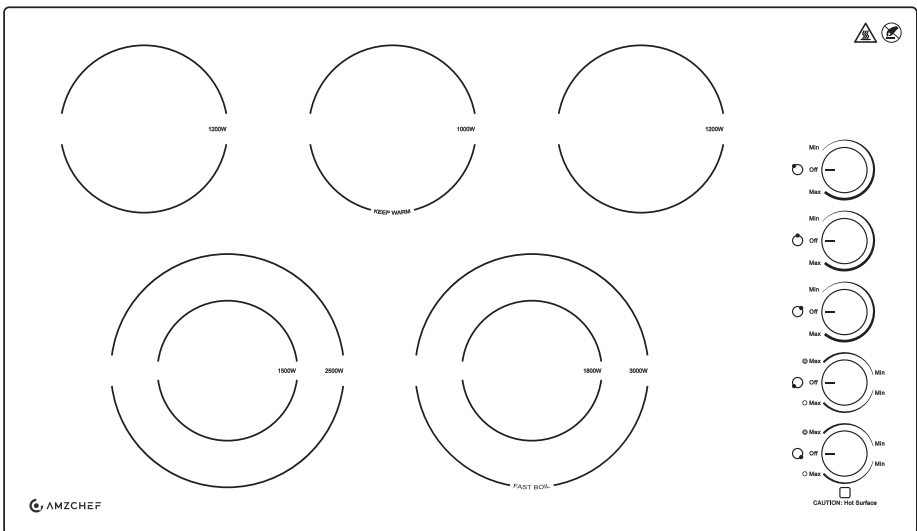




## INSTRUCTION MANUAL

### Ceramic Cooker Hob



Brand:amzchef

**MODEL: YL-CF8907A**

**ITEM MODEL:YL-CF8HD907A/  
YL-CF8WF907A/YL-CF8WM907A  
220-240V~ 50-60Hz**

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
RETAIN THIS MANUAL FOR FUTURE REFERENCE

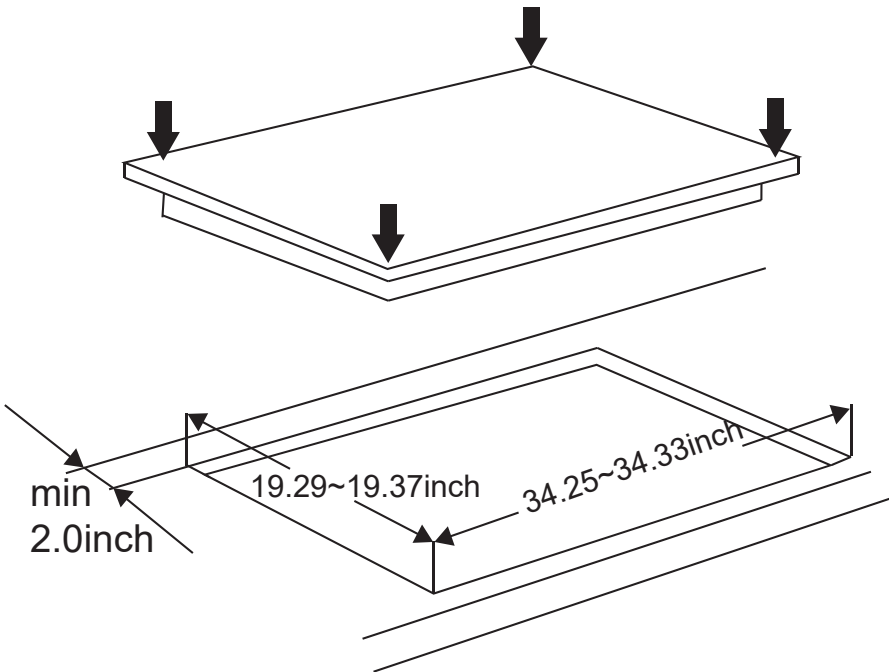


# Installation

## Selection of installation equipment

1. Make sure the size of the induction cooktop (DxWxH):**35.43inch X20.47inch X2.05inch**
2. Clean the countertop surface and make a proper cutout(DxW):  
**(34.25~34.33)inchX(19.29~19.37)inch**

Kindly Note: For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



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## **Safety Warnings**

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.
  - Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.

### **Cut Hazard**

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

### **Important safety instructions**

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could

reduce your installation costs.

- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- 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.
- Always switch off the electricity supply before performing maintenance or cleaning work. In the event of a fault, contact customer services.
- 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 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 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.

### **Important 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.
- 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.

- 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 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 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.

- WARNING: 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, 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 hob surfaces of glass-ceramic or similar material which protect live parts

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

- To avoid stain or damage to the glass cooktop, use only cleaning products made especially for ceramic glass.
- When the power of the cooktop is turned on, do not touch the glass surface to avoid injury even if the hot surface indicator is turned off.
- The surface of glass cooktop still may be hot even if the hot surface indicator is turned off, extreme care should be taken to avoid injury.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a

towel or other bulky cloth.

- **Use Proper Pan Size** – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **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.
- **WARNING-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.

- **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).

**Congratulations** on the purchase of your new Ceramic Hob.

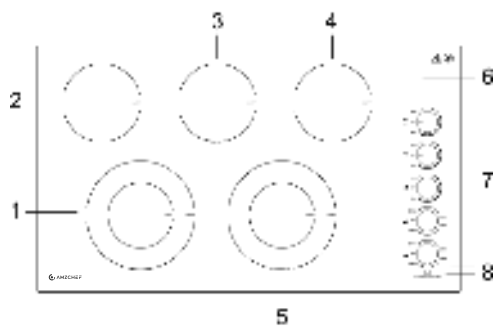
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

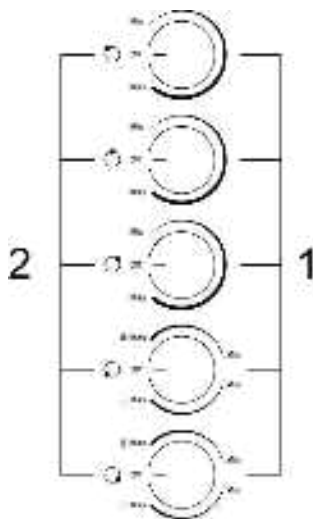
# Product Overview

## Top View



- 1. max. 1500/2500W zone
- 2. max. 1200W zone
- 3. Max. 1000W zone
- 4. Max. 1200W zone
- 5. Max.1800/3000W zone
- 6. Glass plate
- 7. Control panel
- 8.Hot Surface Indication

## Control Panel



- 1. Knob control zone
- 2. Zone position

## Product Information

This ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, really the optimal choice for modern families.

## Working Principle

This ceramic cooker hob directly employs resistance wire heating, and adjust the output power by the power regulation with the mechanical controls.

## Before using your New Ceramic Hob

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

## 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. Always centre your pan on the cooking zone.



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



# Using your Ceramic Hob

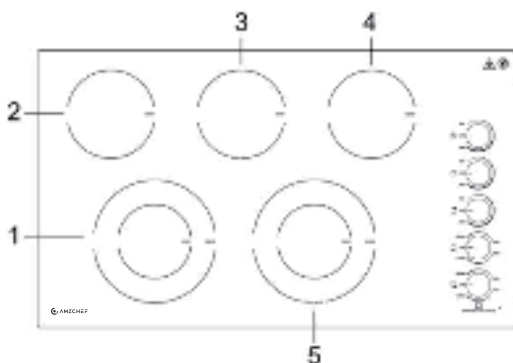
## To start cooking

1. 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.



2. Press and turn the control knob to the desired power level.

- Single cooking zone control knobs (Zone 2/3/4).



Knobs

zone



- Dual cooking zone control knobs for zone 1 and 5

The ○ symbol indicates a setting for the inner element only.

If you would like to turn on the inner zone only, please turn to the down direction. It will begin at the max power.

The ⊙ symbol indicates a setting for both inner and outer elements.

If you would like to turn on the dual-zone, please turn to the up direction. It will begin at the max power.

Knobs

zone



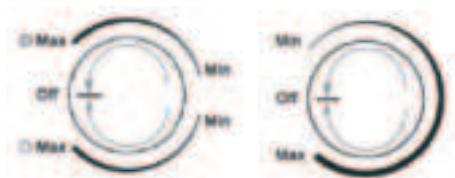
Your cooktop is equipped with radiant surface radiant elements with different power level. The ability to heat food quicker and in larger volumes increases as the power level increases.

A FAST BOIL function is designed to quickly heat and cook large amounts of food in large pots. FAST BOIL function are clearly labeled on the cooktop.

A KEEP WARM function is designed to light simmer or slow cook. KEEP WARM function is clearly labeled on the cooktop.

## When you have finished cooking

1. Please turn the power control knob to "Off" position always when you finished the cook.



## Hot surface indicator

- Comes on when the unit is turned on or hot to the touch.
- Stays on even after the unit is turned off.
- Red led indicator will show cooking zone is hot to touch and it will disappear when the surface has cooled down to under about 140°F/60°C.



## Over-Temperature Protection

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

## Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The hot surface indicator appears to warn you to keep away from it.

## Cooking Guidelines

### Cooking Tips

- When the food is about to boil, reduce the power setting.
- Put down the lid would reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high power setting and decrease power setting when the food has heated through.

### Simmering, cooking rice

- Simmering occurs below boiling point, at around 185°F/85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key for delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flourthickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.



## Searing steak

To cook juicy flavoursome steaks:

1. Rest your meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

## For stir-frying

1. Choose a ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## Heat Settings

Heat setting	Suitability
Low	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
Medium	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li><li>• pancakes</li><li>• sauteing</li><li>• cooking pasta</li></ul>

High	<ul style="list-style-type: none"> <li>• stir-frying</li> <li>• searing</li> <li>• bringing soup to the boil</li> <li>• boiling water</li> </ul>
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## Care and Cleaning

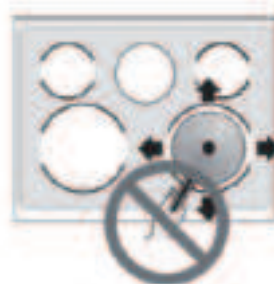
Cooktop Maintenance Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.


Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

Sliding pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use. Cookware with rough bottoms can mark or scratch the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.



 <b>CAUTION</b>
<p>*Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.</p> <p>*If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.</p>



- \* Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot from contact with hot cookware, burns may occur if the glass surface is touched before it has cooled sufficiently
- \* Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.
- \* Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

### For light to moderate soil:

Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

### For heavy soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff the surface clean.



- \* **Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the cooking zones under any circumstances.**

## Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot Be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.

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.
Surface element does not heat or does not heat evenly.	Incorrect surface control setting. Cookware is light weight or warped.	Adjust power level setting. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

## Technical Specification

Cooking Hob	YL-CF8907A
Cooking Zones	5 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	8900W
Product Size D×W×H (in/mm)	35.43 x 20.47 x 2.05/ 900x520x52
Building-in Dimensions D×W (in/mm)	(34.25~34.33)X(19.29~19.37)/ (870~872)X(490~492)

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

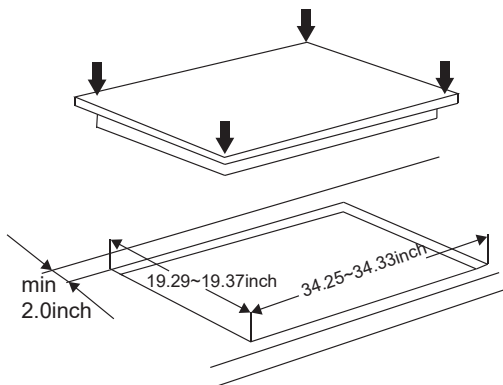
## Installation

### Selection of installation equipment

1. Make sure the size of the induction cooktop (DxWxH):**35.43inch X20.47inch X2.05inch**
2. Clean the countertop surface and make a proper cutout(DxW):

**(34.25~34.33)inchX(19.29~19.37)inch**

Kindly Note: For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

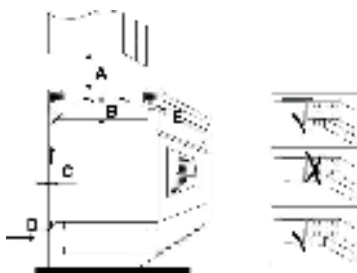


Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below

Note:



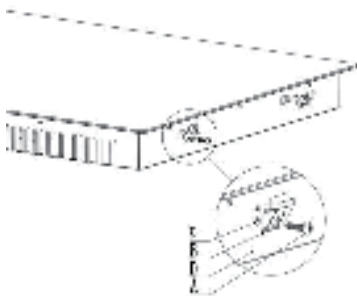
A = 30 in minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet;  
or A = 24 in minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch-thick flame-retardant mill board covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum, or 0.020-inch-thick copper.



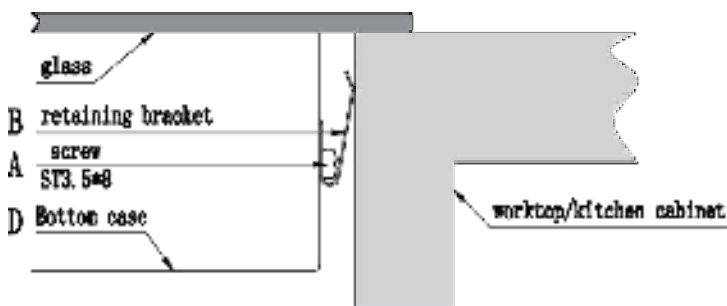
A	B	C	D	E
30.0"	2.0" mini	0.8" mini	Air intake	Air exit 0.2"

## Before locating the fixing brackets

1. The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.
2. Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	Bottom/housing

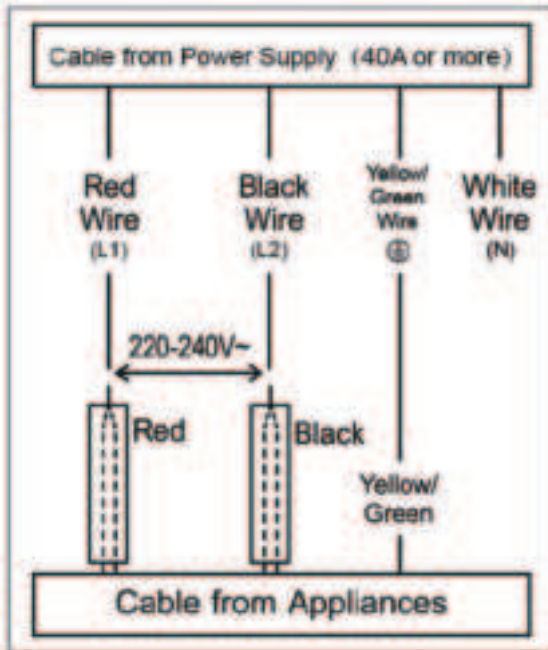


## Cautions

1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.
8. Product installation to keep the installation surface smooth, can not have foreign bodies (such as sand), in order to prevent the use of the force caused by the crystal plate broken!

## Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

Manufacturer: Zhongshan Youlong Kitchen Appliances Co., LTD

Add.: Building B, E and part 3 of Building F, No. 103, Sanxin Road, Sanjiao, Zhongshan, Guangdong, P. R. China

Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info@iamzchef.com



## 1-YEAR WARRANTY

Thank you for choosing **IAMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

## Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: [www.iamzchef.com](http://www.iamzchef.com) or email: [info@iamzchef.com](mailto:info@iamzchef.com). Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



Agent/Distributor is welcome to contact us. Email:[info@iamzchef.com](mailto:info@iamzchef.com)