using one of the following methods:

1) **Magnet Test:**

- Place a small magnet (such as a refrigerator magnet) on the base of the cookware.
- If the magnet sticks firmly, the cookware is suitable for induction use.
- If the magnet only sticks weakly or not at all, the cookware is not suitable.

2) **Cooktop Detection Test:**

- Place the cookware on a cooking zone and switch the cooktop on.
- Select a low power setting.
- If the display indicates a heating error or the cookware does not warm up, the material is not compatible.



• **Suitable Cookware**

- Cookware with a **partially ferromagnetic base**.
→ Only the magnetic area will heat, which may cause uneven temperature distribution.
- Cookware with **aluminum content** in the base.
→ Reduced ferromagnetic area can result in lower heating power or undetected cookware.

BEFORE USING YOUR NEW COOKTOP

• Not Suitable Cookware

- Cookware made of **thin steel, glass, clay, porcelain, wood, copper, or standard aluminum** (without induction-compatible base).

→ These materials are non-magnetic and will not heat on an induction cooktop.

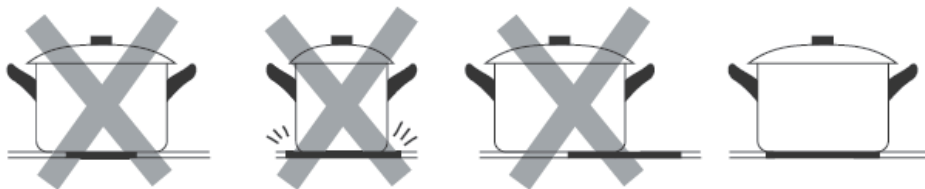
Size of burner(in)	The minimum cookware (diameter /in)
6 1/4"	4 3/4"
7 1/16"	5 1/2"
8 1/4"	6 1/4"

★ IMPORTANT

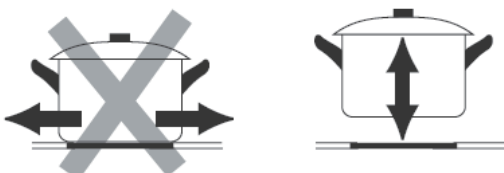
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic cooktop-do not slide, or they may scratch the glass.




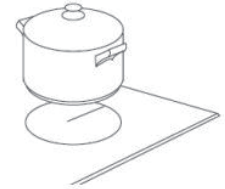
USING YOUR COOKTOP

To start cooking:

Turn On the Cooktop

After powering on, the buzzer will beep once. All indicators will light up for **1 second** and then go out, indicating that the cooktop has entered **standby mode**.

- Touch the **ON/OFF**  switch. All indicators will show "-".
- If you do not select a heating zone or set a heat level within **30 seconds**, the cooktop will automatically switch off. You will need to restart from Step 1.



Place a Suitable Cookware

- Place a compatible cookware on the cooking zone you wish to use.
- Ensure that the **bottom of the cookware** and the **surface of the cooking zone** are clean and dry.

Select the Cooking Zone

- Touch the **heating zone selection control**. An indicator next to the selected zone will flash.
- Preset power levels:
 1. 30 inch Left Front area= 1800/2100 power level
30 inch Left Back area= 1200/1600 power level
30 inch Middle area= 2300/3700 power level
30 inch Right Front area= 1200/1600 power level
 2. 36 inch Left Front area= 1800/2100 power level
36 inch Left Back area= 1200/1600 power level
36 inch Middle area= 2300/3700 power level
36 inch Right Front area= 1200/1600 power level
36 inch Left Back area= 1800/2100 power level

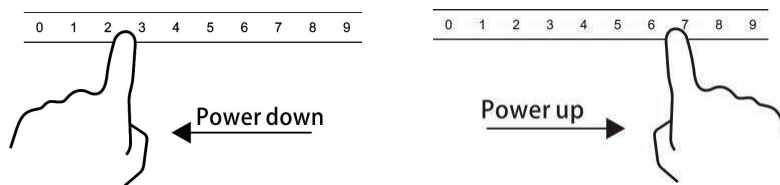


Set the Heat Level

- Use the **slider control** to select the desired heat setting.
- If you do not select a heat setting within **30 seconds**, the cooktop will automatically switch off. You will need to restart from Step 1.

Adjust Heat During Cooking

- You can modify the heat setting at any time while cooking by using the **slider control**.



When You Have Finished cooking

To ensure safe operation and efficient use of residual heat, follow the steps below when you have finished cooking.

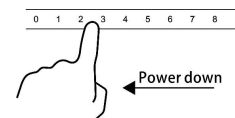
Select the Cooking Zone

- Touch the **heating zone selection** corresponding to the area you wish to switch off.



Turn Off the Cooking Zone

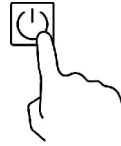
- Touch the slider control for the desired cooking zone.
- Ensure that the display shows "0", indicating that the zone is turned off.



USING YOUR COOKTOP

Turn Off the Cooktop

- Touch the **On/off control** to switch off the entire cooktop.



Hot Surface Indicator

- The symbol "H" will appear on the display to indicate that the cooking zone is still hot.
- Do **not touch** the area while "H" is displayed, as the surface temperature may still cause burns.
- The "H" symbol will disappear once the surface has cooled to a safe temperature.



Energy-Saving Tip

- You can use residual heat for energy efficiency.
- If you wish to heat additional pans, place them on a cooking zone that still shows the "H" indicator to make use of the remaining heat.

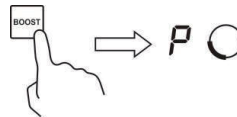
Using the Boost Function:

Activate the Boost Function

- Select the **cooking zone** with the Boost function (front left zone).

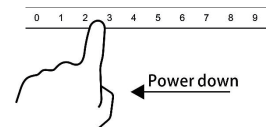
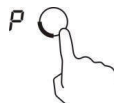


- Touch the "BOOST" until the power level indicator shows "P".



Cancel the Boost Function

- Select the **same cooking zone** (front left zone).
- Use the **slider control** to cancel the Boost function and select the desired power level.



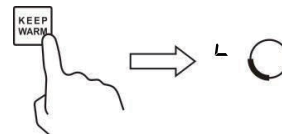
Note:

- The Boost function operates for a maximum of **5 minutes**.
- After 5 minutes, the power level will automatically revert to **level 9**.

Using the Keep Warm Function:

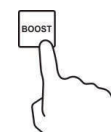
Activate the Keep Warm function

- Select the **cooking zone** with the Keep Warm function.
- Touch the **Keep Warm control**. The zone indicator will display "L".



Cancel the Keep Warm function


- Select the **same cooking zone**.
- Choose one of the following options:
 - 1) Touch the **slider control** to cancel the Keep Warm function and set a new power level.
 - 2) Touch another **function control** (e.g., Boost). The cooking zone will switch to the selected function or level.

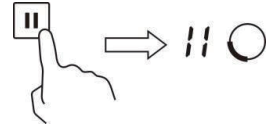


USING YOUR COOKTOP

Using the Pause Function:

Activate Pause Mode

- Touch the **Pause control** .
- All zone indicators will display "II", and all active heating zones will temporarily stop heating.




Resume Cooking

- Touch the **Pause control again**.
- All heating zones will return to their previous settings. Note:
 - 1) The Pause function can be used when one or more heating zones are operating.
 - 2) If you do not cancel Pause mode within 10 minutes, the cooktop will automatically switch off.

Locking the Controls


- You can lock the controls to prevent accidental or unauthorized use—for example, to stop children from turning the cooktop on.
- When the controls are locked, **all controls are disabled except the ON/OFF control**.

To Lock the Controls

- 1) Touch the **Key Lock control** .
- 2) The indicator will display "Lo", confirming that the controls are locked.



To Unlock the Controls

- 1) Make sure the cooktop is **turned on**.
- 2) Touch and hold the **Key Lock control**  for **3 seconds**.
- 3) The indicator will go out, and you can now operate the cooktop as normal.

CAUTION

- When the cooktop is in Lock mode, all controls are disabled except the ON/OFF control.
- In an emergency, you can always turn off the cooktop using the ON/OFF control.
- You must unlock the cooktop before using it again.

Residual Heat Warning

After cooking, the cooktop surface may remain hot.

- The letter "**H**" will appear on the display to indicate residual heat.
- Do **not touch** the cooking zone while "H" is displayed
- The indicator will disappear once the surface has cooled to a safe temperature.

Auto Shutdown

Your cooktop features an automatic safety shut-down.

This function activates if a cooking zone is accidentally left on for an extended period without user interaction.

USING YOUR COOKTOP

Heat Settings

Heat Setting	Suitability
1-2	<ul style="list-style-type: none"> • delicate warming for small amounts of food. • melting chocolate, butter, and foods that burn quickly. • gentle simmering. • slow warming.
3-4	<ul style="list-style-type: none"> • reheating • rapid simmering • cooking rice
5-6	<ul style="list-style-type: none"> • pancakes
7-8	<ul style="list-style-type: none"> • sauteing • cooking pasta
9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

After these times, the affected cooking zone will **automatically switch off for safety**.

Using the Timer

Your cooktop features a **multi-function timer** that can be used in two ways:

- **As a Minute Minder:**
The timer counts down the set time but **does not turn off** any cooking zone when the time is up.
- **As a Cut-Off Timer:** The timer automatically **turns off one or more cooking zones** after the set time has elapsed.
- You can set the timer for up to **99 minutes**.

Using the Timer as a Minute Minder:

Ensure the Cooktop Is Turned On

- The cooktop must be powered on, and **no cooking zone** should be selected (the zone indicator should **not be flashing**).
Note: You can set the minute minder **before or after** setting the power level of any cooking zone.

USING YOUR COOKTOP

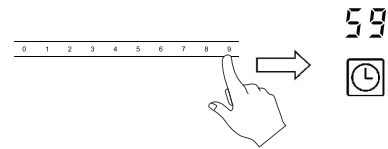
Activate the Timer

- Touch the **Timer control**.
- "00" will appear on the timer display, and the **right-hand digit "0" will Flash**.



Set the Time

- Use the **slider control** to adjust the timer setting (for example, touch "5" and "9" to set **59 minutes**).
- The timer will begin **counting down automatically** once the time is set.
- The display will show the **remaining time**.



Timer Completion

- When the countdown reaches zero, a **buzzer will beep for 30 seconds**.
- The timer indicator will display "--", indicating that the set time has finished.

Using the Timer to Switch off One or More Cooking Zones:

You can use the timer to automatically **turn off** one or more cooking zones after a set period of time.

Setting the Timer for One Cooking Zone

• Select the Cooking Zone

- 1) Touch the **heating zone selection control** for the zone you want to set the timer on.



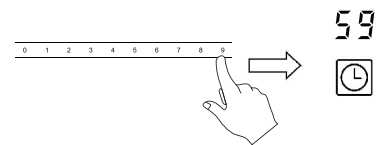
• Activate the Timer

- 1) Touch the **Timer control**.
- 2) "00" will appear on the timer display, and both digits will flash.



• Set the Time

- 1) Use the **slider control** to set the desired time (for example, touch "5" and "9" to set **59 minutes**).
- 2) The timer will start **counting down immediately**, and the display will show the **remaining time**.



Note: A **red dot** will appear in the lower right corner of the power level display to indicate that the timer is active for that cooking zone.

• When the Timer Expires

- 1) The corresponding cooking zone will **automatically switch off**.
- 2) The timer indicator will display "--".



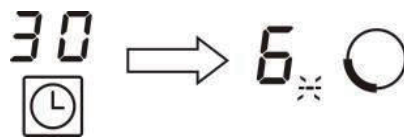
Note: Any other cooking zones that are turned on will continue operating normally.

Setting the Timer for Multiple Cooking Zones:

- When a timer is set for several cooking zones, **red dots** will appear beside the relevant power level indicators.



- The timer display will show the **shortest remaining time** among all active timers.
 - The dot for the cooking zone with the shortest timer will flash.
 - Example:
 - Zone A set to **15 minutes** (dot flashes)
 - Zone B set to **45 minutes** (dot steady)
- When the first countdown ends, the corresponding cooking zone will switch off.
 - The display will then show the **next shortest timer**, and the **dot** for that zone will begin to flash.



Tip:

You can touch the **heating zone selection control** at any time to view the remaining timer for that specific zone

Cancelling the Timer

- Touch the **heating zone selection control** for the zone you wish to cancel the timer on.
- Touch the Timer control — the indicator will **Flash**.
- Use the **slider control** to set the timer to "00".
 - The timer is now **cancelled** for that zone.



COOKING SAFETY AND TIPS

Important Safety Notice

When Frying:

- Take extra care when frying, as **oil and fat heat up very quickly** especially when using the **Boost function**.
- At extremely high temperatures, **oil and fat can ignite spontaneously**, creating a **serious fire risk**.
- **Never leave your cooking unattended** when frying or using high heat settings.

General Cooking Tips:

- When food reaches boiling point, **reduce the power setting** to prevent overcooking or boiling over.
- **Use a lid** to retain heat, reduce cooking times, and save energy.
- **Minimise liquid or fat** in your recipes to shorten cooking times.
- Start cooking on a **high setting**, then reduce to a **lower setting** once the food has heated through.

Simmering and Cooking Rice:

- **Simmering** occurs just below boiling point, around **185°F/85°C**, when small bubbles rise occasionally to the surface.
- Simmering is ideal for **soups, stews, and casseroles**, allowing flavours to develop slowly without overcooking.
- **Egg-based and flour-thickened sauces** should also be cooked below boiling point to avoid curdling or separation.
- Some dishes-such as rice cooked by the **absorption method**-may require a slightly **higher setting than the lowest level** to cook properly within the recommended time.

Searing Steak To cook juicy, flavoursome steaks:

- Allow the meat to stand at **room temperature for about 20 minutes** before cooking.
- Preheat a **heavy-based frying pan** on a high setting.
- Brush both sides of the steak lightly with oil. Add a small amount of oil to the hot pan, then place the steak in carefully.
- **Turn the steak only once** during cooking.
 - 1) Cooking time depends on the **thickness** of the steak and your **preferred doneness**, typically **2-8 minutes per side**.
 - 1) Press the steak gently to test: **the firmer it feels, the more well-done** it is.
- After cooking, **let the steak rest** on a warm plate for a few minutes to allow the juices to redistribute and the meat to become tender.

For Stir-Frying:

- **Use a flat-based, induction-compatible wok or large frying pan.**
- **Prepare all ingredients** in advance - stir-frying is a quick process.
 - 1) For larger quantities, **cook in smaller batches** to maintain high heat.
- Preheat the pan briefly, then add about **two tablespoons of oil**.
- Cook the **meat first**, remove it from the pan, and keep it warm.
- **Stir-fry the vegetables** until they are hot but still crisp.
- Reduce the cooking zone to a **lower power setting**, return the meat to the pan, and add your sauce.
- Stir gently to heat everything through evenly.
- **Serve immediately** for the best flavour and texture.

COOKING SAFETY AND TIPS

Saving Energy

By following the tips below, you can significantly reduce the energy consumption of your induction cooktop and cook more efficiently.

Use Cookware of the Correct Size

- Always select cookware with a base diameter that matches the size of the cooking zone.
- Center the cookware properly on the cooking zone to ensure optimal heat transfer.

Note: For frying pans, manufacturers often specify the **top diameter** of the pan. The **base diameter**—which determines efficiency—is usually smaller.

→Using cookware that is too small wastes energy, while using cookware that is too large increases the amount of energy required to heat the pan.

Use Lids When Cooking

- Always cover cookware with a well-fitting lid.
- Avoid lifting the lid unnecessarily, as this allows heat and energy to escape.
- A **glass lid** allows you to monitor the cooking process without removing it, helping to retain heat and moisture.

→Cooking without a lid can consume significantly more energy.

Choose Cookware with a Flat, Solid Base

- Ensure the base of your cookware is flat and makes full contact with the cooking surface.
- Cookware with warped or curved bases reduces heat transfer efficiency and increases energy consumption.

Match Cookware Size to the Quantity of Food

- Use cookware appropriate to the amount of food being prepared.

→Heating a large pot for a small portion of food uses unnecessary energy.

Use the Appropriate Amount of Water

- When boiling or steaming, add only as much water as needed to cook the food properly.
- Avoid unnecessary excess water, which wastes energy and increases cooking time.
- Make sure there is always enough water to prevent the food from drying out or burning.

Adjust Power Levels Appropriately

- After bringing food to a boil, reduce the power level as soon as possible to maintain a gentle simmer or steady cooking temperature.

→Lower power settings are sufficient for continued cooking and use less energy.

COOKING SAFETY AND TIPS

care instructions

What?	Overview of the Most Common Types of Damage	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ul style="list-style-type: none"> • Switch the power to the cooktop off. • Apply a cooktop cleaner while the glass is still warm (but not hot!) • Rinse and wipe dry with a clean cloth or paper towel. • Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Switch the power to the cooktop off. Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ul style="list-style-type: none"> • Switch the power to the cooktop off at the wall. • Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. • Clean the soiling or spill up with a dish cloth or paper towel. • Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ul style="list-style-type: none"> • Switch the power to the cooktop off. • Soak up the spill • Wipe the touch control area with a clean damp sponge or cloth. • Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

General Care Tip

To maintain the appearance and performance of your induction cooktop:

- Clean the surface after each use with a soft cloth and suitable cleaner.
- Do not place hot lids or other items on the surface that could cause thermal stress
- Allow the cooktop to cool before cleaning.

COOKING SAFETY AND TIPS

Tips and Trouble Shooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	<ul style="list-style-type: none"> No power 	<ul style="list-style-type: none"> Ensure the cooktop is properly connected to the power supply and switched on. Check for a power outage in your home or area. If the issue persists contact a qualified technician.
Touch controls are unresponsive	<ul style="list-style-type: none"> The controls are locked. 	<ul style="list-style-type: none"> Unlock the controls. See Using Your Induction Cooktop for instructions.
Touch controls are difficult to operate	<ul style="list-style-type: none"> A slight film of water on the controls, or using the tip of your finger 	<ul style="list-style-type: none"> Ensure the touch control area is dry and use the ball of your finger when operating the controls.
Glass surface is being scratched	<ul style="list-style-type: none"> Rough-edged cookware or abrasive cleaning products 	<ul style="list-style-type: none"> Use cookware with flat, smooth bases. See Choosing the Right Cookware. Use recommended cleaning products and methods (Care and Cleaning section).
Some pans make crackling or clicking noises	<ul style="list-style-type: none"> Cookware construction (different metal layers vibrating) 	<ul style="list-style-type: none"> This is normal and does not indicate a fault.
Low humming noise on high heat	<ul style="list-style-type: none"> Induction technology 	<ul style="list-style-type: none"> This is normal. The noise should decrease or disappear when the heat setting is lowered.
Fan noise from the cooktop	<ul style="list-style-type: none"> Cooling fan operating to prevent overheating 	<ul style="list-style-type: none"> This is normal. The fan may continue after the cooktop is turned off. Do not switch off power at the wall while the fan is running.
Pans do not heat, or “-” appears on display	<ul style="list-style-type: none"> Cookware is unsuitable for induction, too small, or not centered 	<ul style="list-style-type: none"> Use induction-compatible cookware. Ensure the pan is centered and the base matches the size of the cooking zone. See Choosing the Right Cookware..
Cooktop or cooking zone turns off unexpectedly; error code displayed	<ul style="list-style-type: none"> Technical fault. 	<ul style="list-style-type: none"> Note the error code, switch off power at the wall, and contact a qualified technician.

FAILURE DISPLAY AND INSPECTION

If an **abnormal condition** occurs, the induction cooktop will automatically enter a **protective state** to ensure safety and prevent damage. When this happens, the cooktop will **stop operating** and display a **corresponding error or protection code** on the control panel.

Refer to the **Error Code Table** in your manual to identify the issue and follow the recommended actions.

If the problem persists after performing the suggested checks, please **disconnect the power supply** and **contact qualified service personnel** for inspection and repair,

Problem/Error Code	Possible causes	Solutions
The fans keep running for about one minute after the cooking zone has been switched off	<ul style="list-style-type: none"> The internal electronics are cooling down. 	<ul style="list-style-type: none"> This is normal. The fans will stop automatically once the components have cooled.
"E0" appears in the timer display	<ul style="list-style-type: none"> The IGBT (electronic component) is overheating. 	<ul style="list-style-type: none"> Turn off the cooktop and allow it to cool down. Once cooled, restart the cooktop.
"U" appears in the Timer display	<ul style="list-style-type: none"> No cookware detected, or cookware is improperly placed. 	<ul style="list-style-type: none"> Ensure the cookware is centered on the cooking zone and that it is induction-compatible. See Compatible Cookware section.
"E2" appears in the Timer display	<ul style="list-style-type: none"> Supplied voltage to the cooktop is too low 	<ul style="list-style-type: none"> This may be caused by reduced voltage from the household circuit. If connections are correct and voltage returns to normal, the code will clear automatically.
"E3" appears in the Timer display	<ul style="list-style-type: none"> Supplied voltage to the cooktop is too high 	<ul style="list-style-type: none"> This may be caused by an electrical surge or overvoltage. If connections are correct and voltage returns to normal, the code will clear automatically.
"E7" appears in the Timer display	<ul style="list-style-type: none"> NTCI sensor disconnected (break-off). 	<ul style="list-style-type: none"> Turn off and unplug the cooktop for 30 seconds. Reconnect and restart. If the problem persists, contact service.
"E8" appears in the Timer display	<ul style="list-style-type: none"> NTCI sensor short circuit. 	
"E9" appears in the Timer display	<ul style="list-style-type: none"> NTC2 sensor disconnected (break-off). 	
"EE" appears in the Timer display	<ul style="list-style-type: none"> NTC2 sensor short circuit. 	
"F" appears in the Timer display	<ul style="list-style-type: none"> Communication error or electronic fault. 	<ul style="list-style-type: none"> Contact an authorized service technician for inspection and repair.
Noise (humming, crackling, or buzzing)	<ul style="list-style-type: none"> Normal operating sounds caused by cookware and induction technology. 	<ul style="list-style-type: none"> This is normal. See Operational Cooktop Noises section for more details.

Important Safety Notice

- The information above provides guidance for identifying and inspecting **common failures**.
- Do **not attempt to disassemble or repair the induction cooktop yourself**, as this may cause **electric shock, fire, or permanent damage** to the appliance.
- Always contact a **qualified technician or authorized service center** for inspection and repair.

WARRANTY



Warranty&Service

This appliance has been manufactured by Thor International, 4651 E Airport Drive, California 91761

For Customer Service, please call (877) 288 - 8099

For the most up to date warranty and service policy, please refer to our website

WWW.THORKITCHEN.COM/WARRANTY-REGISTRATION

For in-warranty service requests, please visit our website at

WWW.THORKITCHEN.COM/SERVICE

Please Note: You must provide proof of purchase or installation date for any in-warranty service requests

We Stand Behind the Quality of Our Appliances.

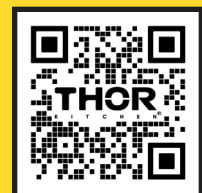
Reliability and customer satisfaction are our top priorities. We offer a solid two-year warranty on both parts and labor. Enjoy professional-grade performance with the confidence that we've got you covered.

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WARRANTY



PARTS

Questions: service@thorinternational.com