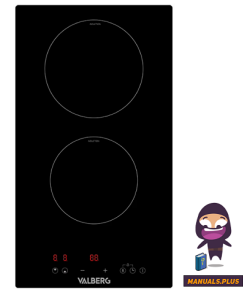



VALBERG
IH 2 TB 007C
Domino
induction



VALBERG IH 2 TB 007C Domino induction Instruction Manual

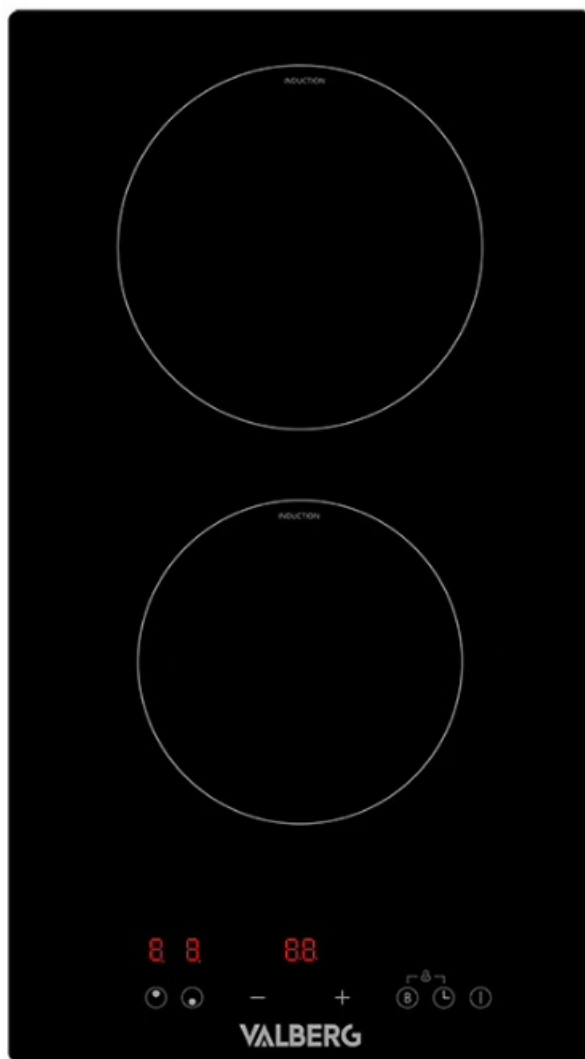
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VALBERG

VALBERG IH 2 TB 007C Domino induction



FAQs

- **Q: What does the Boost function do?**

- A: The Boost function provides a quick burst of high heat for faster cooking.

- **Q: How does the Induction cooking technology work?**

- A: Induction cooking works by generating heat directly in the pan through electromagnetic vibrations, making it safe, efficient, and economical.

WARRANTY CONDITION

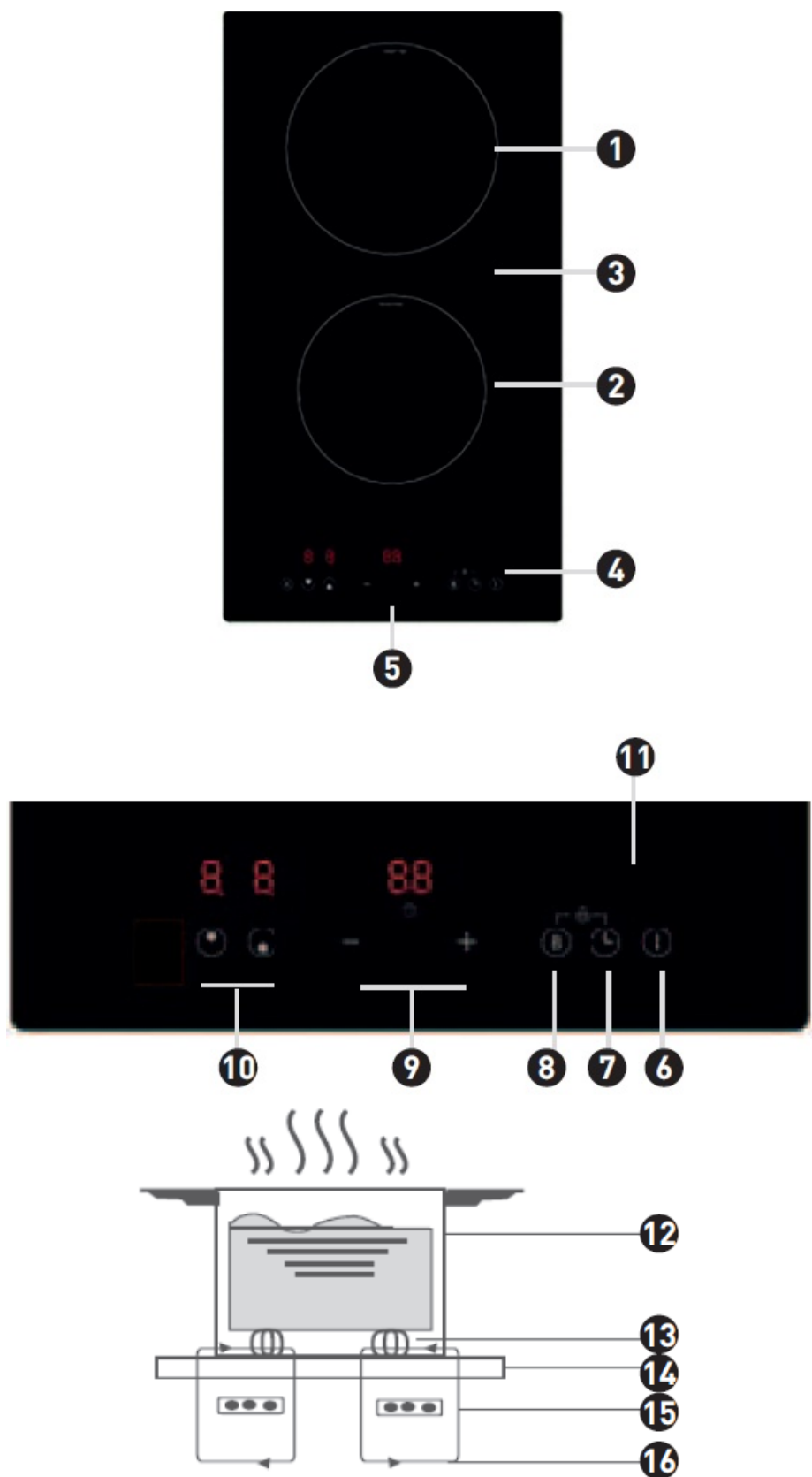
This product has a 2-year warranty as of the date of purchase*, covering any fault resulting from a manufacturing or material defect. This warranty does not cover defects or damage resulting from incorrect installation, improper use, or abnormal wear of the appliance. *upon presentation of the sales receipt.

PRODUCT INFORMATION

Thanks!

Thank you for choosing this VALBERG product. Chosen, tested, and recommended by ELECTRO DEPOT, the products of the VALBERG brand are easy to use, reliable, and of an impeccable standard. Thanks to this appliance, you can be sure that each use will satisfy you. Welcome to ELECTRO DEPOT. Visit our website: www.electrodepot.fr

Description of the appliance



Top View

1. Max. 1800/2000W(B)
2. Max. 1300/1500W(B)
3. Glass plate
4. ON/OFF control

5. Control panel
 - **Control Panel**
6. ON/OFF control
7. Timer control
8. Boost
9. Power / Timer regulating controls
10. Heating zone selection controls
11. Keylock control

- **Working Theory**

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.

12. Iron pot
13. Magnetic circuit
14. Ceramic glass plate
15. Induction coil
16. Induced currents.

Before using your New Induction Hob

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

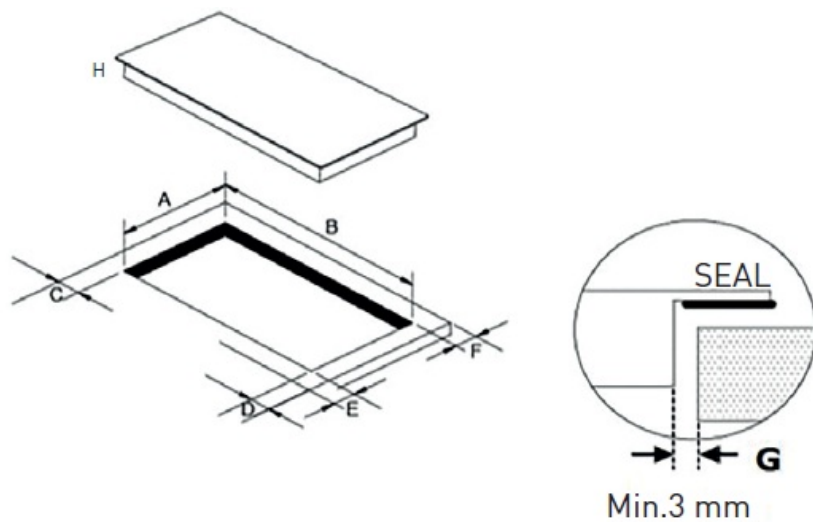
Installation

Selection of installation equipment

- Cut out the work surface according to the sizes shown in the drawing.
- For installation and use, a minimum of 5 cm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30 mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the
- electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:

NOTE:

- The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3 mm.

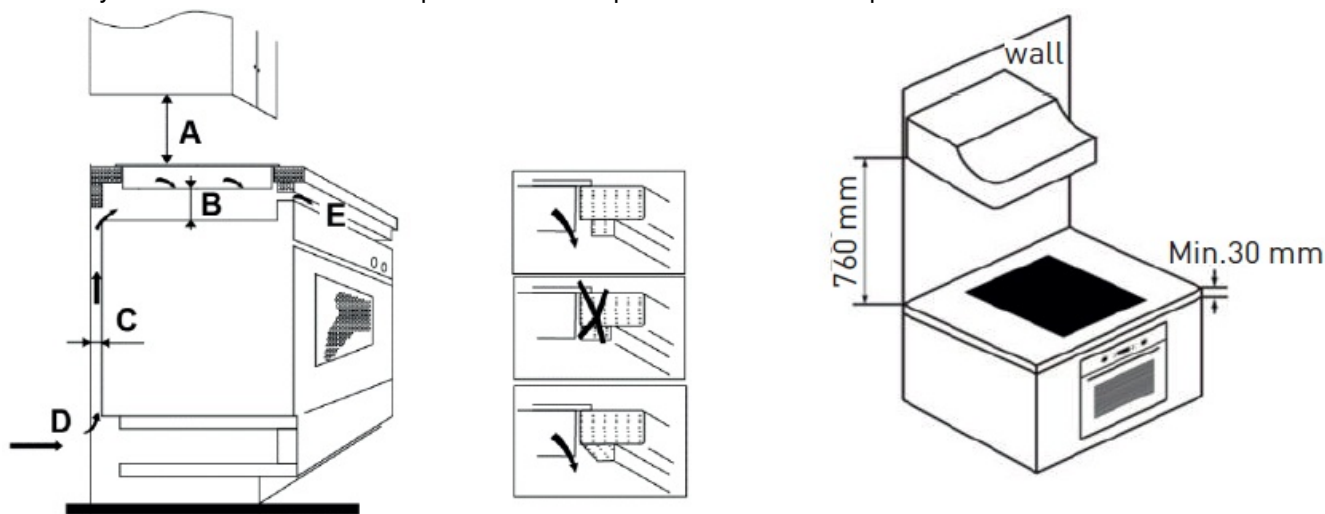


A(mm)	B(mm)	C(mm)	D(mm)	E(mm)	F(mm)	G	H(mm)
268+4 -0	500+4 -0	50 min.	50 min.	50 min.	50 min.	3mm min.	55

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

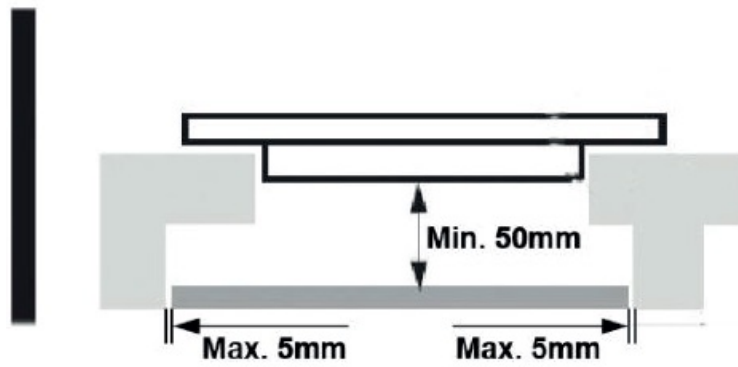
NOTE:

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



A(mm)	B(mm)	C(mm)	D	E
760	50 min.	20 min.	Air intake	Air exit 5 mm

WARNING: Ensuring Adequate Ventilation Make sure the induction cooker hob is well-ventilated and that the air inlet and outlet are not blocked. To avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50 mm from the bottom of the hob. Follow the requirements below.



WARNING:

- There are ventilation holes around the outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.
- Be aware that the glue that joins the plastic or wooden material to the furniture, has to resist temperatures not below 150°C, to avoid unstuck the paneling.
- The rear wall, adjacent, and surrounding surfaces must therefore be able to withstand a temperature of 90°C.

Before installing the hob, make sure that.

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob 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, d, and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide 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 customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

After installing the hob, make sure that.

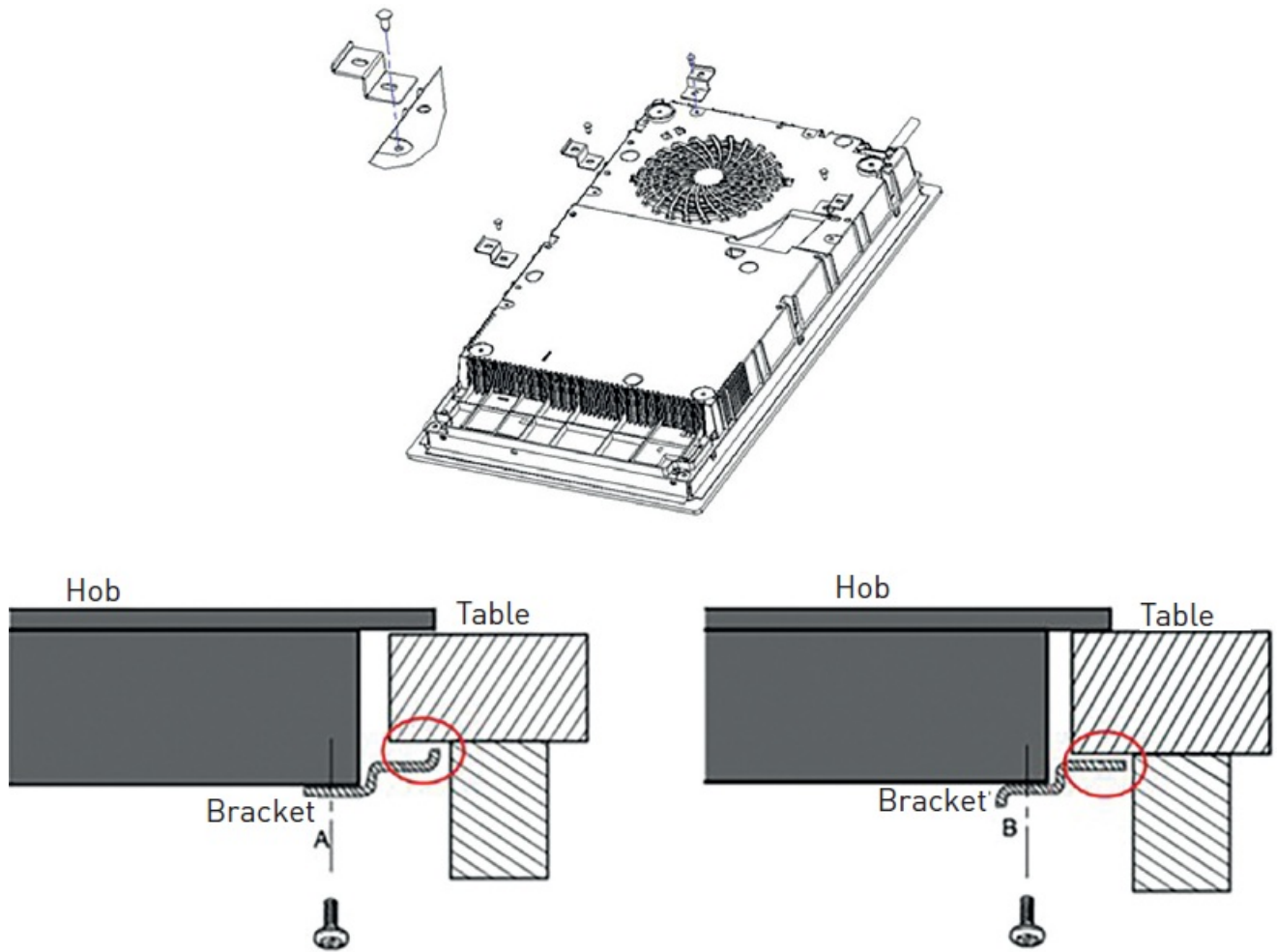
- The power supply cable is not accessible through cupboard doors or drawers.
- There is an adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
-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

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.

Adjusting the bracket position

- Fix the hob on the work surface by screwing 4 brackets on the bottom of the hob(see picture) after installation.
Adjust the bracket position to suit different table thicknesses.



WARNING:

Under any circumstances, the brackets cannot touch the inner surfaces of the worktop after installation (see picture).

Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine, or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table 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.

Connecting the hob to the mains power supply

WARNING:

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

1. The domestic wiring system is suitable for the power drawn by the hob.
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.

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.

WARNING:

- Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.
- 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.



- 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 omnipolar 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.
- The yellow/green wire of the power supply cable must be connected to the earth of both the power supply and appliance terminals.
- The manufacturer cannot be held responsible for any accidents resulting from the use of an appliance that is not connected to the earth, or with faulty earth connection continuity.
- If the appliance has a socket outlet, it must be installed so that the socket-outlet is accessible.

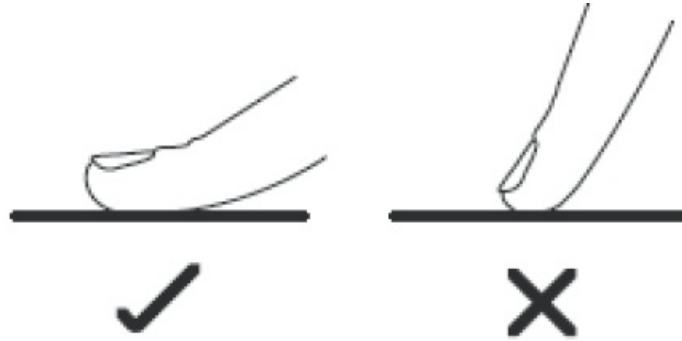
WARNING:

- The bottom surface and the power cord of the hob are not accessible after installation.

Operation of Product

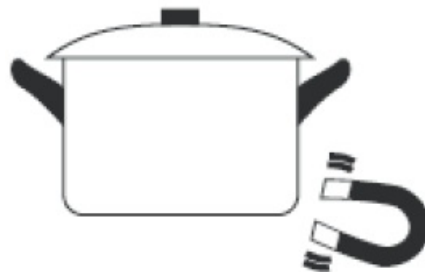
Touch Controls

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




Choosing the right Cookware

- Only use cookware with a base suitable for induction cooking.
- Look for the induction symbol on the packaging or the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test.
- Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:

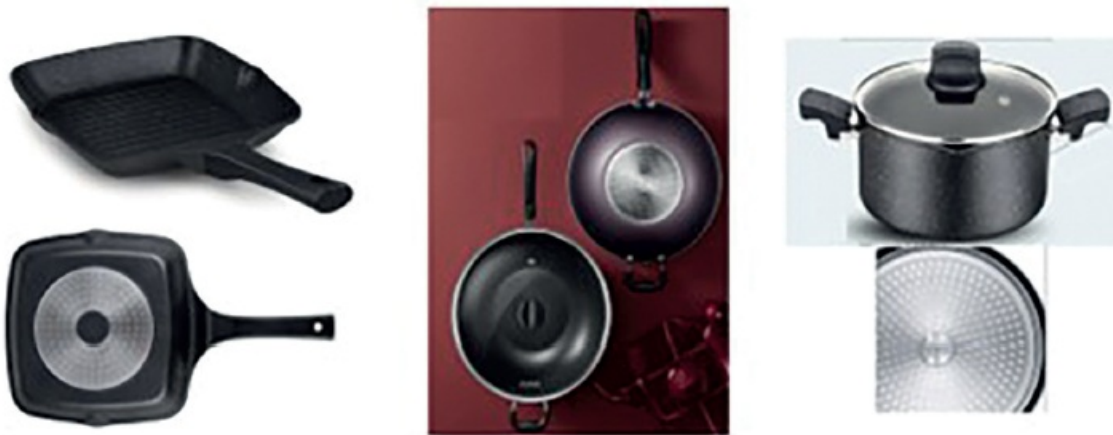


1. Put some water in the pan you want to check.

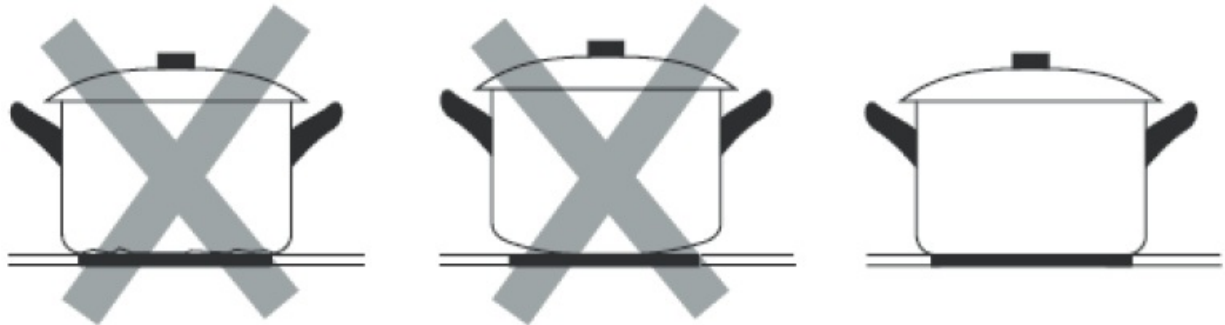


2. If  does not flash in the display and the water is heating, the pan is suitable.

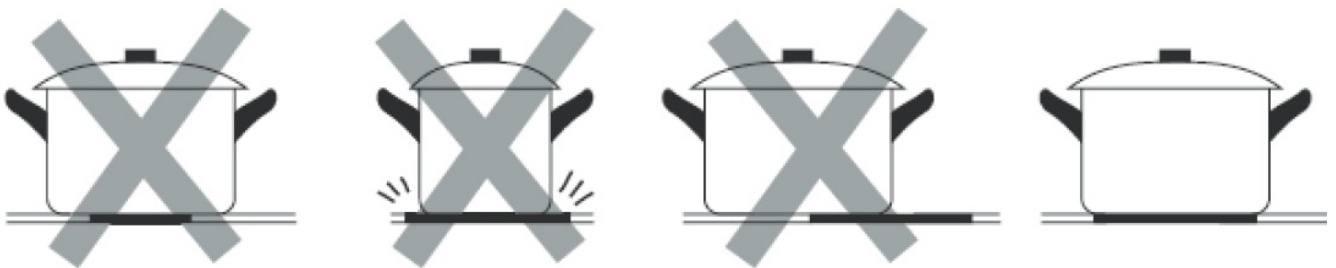
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum, or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Some pots and pans on the market are not suitable for induction cooking. Because they have only a part of the bottom in ferromagnetic material with parts in another material. These areas may heat up at different levels or with lower power. In certain cases, where the bottom is made mainly of non-ferromagnetic materials, the hob might not recognize the pan and therefore not switch on the cooking zone.



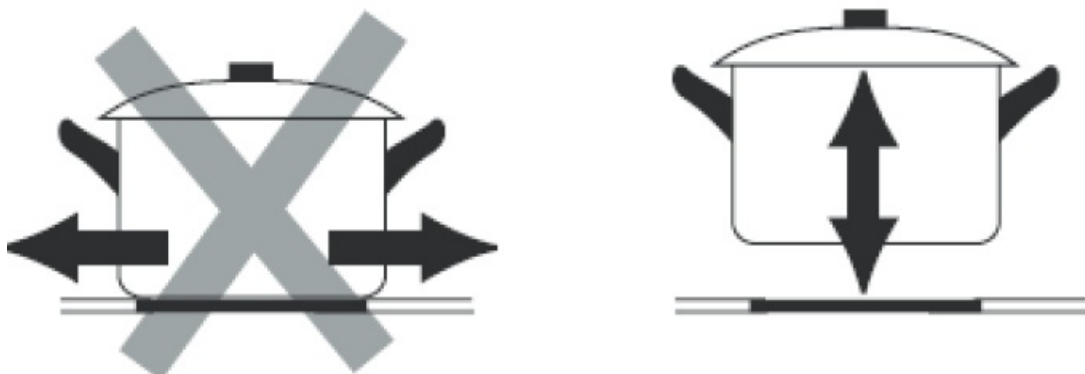
- Do not use cookware with jagged edges or a curved base.



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



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



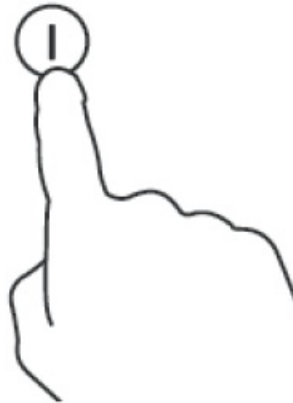
- The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However, the bottom of this pan must have a minimum diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the center of the cooking zone.

Cooking zone	The base diameter of induction cookware	
	Minimum (mm)	Maximum (mm)
160mm	120	160
180mm	140	180

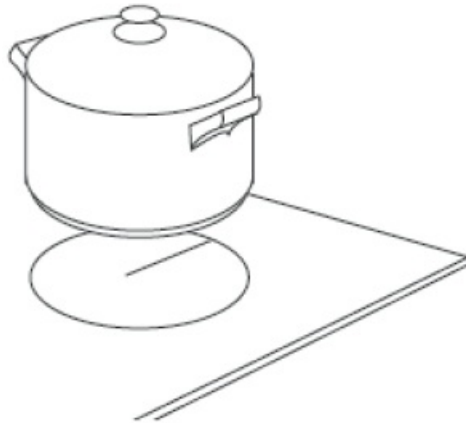
How to use

Start cooking

- Touch the ON/OFF control for one second. After powering on, the buzzer beeps once, and all displays show “—” or “— —”, indicating that the induction hob has entered the state of standby mode.



- 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.




- Touching the heating zone selection control, and the indicator next to the key will flash



- Select a heat setting by touching the “-” or “+” control.
 - If you don’t choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.
 - You can modify the heat setting at any time during cooking.



- If the display flashes  alternately with the heat setting

This means that:

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

No heating takes place unless there is a suitable pan in the cooking zone. The display will automatically turn off after 2 minutes if no suitable pan is placed on it.

Finish cooking

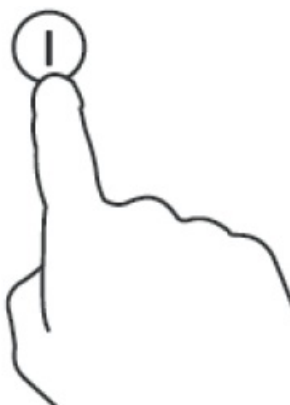
- Touching the heating zone selection control that you wish to switch off



- Turn the cooking zone off by scrolling down to "0" or touching the "-" and "+" controls together. Make sure the display shows "0".



- Turn the whole cooktop off by touching the ON/OFF control.



- **Beware of hot surfaces.**

- H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy-saving function if you want to heat further pans, use the hotplate that is still hot.



- **Locking the Controls**

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

To lock the controls



Touch the timer button and boost button at the same time.

The timer indicator will show “Lo”

To unlock the controls

Touch and hold the timer button and boost button for a while.

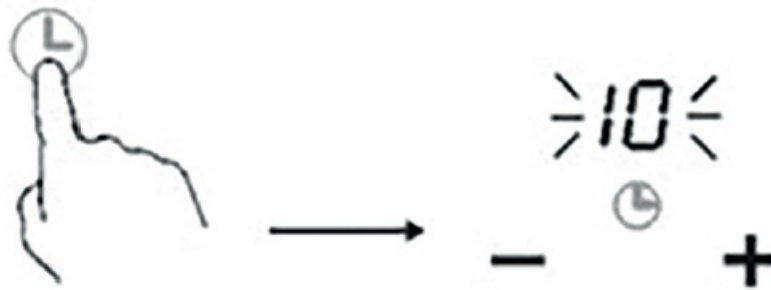
WARNING:

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

Timer control

You can use the timer in two different ways:

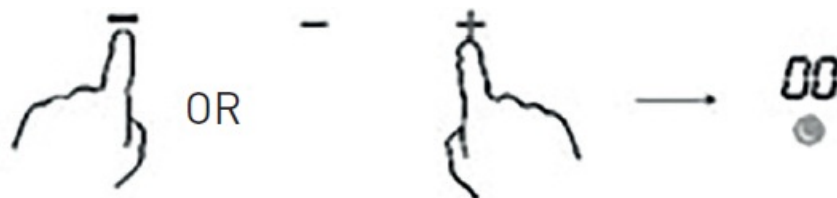
- a) You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- b) You can set it to turn one or more cooking zones off after the set time is up. The timer of maximum is 99 min.
 - a) Using the Timer as a Minute Minder
 - If you are not selecting any cooking zone
- Make sure the cooktop is turned on.
 - **Note:** you can use the minute minder at least one zone shall be active.
- Touch the controls of the timer. The minder indicator will start flashing and “10” will show in the timer display.



- Set the time by touching the “-” or “+” control of the timer
 - **Hint:** Touch the “-” or “+” control of the timer to decrease or increase by 1 minute once. Touch and hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.



- Touching the “-” and “+” together, the timer is canceled, and the “00” will show in the minute display.



- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



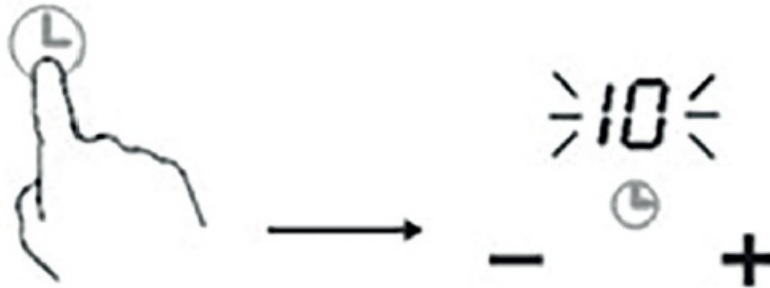
- The buzzer will beep for 30 seconds and the timer indicator will show “- -” when the setting time is finished.



- b) Setting the timer to turn one cooking zone off
- Set one zone:
- Touching the heating zone selection control that you want to set the timer for.



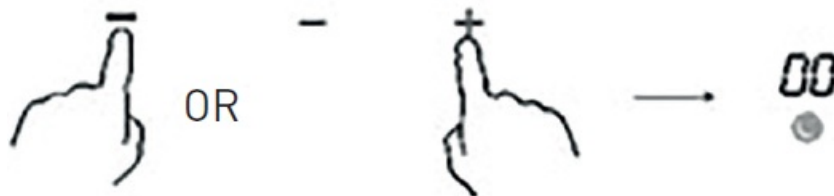
- Touch timer control, the minder indicator will start flashing, and "10" will show in the timer display.



- Set the time by touching the "-" or "+" control of the timer
 - **Hint:** Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.



- Touching the "-" and "+" together, the timer is canceled, and the "00" will show in the minute display.



- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.
 - **NOTE:** The red dot next to the power level indicator will illuminate indicating that the zone is selected.



- When the cooking timer expires, the corresponding cooking zone will be switched off automatically.



WARNING:

Another cooking zone will keep operating if they are turned on previously.

Using the Boost function

Activate the boost function

- Touching the heating zone slider control



- Touching the Boost control. Make sure the display shows "p".



- Cancel the Boost function.
- Touching the heating zone slider control that you wish to cancel the boost function.



- Turn the cooking zone off by touching the Boost control. Make sure the display shows "0".



- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

Default working times

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

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

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

WARNING: People with a heart pacemaker should consult with their doctor before using this unit.

Cooking Guidelines

WARNING:

Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to a boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavors develop without overcooking the food. You should also cook egg-based and flour-thickened 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 flavorful steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat 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 an induction-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.

Detection of Small Articles

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

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

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"> • sautéing • cooking pasta
9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. 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>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. 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.

What?	How?	Important!
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. 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.

Hints and Tips

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	<ul style="list-style-type: none"> • Rough-edged cookware. • Unsuitable, abrasive scourer or cleaning products being used. 	<ul style="list-style-type: none"> • 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.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.

Problem	Possible causes	What to do
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	<ul style="list-style-type: none"> • The induction hob cannot detect the pan because it is not suitable for induction cooking. • The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it. 	<ul style="list-style-type: none"> • Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. • Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Failure Display and Inspection

The induction hob is equipped with a self-diagnostic function. With this test, the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Troubleshooting

1. Failure code occurs during customer use & Solution;

Failure code	Problem	Solution
No Auto-Recovery		
E1	Ceramic plate temperature sensor failure-- open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure- -short circuit.	
E7	Ceramic plate temperature sensor failure	
C1	High temperature of ceramic plate sensor.	Wait for the temperature of ceramic plate return to normal. Touch "ON/OFF" button to restart unit.
E3	Temperature sensor of the IGBT failure -- open circuit.	Replace the power board.
E4	Temperature sensor of the IGBT failure -- short circuit	
C2	High temperature of IGBT.	Wait for the temperature of IGBT return to normal. Touch "ON/OFF" button to restart unit. Check whether the fan runs smoothly; if not , replace the fan.
EL	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
EH	Supply voltage is above the rated voltage.	

Failure code	Problem	Solution
EU	Communication error.	Reinsert the connection between the display board and the power board. Replace the power board or the display board.

2) Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not, replace the fan.	
	The power board is damaged.	Replace the power board.	

Failure	Problem	Solution A	Solution B
Heating stops suddenly during operation and the display flashes " <u>u</u> ".	<ul style="list-style-type: none"> Pan Type is wrong. Pot diameter is too small. 	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display " <u>u</u> ".	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

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

Documents / Resources

	VALBERG IH 2 TB 007C Domino induction [pdf] Instruction Manual IH 2 TB 007C, IH 2 TB 007C Domino induction, IH 2 TB 007C, Domino induction, induction
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References

- [User Manual](#)

[Manuals+](#). [Privacy Policy](#)

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