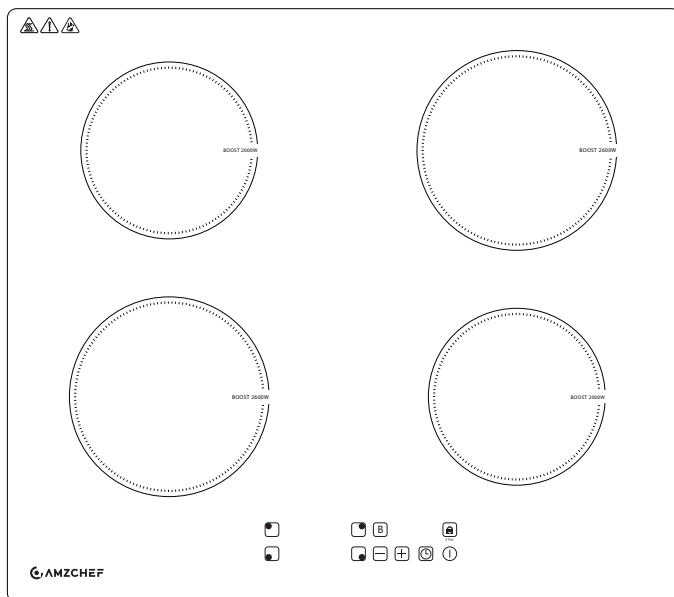




USER MANUAL

Induction Hob

Brand: amzchef

Model: T-74IB4xyzf-CSCS

220-240V~ 50/60Hz 7400W



Welcome to the Amzchef Family!

Cheers to you for owning a new Amzchef product!

We are devoted to making high-quality kitchen, home, and personal care products for all our customers. As a respected manufacturer, all our products adhere to rigorous standard, safety, and functionality.

We are dedicated to offering exceptional customer service, which is why we provide a two-year warranty on this product to guarantee your satisfaction for years to come.

If you have questions or need assistance, please get in touch with us via our website: **www.iamzchef.com**, or email: **info@iamzchef.com**. Problem + order number + a photo or a video attached in the email would help us solve the problem better and faster.

Your thoughts and suggestions matter to us, so please don't hesitate to email them at **info@iamzchef.com**.

The Amzchef Team



Scan the QR code to activate the extended warranty and get support.

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

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🔑 Installation Instruction

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

Ensure it is placed on a stable and flat surface with enough space around the cooking area (maintain a distance of at least 5-10 cm / 2-4 inch from walls or other objects).

Safe installation

Follow these safety instructions when installing the appliance. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.

Built-under

- If the hob is installed above refrigerators, dishwashers, non-ventilated ovens, or washing machines, a minimum distance of 50 mm / 1.97 inch is needed.
- Make sure that projecting parts such as the mains housing or the mains cable do not collide, e.g., with a drawer.

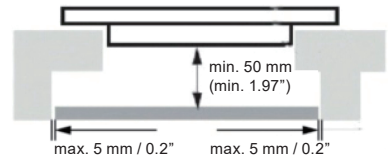
Intermediate floor

If the hob is installed above a drawer, furniture compartment or similar, or if the hob is accessible from below: Install an intermediate floor of heat-resistant material (e.g., made of perforated plate to ensure ventilation) at a minimum distance of at least 50 mm / 1.97 inch below the hob.

When using adhesive, make sure that the temperature resistance is 100°C / 212°F.

Preparing the units

- The worktop must be level, horizontal and stable.
- Be sure the thickness of the work surface is at least 30 mm / 1.18 inch.
- The fitted units, including wall finishing strips, must be heat-resistant to at least 100°C / 212°F.
- Niche cladding within 50 mm / 1.97 inch of the back wall must not be combustible (for example, tiles, stone).
- Seal the cut surfaces to make them heat-resistant. This prevents the worktop from swelling as a result of moisture.



Connecting the hob to the mains

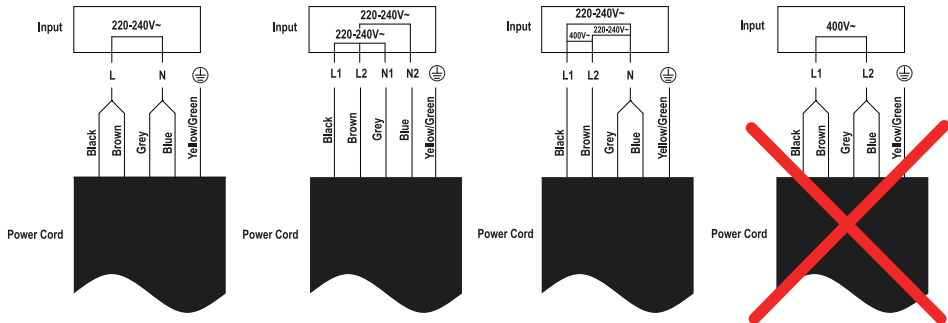
Make sure that the data on the rating plate (V) matches your supply voltage.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices as they can cause overheating and fire.

If the cable is damaged or needs to be replaced, this must be done by a qualified electrician with the correct tools.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C / 167°F 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.



Installing the hob

Cutting the worktop

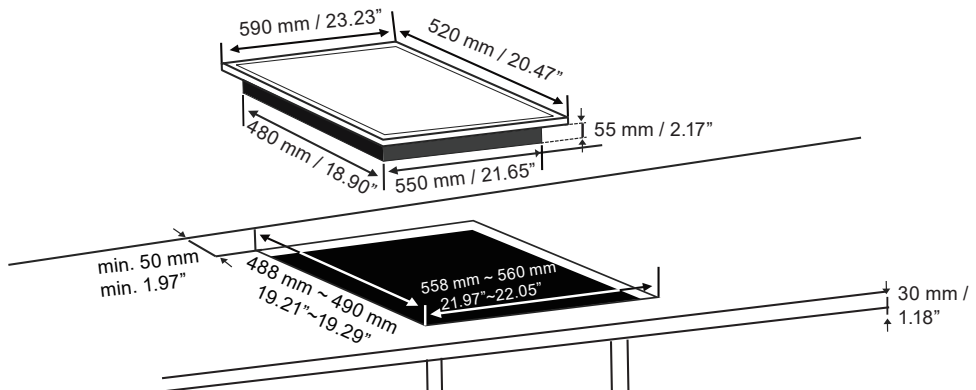
Clean the worktop surface and make a proper cut-out (L*W):

(558~560)*(488~490) mm / (21.97~22.05)*(19.21~19.29) inch.

Be sure the thickness of the worktop surface is at least 30 mm / 1.18 inch.

A minimum of 50 mm / 1.97 inch space shall be preserved around the cut-out.

If the oven is a built-under type, route the cable along the rear corners of the oven to the main socket.

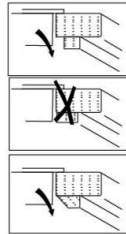
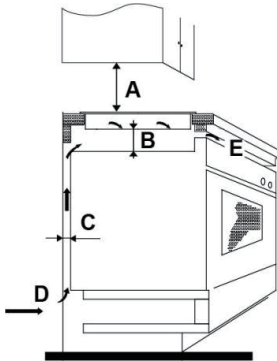


Note: Before carving, check that the dimensions indicated correspond to the dimensions of the product.



Ventilation

Make sure the hob is well-ventilated and the air inlet and outlet are not blocked:



Item	Data (")	Data (mm)
A	29.92"	760 mm
B	min. 1.97"	min. 50 mm
C	min. 0.79"	min. 20 mm
D	Air intake	-
E	min. 0.39"	min. 10 mm
	(Air exhaust)	

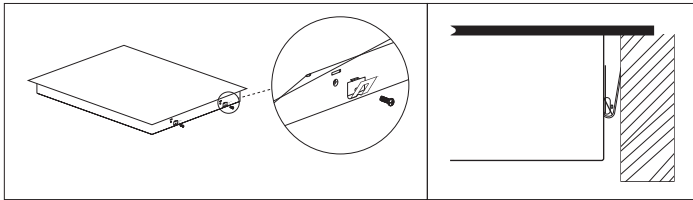
Note: The safety distance between the hob and the cupboard above the hob should be at least 760 mm / 29.92 inch.



Inserting the hob

Screw 4 mounting brackets to the bottom base of the hob.

Insert the hob into the cut-out. The mounting brackets on the sides can secure your hob sturdily.



Note: Outside the hob, there are ventilation openings. When inserting the hob, make sure that they are not blocked by the worktop.



Removing the hob

1. Disconnect the appliance from the power supply.
2. Push out the hob from below.

Safety Precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

- This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.
- This appliance is intended for use up to a maximum height of 2000 meters above sea level.
- Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example. Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Cleaning and user maintenance shall not be made by children without supervision.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.
- 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.

Note: We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear **a pacemaker or a similar medical device**. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities.



Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Risk of burns!



CAUTION! HOT SURFACE.

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Never placing metal objects with a diameter or length of less than 80 mm on the hob.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- When the appliance is not in use and before cleaning, unplug the appliance from the outlet firstly.

Risk of injury!

- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always breaker in the fuse box. Contact the after-sales service.

Causes of damage

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

Overview

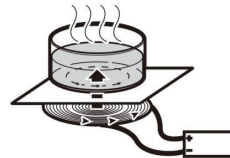
The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food Spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic	Check your cookware.
Discoloration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Induction Cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware by electromagnetic vibrations.

- Electromagnetic fields can affect electronic circuits and interfere with portable radios and phones.
- Do not put magnetically active objects (e.g. credit cards, computer diskettes, cassettes) on or near the ceramic glass surface while one or more induction cooking zones are in use.



Cookware

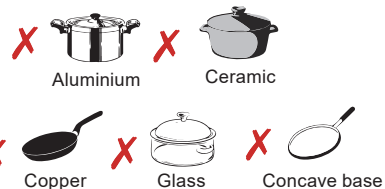
Cookware material

Never use pans made from common thin steel, glass, earthenware, copper and aluminium.

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel

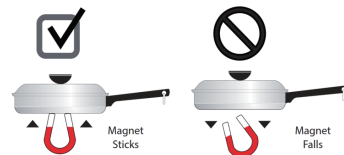
Cookware sold as induction-ready will often have a symbol  printed on the bottom by the manufacturer.



The magnet test

To see if a piece of cookware will work on your induction hob, try to stick a magnet to it.

If the magnet clings firmly to the bottom of the cookware, it will work on your induction hob. If the magnet clings weakly or not at all, the cookware will not heat up on your induction hob.



Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the  icon will show on the corresponding cooking zone display. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 1 minute, the hotplate will switch off automatically.

Note: Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid change in temperature may warp or damage the cookware.



Sounds

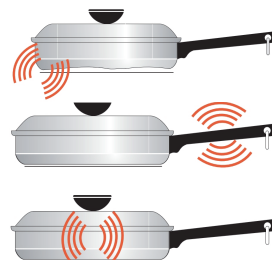
The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise.

You may also hear a fan that cools the electronics inside the hob.

Below sounds are not unusual, especially at high settings:

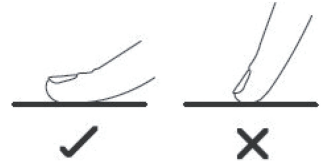
- Cookware that is not perfectly flat on the bottom may vibrate slightly against the hob.
- A loose handle may vibrate in its socket.
- Multi-material cookware may allow small vibrations in its structure.

(Sounds are less likely to occur with heavier, higher quality cookware.)



💡 Hints & Tips

- When touching the control panel, use the ball of your finger, not the tip.
- Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required. Use a heat-resistant glass lid to easily view the inside without lifting it.
- Use pots and pans with even bases. Uneven bases increase energy consumption.
- The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses.

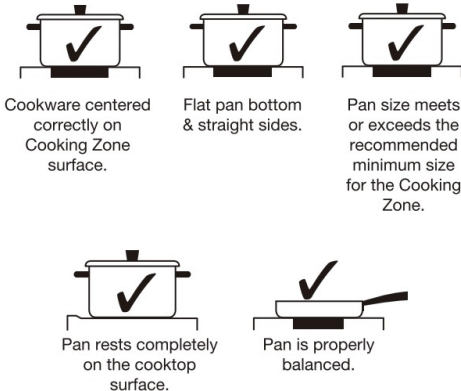


Note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.

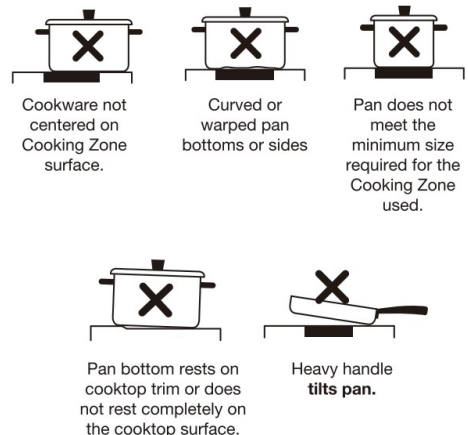


- Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.
- Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.
- Always cover as large an area of the hotplate as possible with your saucepan.
- Switch to a lower heat setting in good time.
- Select a suitable ongoing cooking setting. You will waste energy by using an ongoing cooking setting which is too high.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5-10 minutes before the end of the cooking time.

Correct

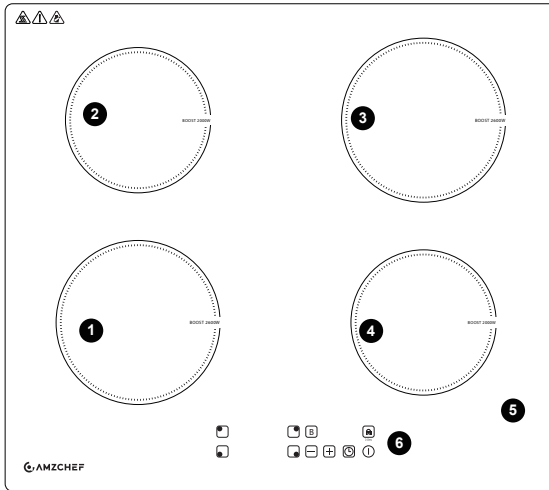


Incorrect



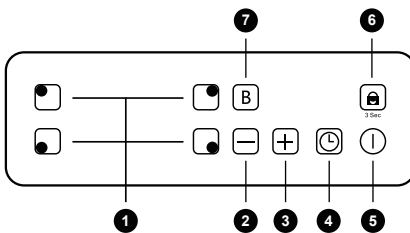
Getting to Know Your Appliance

Overview



1. Max. 2600W zone
2. Max. 2000W zone
3. Max. 2600W zone
4. Max. 2000W zone
5. Glass plate
6. Control panel

Control Panel



1. Hotplate selection
2. Decrease
3. Increase
4. Timer
5. ON/OFF
6. Child Lock
7. Boost

NOTE

When you touch a button, an audible signal sounds and the respective function is activated.

Always keep the controls dry. Moisture reduces their effectiveness.

Do not pull pans close to the displays and sensors. The electronics could overheat.



The hotplates

Touch  to select the hotplate.

When the hotplate is connected, the corresponding indicator lights up and shows the default heat setting.

Residual heat indicator

Once the surface temperature exceeds 60°C / 140°F, the residual heat indicator will activate (by displaying "H"), signaling that the hob is still too hot to touch.

It may be used, for example, to keep a small meal warm or to melt cooking chocolate. The display remains lit until the hotplate has cooled sufficiently.



Detection of small articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob will automatically switch to stand-by mode in 1 minute. And the fan will keep cooling down the hob for another 1 minute.

Over-temperature protection

Equipped with a temperature sensor, the hob can monitor internal temperatures and will automatically cease operation if they exceed safe levels.

Setting the Hob

This part provides instructions on how to set the hotplates.

Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the ON/OFF button. An audible signal sounds. The indicator above the main switch lights up. The hob is ready for use.

To switch off: Touch the ON/OFF button and the displays go out. All hotplates are switched off.

The residual heat indicator  remains on until the hotplates have cooled down sufficiently.

Starting to cook

1. After switching on the hob, touch  to select the hotplate.

The corresponding power indicator will start flashing.

2. Use   to set the desired heat setting.

Heat setting 1 = lowest setting

Heat setting p = highest setting

Ranking of heat setting (from lowest to highest): 1, 2, 3, 4, 5, 6, 7, 8, 9, p.

3. To change the heat setting: touch   until the desired heat setting appears.

After approx. 5 seconds the heat setting is accepted.

NOTE

The boost function is activated when the heat setting is on "p".

If you don't choose a heat setting within 30 seconds, the hob will automatically switch off.



If the icon appears on the cooking zone display

The hob has an automatic recognition system for suitable cookware. If no cookware suitable for induction is detected on a cooking zone, this is indicated by the  icon on the corresponding cooking zone display.

- The cookware used is not suitable for induction.
- The cookware was not placed on the selected cooking zone.
- The cookware was not placed in the middle of the cooking zone.
- The cookware is too small.

To select cookware that is suitable for induction cooking, see section Induction Cooking.

Heat setting

Heat setting	Suitability
1-2	Delicate warming for small amounts of food Melting chocolate, butter and foods that boil quickly Gentle simmering Slow warming
3-4	Reheating Rapid simmering Cooking rice
5-6	Pancakes
7-8	Sautéing Cooking pasta
9-p	Stir-frying Searing Bringing soup to the boil, boil water

Stop cooking

Touch to select the hotplate. Touch until appears.

To switch off the hob, press the ON/OFF button.

The residual heat indicator appears if the surface is too hot.

B Boost mode

The Boost mode enables you to heat up large quantities of water faster than when using power level 9.

Press the Boost button to activate the boost mode. When activated, the hotplate display shows "p".

And to exit the boost mode, press the Boost button once.

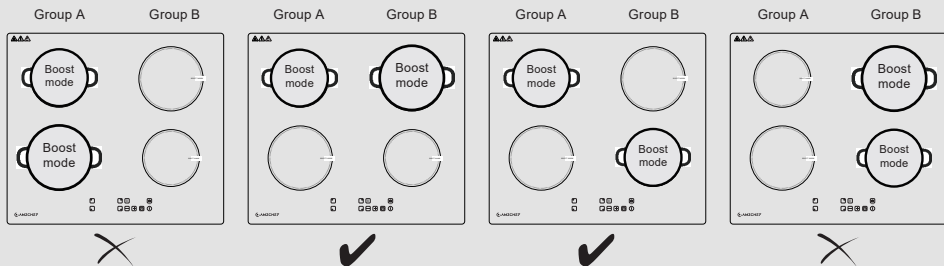
NOTE

1. Boost function will last for 5 minutes; After that the zone will go to the power level 9.
2. In certain circumstances, the boost function can switch itself off automatically in order to protect the electronic elements inside the hob.

NETWORK SAFETY RESTRICTION FOR BOOST MODE

All cooking zones are boost-capable. However, due to power distribution, the hotplates are divided into two groups (A and B).

Boost mode cannot be simultaneously activated on both zones within the same group. If activated for both, the system will automatically exit boost mode on both zones.

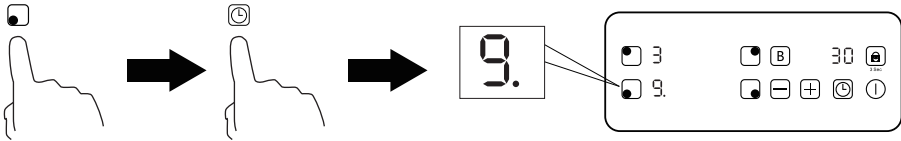


⌚ Timer

Use the timer to set the cooking time of one or more hotplate(s).

Setting the timer

1. First, touch    to select the hotplate. Then touch  and the red dot of related hotplate flashes. The hotplate is selected.



2. To set the desired cooking time, use  . Time will increase or decrease by 1 minute each time one of the buttons is pressed. Press and hold the button for fast scrolling.
3. After 5 seconds without further input, the set time is accepted. As the countdown initiates, the timer display shows the remaining time.
4. An audible signal sounds and the corresponding hotplate will be switched off when the specified time has elapsed.

Note: If you want to change the set time after setting the timer, start again with the first step.



Setting the timer for multiple hotplates

1. If use this function to more than one hotplate, the timer display will show the set time in turn.
2. When the cooking timer expires, the corresponding hotplate will automatically switch off. It will show  if the surface is too hot.

Note:

- The flashing red dot indicates the hotplate that the time indicator is showing.
- Timing duration can be set individually for each hotplate.
- Timing range: 1-99 minutes.



Canceling the timer

Touch the  timer button until the red dot for the related hotplate flashes.

Then use   to adjust the display time to 0.

The timer for the related hotplate will be canceled after the indicator blinks for 5 seconds.

Note: Other hotplate will keep operating if they are turned on previously.



Child Lock

You can lock the control panel to prevent unintended use (e.g., by children accidentally switching on the hotplates).

Lock and unlock the control panel

To lock the controls:

Touch and hold  for 3 seconds. The buzz beeps once. The child lock indicator shows a red dot and the display shows "Lo". The function is activated.

To unlock the controls:

Touch and hold  for 3 seconds. The buzz beeps once. The red dot and "Lo" on the display disappear. The function is deactivated.

Note:

- If you lock the hob and turn it off, remember to unlock it first before using.



Cleaning & Care

The information in this section provides help on how best to care for your appliance.

Note: Before cleaning, be sure the controls are turned OFF and the surface is cool.



Daily use

- To remove fingerprints and food stains, apply a vitro-ceramic glass cleaner, ensuring thoroughly rinse and wipe dry.
- For spills on the glass surface, use a suitable utensil to remove the spill, but beware of the hot cooking zone. Wipe clean with a cloth or paper towel.
- 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 hob cleaning cream and buff the surface clean.



Note:

Do not use other abrasive cleaners and/or wire wool etc., as they may scratch the ceramic glass surface.



Damage from Sugary Spills and Melted Plastic

- Special care should be taken when removing hot substances to avoid permanent damage to the glass surface.
- Sugary spillovers (such as jellies, fudge, candy, and syrups) or melted plastics can cause pitting of the surface of your hob (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

② Troubleshooting

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. 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 Child Lock for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be touching the controls.	Make sure the touch control area is dry and use the finger pad when touching the controls.
The glass is being scratched.	Cookware with rough-edge, unsuitable abrasive scourer or cleaning products is used.	Use pots and pans with even bases. Always lift cookware off the hob instead of sliding it. Use cookware with flat and smooth bases. See section Cleaning & Care.
Some pans make cracking 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 hob makes a low humming noise when used in a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear when you decrease the heat setting.
Fan noise coming from the hob.	A cooling fan built into your appliance has come on to prevent the electronics from overheating. It may continue to run even after you've turned the appliance off.	This is normal and needs no action. Do not switch the power to the hob off while the fan is running.
The hob or a hotplate has turned itself off unexpectedly, a tone sounds and an error code is displayed.	Technical fault. (typically alternating with one or two digits in the cooking timer display).	Please note down the error letters and numbers, switch off the hob, and contact a qualified technician.

Error Codes

Code	Possible causes	Measures
H	Hotplate surface is too hot	Wait until it cools down.
Lo	Child lock activated	Press and hold the Child Lock button for 3 seconds.
	The material, size or position of the pot does not meet the heating requirements	Place the correct pan. Check section Induction Cooking for details.
E1/E2	E1: voltage is too low E2: voltage is too high	Check the power supply. Power on when the power supply is normal.
E3	Hotplate sensor open/short circuit	Contact the supplier.
E4	IGBT sensor open/short circuit	Contact the supplier.
E5	Overheating of the hob	Wait until the hob has cooled down and switch it on again.
E6	IGBT overheating	Wait until the hob has cooled down and switch it on again.
E7	Hotplate sensor Malfunction	Contact the supplier.
F	Communication failure between display and board	Contact the supplier.
Et	Overflow protection	Remove spilled liquids and switch the hob back on.

The above is the judgment and inspection of common failures.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the hob.

Technical Specification

Model	T-74IB4xyzf-CSCS
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	7400W
Product Size (L×W×H)	590mm×520mm×55mm 23.23" × 20.47" × 2.17"
Building-in Dimensions (L×W)	(558~560)*(488~490) mm (21.97~22.05)*(19.21~19.29) inch

The design and specifications are subject to change without prior notice for product improvement. The diagrams here are just for reference. Please take the appearance of the actual product as the standard.



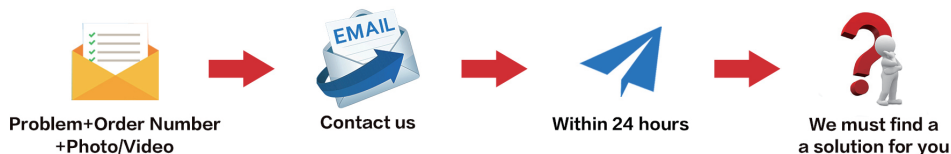
2-YEAR WARRANTY

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 2 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 or email: 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.





This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



The device meets the requirements of Regulation as well as the applicable standards.



Points de collecte sur www.quefairedemesdechets.fr
Privilégiez la réparation ou le don de votre appareil !



Nos produits et emballages se recyclent, ne les jetez pas! Trouvez où les déposer sur le site www.quefairedemesdechets.fr.



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