




GERMAN GIC-228DB-GIC-252DB Built-In Induction Cooker User Manual

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Warnings and Recommendations

Safety Warnings

Thank you for purchasing German Pool Built-in Induction Cooker.

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.

Your safety is important to us.

Please read this information before using your cooktop.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care – panel edges are sharp.
- Failure to use caution could result in injuries or cuts.

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible materials or products should be placed on this appliance at any time.
- In order to avoid hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and Maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, 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.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

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 Induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- 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 the 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 injuries or cuts

Important Safety Instructions

- Never leave the appliance unattended when in use.
Boil over 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.
- Do not place or leave any magnetizable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.

- Never use your appliance for warming or heating the room.
- 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 rely on the pan detection feature to turn off the cooking zones when you remove the pans.

- 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 on its usage.

The instructor should be convinced that they can use the appliance without causing 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 Induction 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 Induction 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 household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.



WARNING:

- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching any heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, instead switch off the appliance and then cover the flame with a lid or a fire blanket.

- Danger of fire: do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for the hob surfaces of glass-ceramic or similar materials 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.
- No accessible metal parts after installation in accordance with user manual.

Disposal Instructions

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 was disposed of in the wrong way.

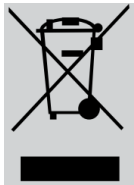
The symbol on the product indicates that it may not be treated as normal household waste.

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, recycle and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



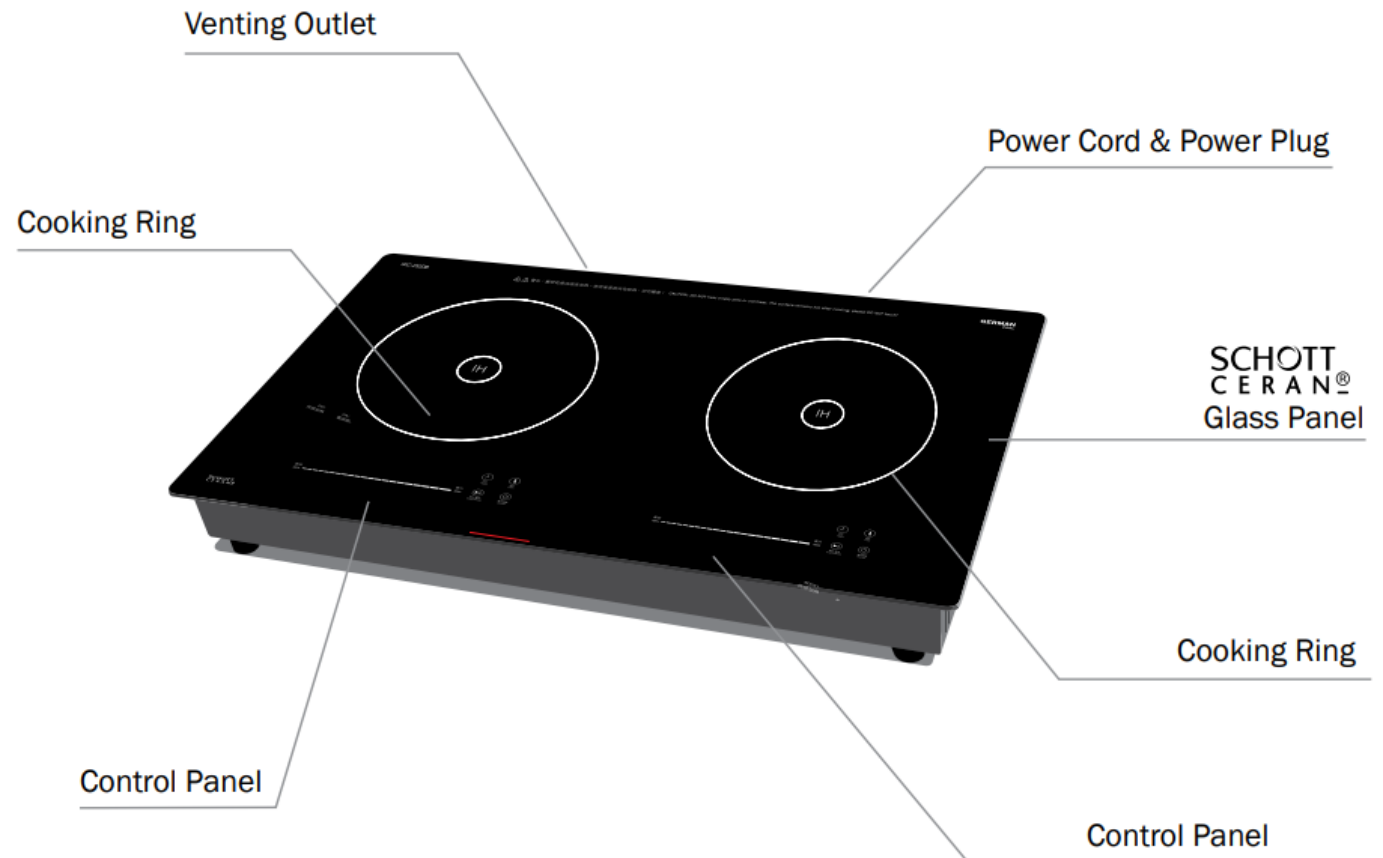
WARNING:

Do not dispose of this product as unsorted municipal waste.

Collection of such waste separately for special treatment is necessary

Product Structure

Main Body



Heating Zone Power

Heating Zone	Max. Power (GIC-228DB)	Max. Power (GIC-252DB)
Left Zone	2,600W	2,600W
Right Zone	2,600W	2,600W

Installation Instructions

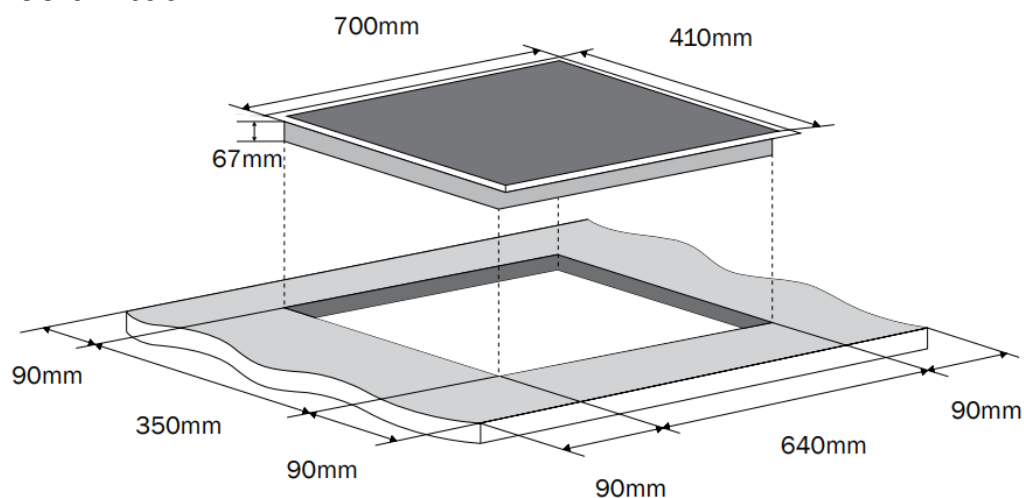
Selection of Installation Equipment

Cut out the work surface according to the sizes shown in the drawing, leaving at least 90 mm space on all four sides around the hole.

Be sure the thickness of the work surface is at least 30 mm.

Please select heat-resistant materials for work surface to avoid damage or deformation caused by the heat radiation from the hotplate.

As shown below:



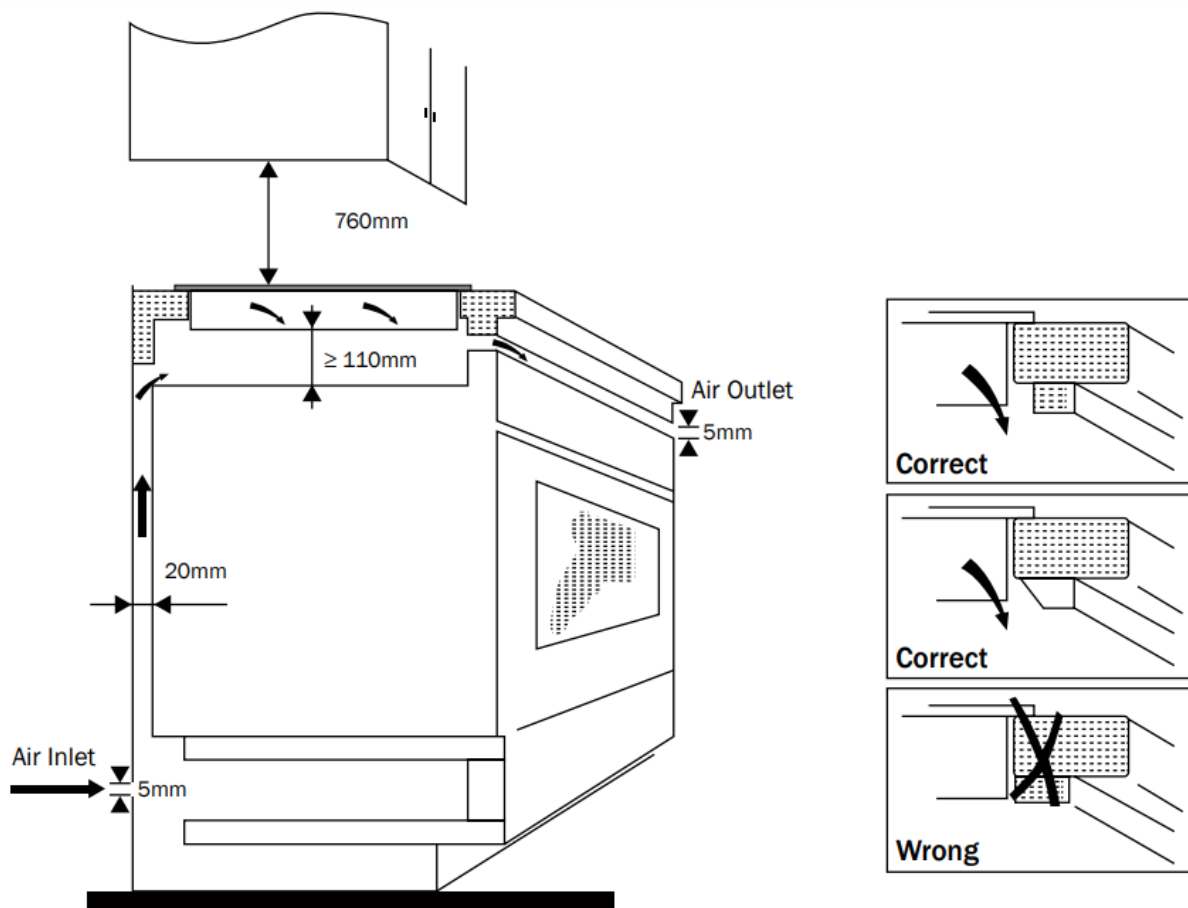
WARNING:

Under any circumstances, make sure the Induction cooker is well ventilated and the air inlet and outlet are not blocked.

Ensure the induction cooker is in good working condition.

As shown below

The safe distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



Before You Install the Induction Cooker, Make Sure That

- The work surface is straight and level, and no other structural components interfering with the space required.
- The work surface is made of heat-resistant materials.
- If the induction cooker is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provides a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the user with the induction cooker installed.
- You consult local building authorities and by-laws if in doubt regarding the installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the induction cooker.

When You Have Installed the Induction Cooker, Make Sure That

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the induction cooker.
- If the induction cooker is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooker.
- The isolating switch is easily accessible by the user.

Fastening the Cooktop to the Bench

1. Turn the cooktop upside down and place it on a soft surface.
2. Spread the seal around the edges of the ceramic glass with the adhesive side facing down, making sure that the whole perimeter is sealed. Cut off any excess material.
3. Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop.
Take care not to damage the benchtop.

Before Locating the Fixing Brackets

The unit should be placed on a stable, smooth surface (use the packaging).
Do not apply force onto the controls protruding from the hob.



Cautions:

- The induction cooker must be installed by a qualified personnel or technician.
We have professionals at your service.
Please never conduct the operation by yourself.
- The induction cooker will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooker electronics
- The induction cooker shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the table surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the Induction Cooker to the Mains Power Supply

This induction cooker must be connected to the mains power supply only by a suitably qualified person.
Before connecting the induction cooker to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the induction cooker.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate.



Cautions:

- To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
- The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.
- Check with an electrician whether the domestic wiring system is suitable without alterations.
Any alterations must only be made by a qualified electrician.
- If the cable is damaged or to be replaced, the operation must be carried out by an after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omni polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with

safety regulations.

- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only

Operating Instructions

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.

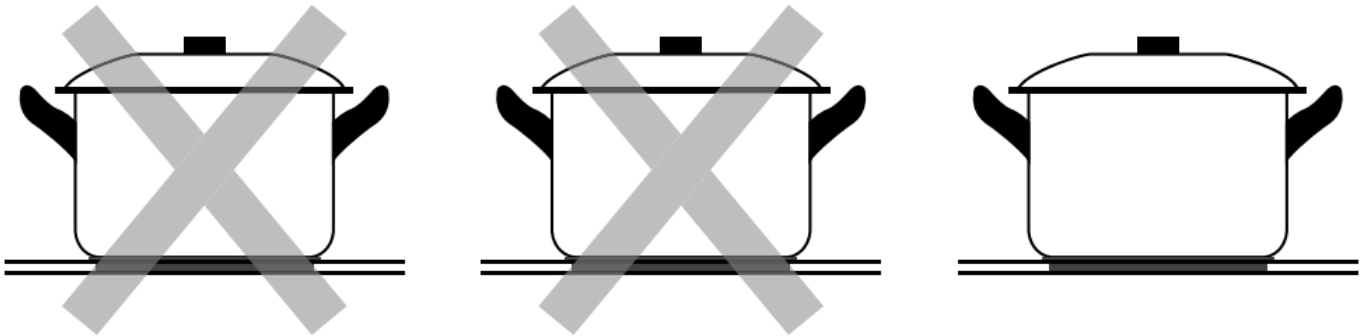
The glass becomes hot only because the pan eventually warms it up.

Before Using Your New Induction Cooker

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

Choosing the Right Cookware

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

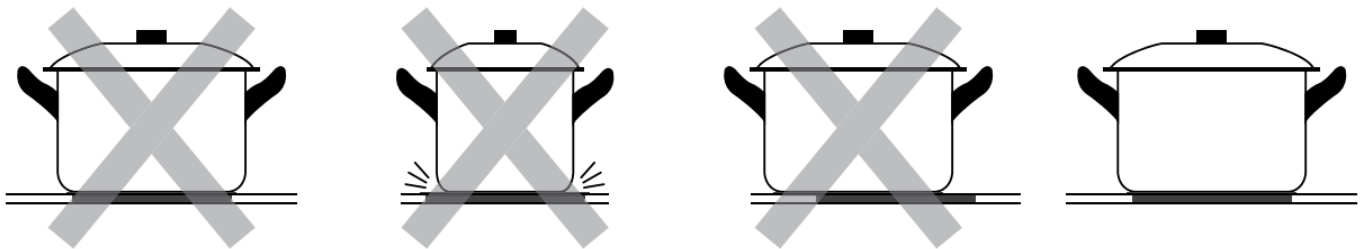


Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone.

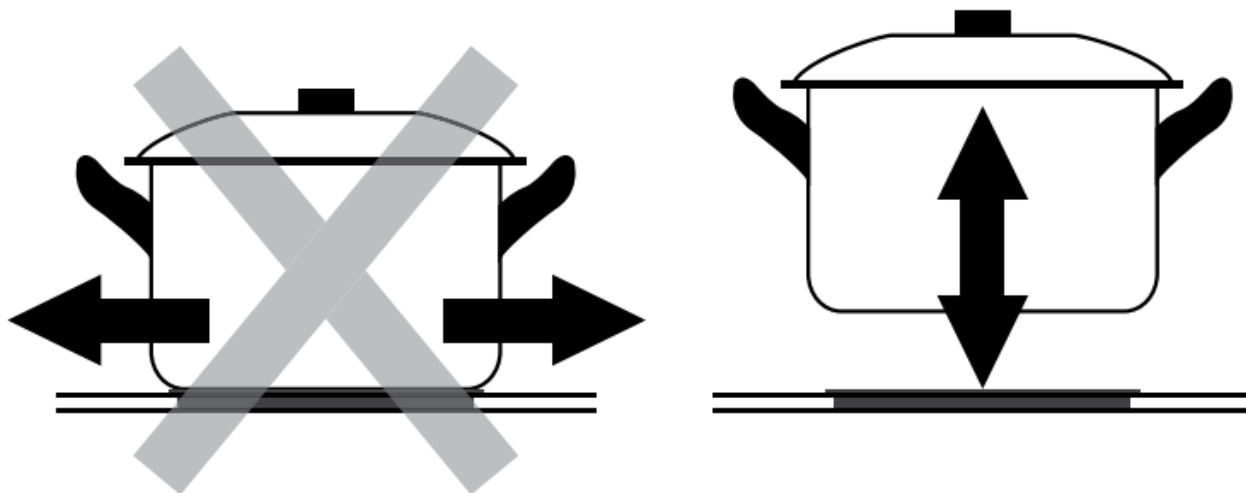
You can use pans which diameter is as large as the marked cooking zone.

However, using a pot slightly larger than the marked cooking zone may be the most efficient use of energy; using a pot smaller than the marked cooking zone is the least efficient use of energy.

Always center your pan on the cooking zone.



Always lift pans off the Induction Cooker, do not slide, or they may scratch the surface of the glass.









Using the Touch Control

- 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, such as a utensil or a cloth, covering them.


Even a thin layer of water may make the controls difficult to operate.






Control Keys

Key	Description
	Lock Button <ul style="list-style-type: none"> • Press to activate Lock Function. Thereafter, all panel controls will cease to respond. • Long-press for 3 seconds to inactivate Lock Function.
	On/Off Button <ul style="list-style-type: none"> • Press to turn on the cooktop. (Product enters standby status, display shows “—”). • Press again to turn off the cooktop.

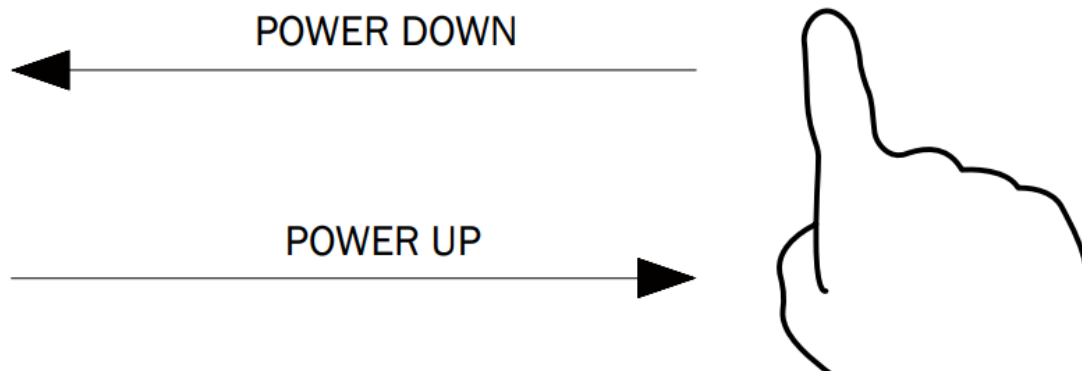
	<p>Start/Pause Button</p> <ul style="list-style-type: none"> • Press to start or pause cooking.
	<p>Timer Button</p> <ul style="list-style-type: none"> • Press to enter into Timer setting. (Product will automatically turn off when timer is reached). • Countdown Timer can be set for 0-180 min.
<p>MIN MAX</p>	<p>Up/Down Button</p> <ul style="list-style-type: none"> • Press MIN to decrease power instantly to 200. • Press MAX  to decrease power instantly to maximum.
	<p>Slide Bar</p> <ul style="list-style-type: none"> • During cooking process, slide finger along bar to adjust power. • During Timer setting, slide along bar to adjust time: • Each decrement is 1 min, each increment is 5 min.

Start Cooking

	<p>Note: Make sure your cookware can be used with induction cookers. Place cookware on the cooking area of the hob. Make sure the bottom of the cookware and the surface of the cooking area are clean and dry.</p>
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1. Connect hob to the power source. The product enters locked status,  indicator icon lights up constant, all other keys are inoperable, including  ON/OFF key.
2. Long-press  for 3 seconds to unlock the hob, then press .
Product enters standby status, display panel shows “—”. If the hob does not receive any further command in 30 seconds, it will automatically lock again.
3. In standby status, press  to start cooking.
4. In working status, cooking power can be adjusted by pressing MAX/MIN or sliding the slider control.

MIN — — — — — MAX



Note:







(For GIC-228DB)

When one hob is operating at 2000W or above, the other hob will not have any power.



Note:

- The two hobs have their own independent 13A BS plug, and the BS plug only applies to that corresponding hob, meaning the left BS plug only supplies power to the left hob, with the maximum power output being 2600W, and the same principle applies to the right hob.
When both BS plugs are plugged in, both hobs become operable, and the total power output is 5200W.
- Before cooking at maximum power output, please make sure your power mains can support this load.
- The two hobs on this model do not have power-sharing function.

5. To set off-timer, press , and slide the slider control to select switch off time (0-180 min).
After setting the timer, display panel will flash for 5 seconds, and hob will start to countdown.
After countdown is completed, the corresponding hob will automatically turn off.
6. During cooking, if user wishes to pause cooking, press . Press  again to resume cooking.
7. During cooking, if user wishes to lock the hob, press . To unlock, long-press  again for 3 seconds.
8. When cooking is completed, press  to turn off the hob, and the hob will automatically enter locked status.

Using the Boost Function

Touching **MAX**, the display panel shows “2600”. and the power reach Max.



Warning:

- Immediately after turning off the hob, its surface is still hot.
DO NOT touch the hob surface until the product has completely cooled off.
- DO NOT leave the product unattended when it is turned on.
- At all times, DO NOT use bare hands to test the hob surface temperature.
- For safety reasons, when product is in use, DO NOT let children near the product!
- DO NOT cook food directly on the hob surface. Appropriate cookware must be used at all times!

- To avoid causing a fire, DO NOT place flammable material near the product or on the hob surface, including paper, cling wrap, plastic, dish cloth, curtains etc.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.

Troubleshooting

If an abnormality occurs, the induction cooker will enter the protective state automatically and display corresponding protective codes:

Error Message	Possible Reason	Solution
E0	There is no cookware on the heating area, or the cookware is not suitable for induction cooker	Use suitable cookware
E1	Heat sensor malfunction or the product is overheated	Make sure the air inlet and air outlet are not blocked, switch off the product and let it cool down for several minutes. If error code persists, please contact German Pool Customer Service and Repair Centre
E2	Sensor malfunction or dry-heat protection is activated	Remove the cookware and let the hob completely cool down. If error code persists, please contact German Pool Customer Service and Repair Centre
E3	Voltage protection	Check if the input voltage is normal. If voltage is normal but error code persists, please contact German Pool Customer Service and Repair Centre



WARNING:

The above are the possible reasons and suggested solution of some common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction cooker and please contact the supplier.

Technical Specifications

Model No.	GIC-252DB	GIC-228DB
Voltage	220-240V	
Frequency	50-60 Hz	
Cooking Zones	2	
Rated Power (Max)	5,200W Left: 2,600W Right: 2,600W	2,800W Left: 2,600W Right: 2,600W
Product Dimensions	(H) 67mm (W) 700mm (D) 410 mm	
Cutout Dimensions	(H) ≥ 110mm (W) ≥ 632mm (D) ≥ 342mm	
Plugs	13A x 2#	13A x 1

#Consists of 2 separate and independent power cords. Two 13A power sockets are needed.

Please make sure your household power cords are compatible.

Specifications are subject to change without prior notice.

If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

Refer to www.germanpool.com for the most up-to-date version of the Operating Instructions.

Warranty Terms & Conditions

Under normal operations, the product will guarantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:

1. **Visit our website and register online:**

www.germanpool.com/warranty

2. Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.

Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

Scan Me



1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
2. Customer should always follow the operating instructions.

This warranty does not apply to:

- labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
- damages caused by accidents of any kind (including material transfer and others);
- operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.

3. This warranty is invalid if:

- the purchase invoice is modified by an unauthorized party;
- the product is used for any commercial or industrial purposes;
- the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
- the serial number is modified, damaged or removed from the product.

4. German Pool will, at its discretion, repair or replace any defective part.
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

Customer Service & Repair Centre

Hong Kong

Unit B, G/F, Sunshine Kowloon Bay

Cargo Centre, 59 Tai Yip Street.


Kowloon, Hong Kong

Tel: +852 2333 6249

Fax: +852 2356 9798

Email: repairs@germanpool.com

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References

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