

**Built-in hob**

**Induction**

**„TIGER/CHEETAH“**

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## 1. ESD=electrostatic discharge

As the single electronic interfaces are not protected internally against static electricity and are partially open, you must pay attention to that, in case of a repair, there will be a potential compensation via the housing of the appliance (touch it) in order to neutralize a possible charging and to prevent a damaging of the affected electronic interface.

You also have to be careful with those electronics delivered as spare parts, which have to be put out of the ESD protective package only after a potential compensation (discharge of possible static electricity).

If a potential compensation with an existing static electricity is not executed, it does not mean that the electronic is damaged directly. Consequential damages may result due to the damaging of internal structures which arise only in case of load through temperature and current.

Endangered are all assembly groups which are provided with control entries, wire paths lying open and free-accessible processors.

## 2. Overview Tiger / Cheetah



Tiger



Cheetah

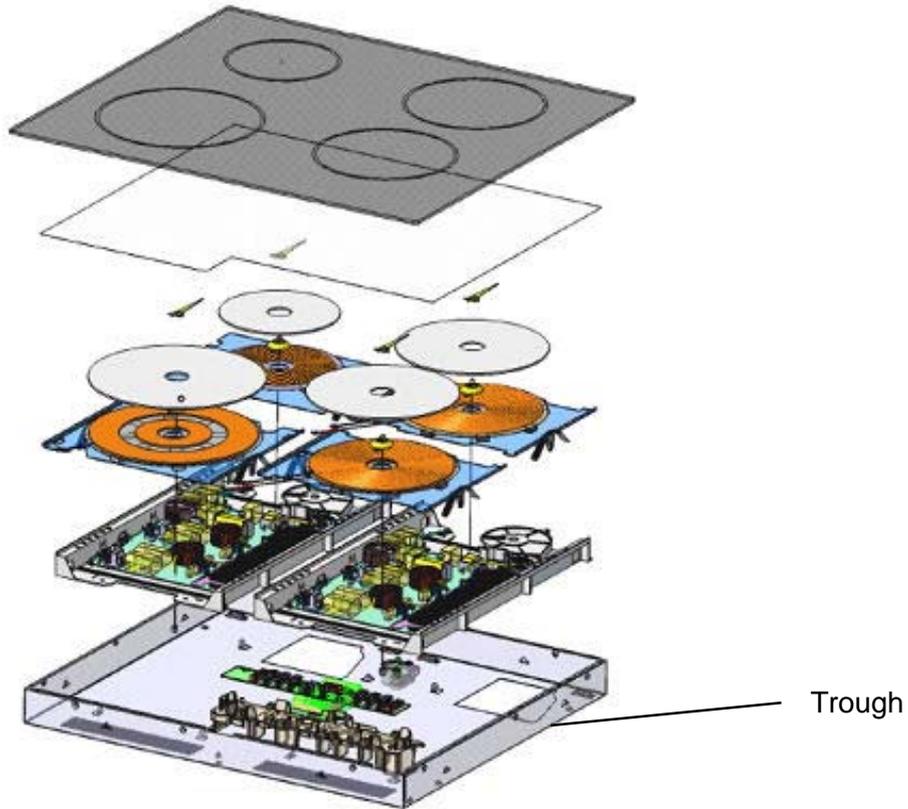
### Technical details

Operating voltage: 230VAC +10%-15%/ 240VAC +6%-10%, 50/60Hz

Standby consumption: <1W, with 3/4-zone induction cooking platforms

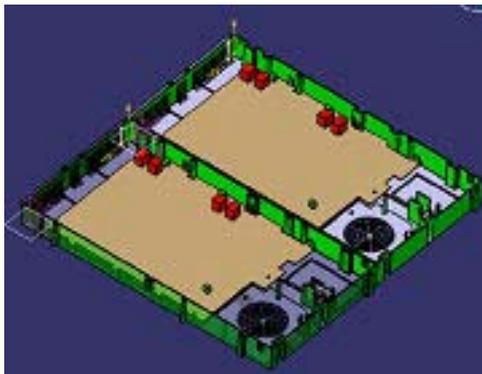
### 3. Installation concept

#### 3.1 Induction module "Tiger"

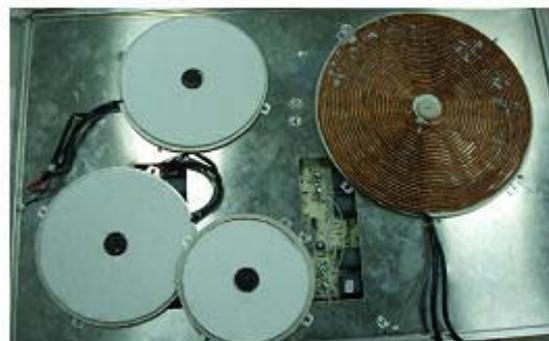
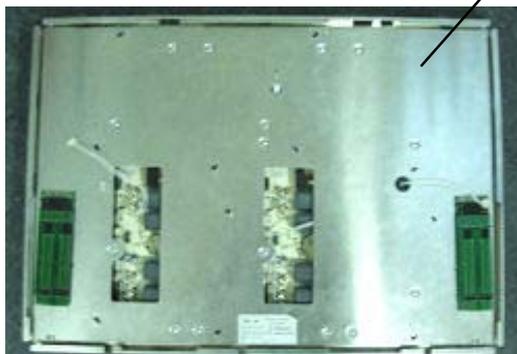


The "Tiger" induction modules are incorporated in a so-called trough or protective cover.

#### 3.2 Induction module "Cheetah"

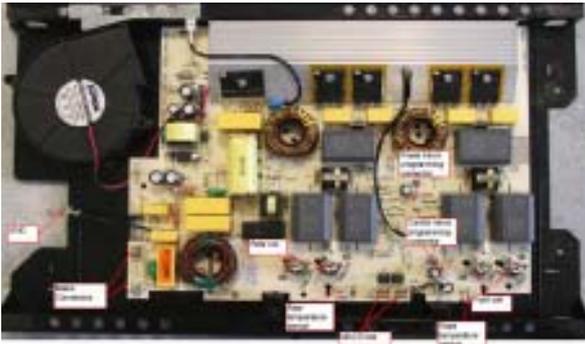


Aluminium support



The "Cheetah" induction modules are connected to each other and screwed to an aluminium support on which the induction coils are located.

#### 4. Induction modules "Tiger" and "Cheetah" Spare Parts Notes



Tiger



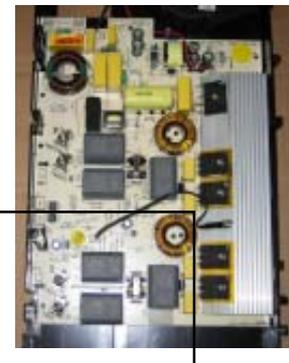
Cheetah

It is generally absolutely necessary to select the spare induction module with the proper product item code in the spare parts list, as there are serious differences with the types of apparatus. We mainly distinguish between a standard version and a HighPower (HP) version, which you can recognize from the condenser imprint of the power unit.

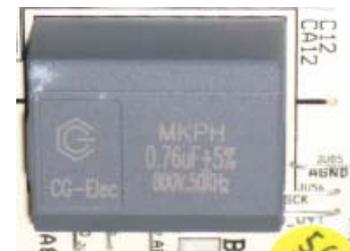
- 0,68uF = Standard version
- 0,76uF = HighPower version

There are notes in the instruction sheet accompanying the spare part reminding you to compare the condenser imprints of the delivered spare part and defect induction module in order to avoid confusion.

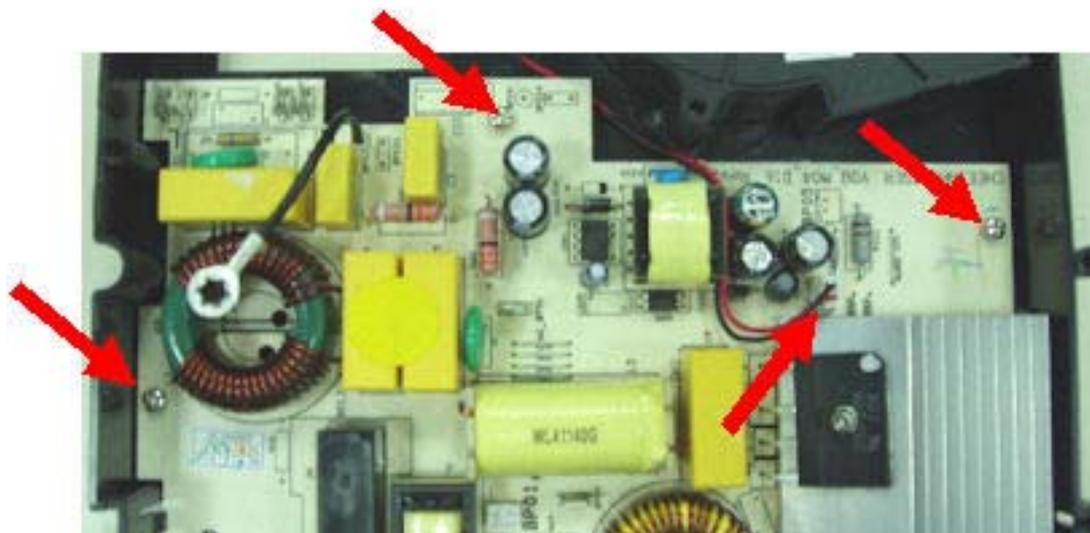
Jumper 1



Condenser print  
Example illustration



The spare induction module for Cheetah is the electronic system without plastic casing. After unscrewing the fastening screws and removing the connection line to the cooling fan you can replace the electronic system.



## 5. Example information sheet

Information sheet

822 921 ...

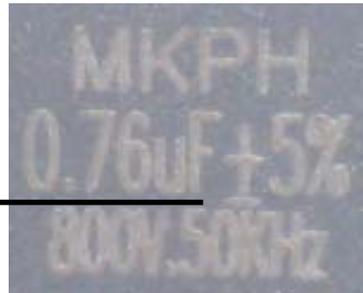
### Induction module, no. xxxxxxxxx/x

This induction module replaces the induction module installed up to now. The connections for induction coils and temperature sensors can be adopted 1:1. Jumper 1 must be taken over by the defectuous induction module if existing. Please check also the print on the condensers (0.76 uf or 0.68 uf), this has to be in accordance with your defectuous induction module. The colour of the component is not relevant in this connection.

Jumper 1



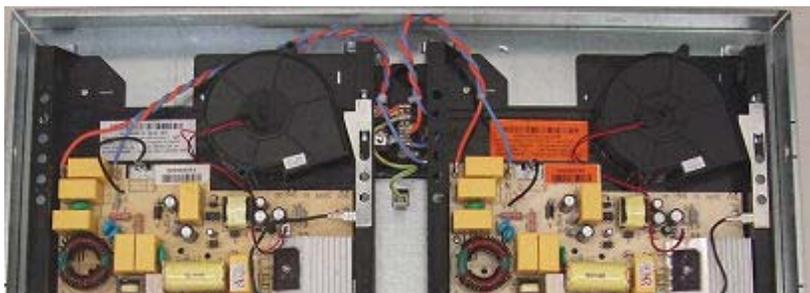
Condenser print  
Example illustration



## 6. Wiring instructions

### Mains terminal

Tiger

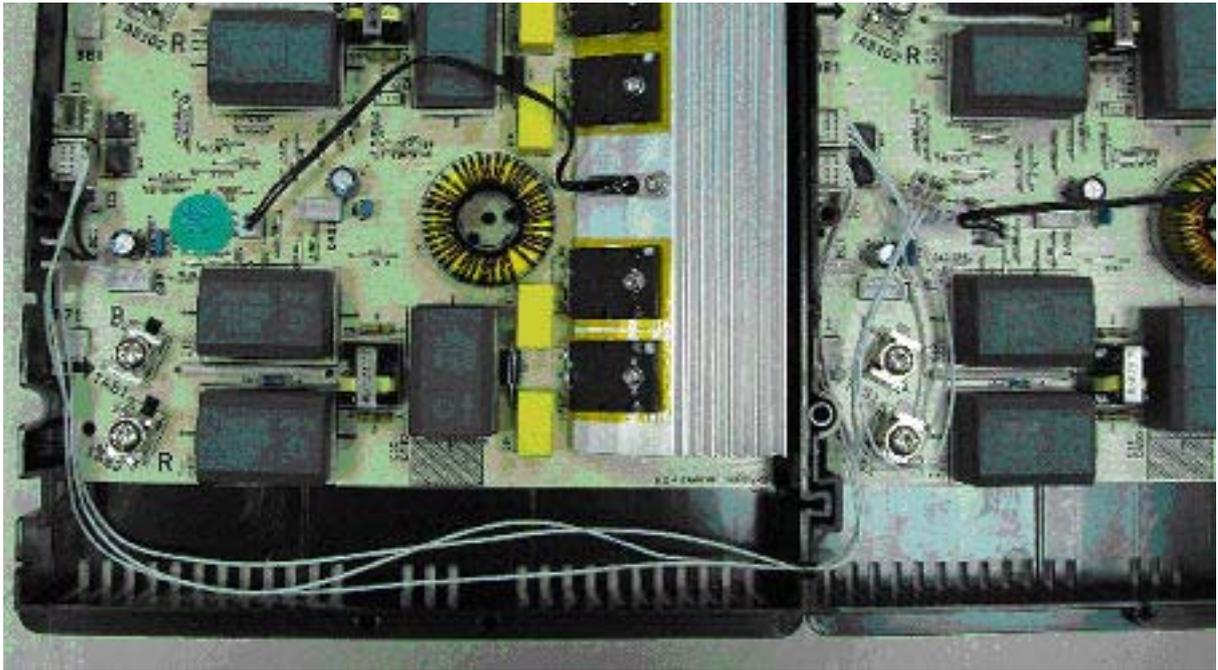


Cheetah



## Wiring instructions

...to the input electronics and between two induction modules



The wiring between induction modules and the input electronics has a clear-cut structure:

Induction module left ---> Induction module right ---> Input electronics

You can find different types of input electronics with each client. Generally, all sensor pushbuttons should make direct contact with the glass, otherwise malfunctions may occur. You can find different types of input electronics with each client. Generally, all sensor pushbuttons should make direct contact with the glass, otherwise malfunctions may occur.

## 7. Interfaces

You can find more information on the different input electronic systems, in addition to "Colibri", in the separately attributed Service Manuals.

### 7.1 Touch Interface with springs (Colibri)

The interface with springs is still based on capacitive technology. The springs must have direct contact to the glass. The pads on the springs are bigger than the printing to have always good alignment.

#### Safety instructions !!!

"Colibri" works with capacitor technology. The springs are to make direct contact with the glass.

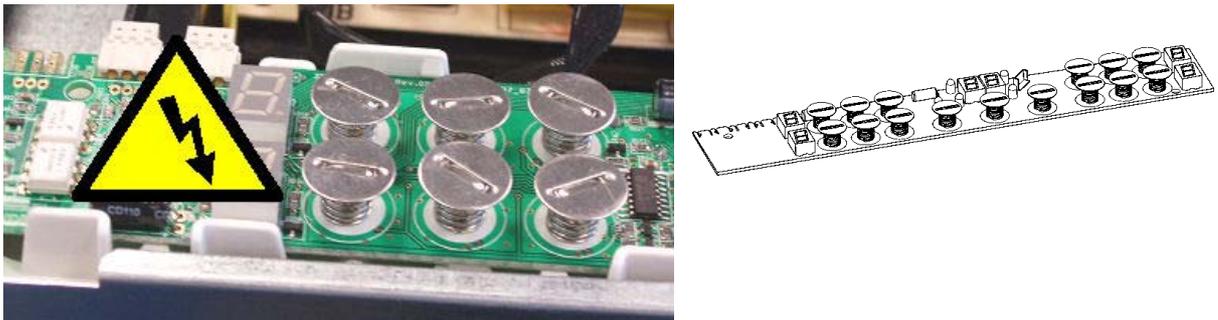
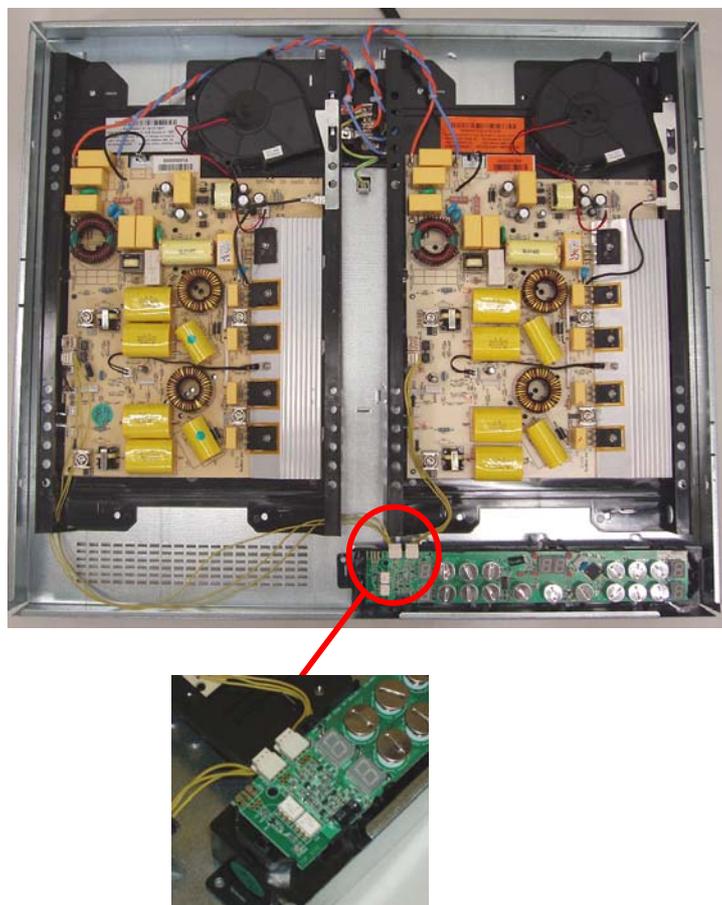


Fig. „Colibri“ input electronic

**High Voltage: Don't touch the spring with empowered hob (215V; 3,3mA)**

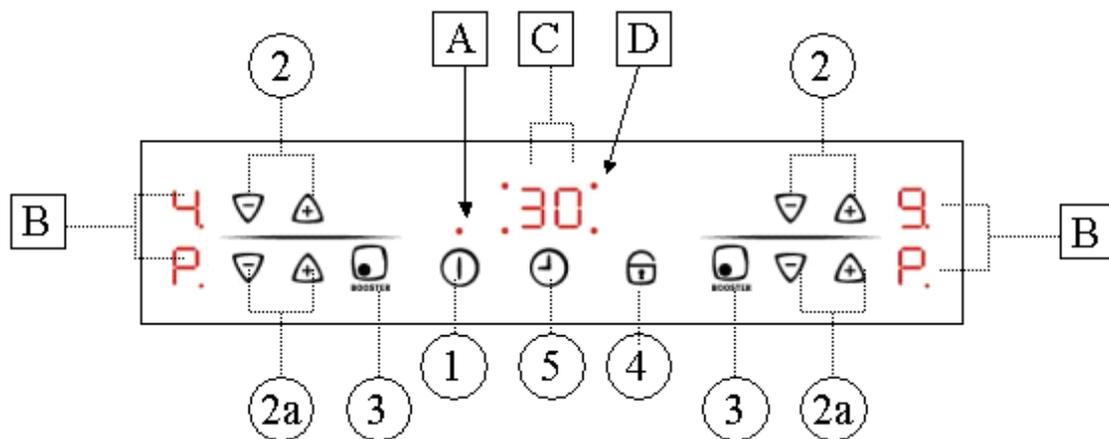


Sample illustration „Colibri“ in built-in condition

## Demo mode / Self test (Service mode) / Alarm Menu Touch interfaces

To enter the Demo mode / service mode / factory test menu, the following sequence of buttons must be pressed:

1. Hob is off. Press main switch continuously until display is going off (without beep).
2. Press the “+” and “-” buttons (2a) of both front zones together (all 4 keys together) for about 3 seconds (-> short beep)
3. Press the timer selection key (-> again short beep)



4. The display (C) shows a “d” for demo mode  
If you press the timer select key again you switch to “S” for service mode, another press gets you to “E” the alarm menu!
5. By pressing the button “+” of a cooking zone you activate the menu.
6. By pressing the button “-” of a cooking zone you deactivate the menu.

## **Demo Mode “d”**

If demo mode is activated the display with the „d“ shows additionally a dot. After selecting the demo mode, the electronic goes to off. Now it can be used like usual but only without heater activation. The deactivation of the demo mode is done in the same procedure as activating. After deactivating the demo mode the electronic must go off. Now the hob can be used in normal mode. The demo mode is mains failure safe, status is saved in power board EEPROM.

## **Service Mode “S” Routine**

1. Show user interface SW version
2. Show control SW version
3. Show power SW version
4. 400V detection test: “400U” blink on displays until 400V is not applied. When 400V is detected, the buzzer ring and “OU” is shown on display until 230V is not applied.
5. Test all LED's / Displays for 7 sec; during this time, booster is set on rear zones to test sensors. When the time is elapsed, if the sensor are OK the test jump to the following step otherwise “S” is shown alternatively on zones where the error occurred.
6. Zone power test: a different power level is set on each zone for 2 seconds
7. Pot detection: power level 9 is set on every zones for 10 seconds in order to check pot detection by removing the load.

## **Alarm Mode “E”**

The last 5 stored alarm codes (if >0) are displayed like an actual alarm, each for 5 sec., starting with the oldest to the newest .

## 8. Trouble-shooting

<b>Error</b>	<b>Possible cause</b>	<b>Remedy</b>
Interface remains dark	Defect UI Cable not plugged in properly or defect <ul style="list-style-type: none"> <li>- left-right cable</li> <li>- from module to UI</li> </ul> Module defect	Replace UI Check cable, replace if necessary  Replace LH side Attention: Adhere to condenser imprint
No power to the LH coils	Check coil connections	
No power to the RH coils	Check coil connections  Check data cable left-right RH module defect	Replace RH module
Too little power	Wrong config No Mica Wrong coils connected Wrong module	Access to software  Check coils  Adhere to condenser imprint
FI or fuse triggered	Internal data cable squeezed	Replace both modules and replace interface

UI = input electronics

MICA = insulation between induction coil and glass ceramic

## 9. Pot identification information

Suitable pot materials:

- Steel enamel
- Stainless steel (with magnet. bottom)
- Aluminium (with magnet. bottom)
- Cast iron

Unsuitable materials:

- Aluminium (à too much power)
- Copper
- Stainless steel (not magnetic)
- Glass
- Ceramic

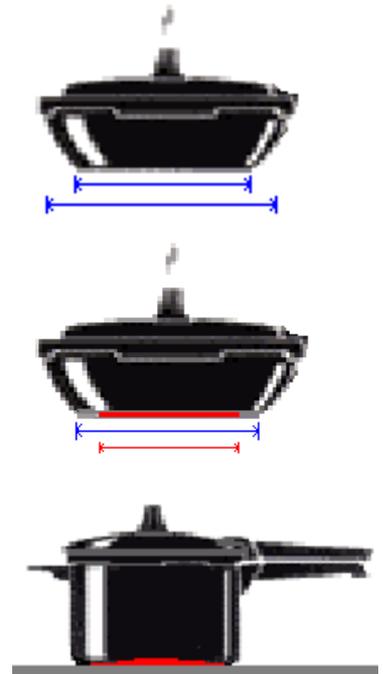
The pot detection is designed for the following diameters:

Nominal burner $\varnothing$ [mm]	Minimum pot bottom $\varnothing$ instruction manual [mm]	Minimum pot bottom $\varnothing$ adjusted with steel plate [mm]
145	125	100
180	145	120
210	180	140

With regard to Ind. G4, the same diameter is stipulated in the instruction manuals as for the previous model. However, the real diameter which still functions is much smaller.

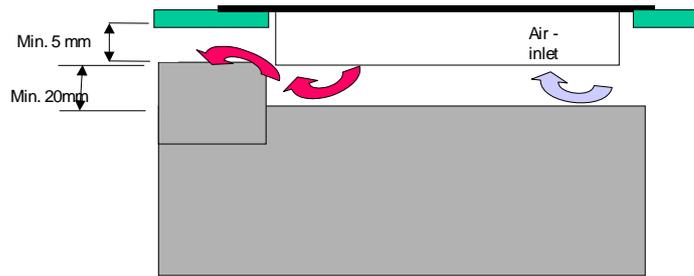
The performance for different pots can vary by as much as +/- 10-15%.

- As reference pots, we recommend enamelled steel pots (e.g. Silit).
- 2-3 mm thick round steel plates in various diameters are very suitable for testing the pot detection function.
- Sandwich bottoms can cause very unpleasant noises if they are not correctly pressed. The same is the case with regard to handles which are a little loose.
- With regard to stainless steel pots with sandwich bottoms, the diameter of the magnetic part of the pot bottom is decisive.
- An additional influencing factor is the vertical distance from the coil, i.e. an uneven sandwich bottom has a negative effect on the power consumption. The effect is exactly the same if the induction coil is not pressed on the glass ceramic.



## 10. Installation situation

If you install the part improperly the power may be lower, as hot air may be sucked.



## 11. Noise

There are different reasons for noise and different sounds which you can hear.

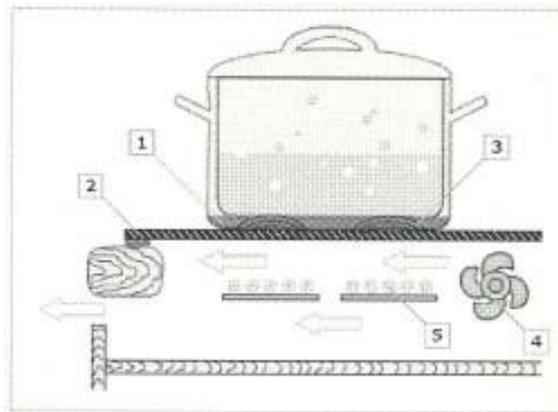
The maximum noise you can get with pots with sandwich structure and running with maximum power on two zones at the same time. Try to use a different pot (enamelated steel instead of stainless steel) and change the power settings a little bit. The level of filling in the pot and the type of food is sometimes directly linked to noise.

See attached customer information

### Cook comfort on highest level

Twice as fast heating like conventional cool top platforms

- (1) Pan base
- (2) Ceramic glass
- (3) Magnetic field
- (4) Exhaust
- (5) Induction coil



When extremely fast heating-up the induction hob results vibrations in the pan base (1), which can cause noises with some pots.

From the very high power of the induction hob results warmth, which must be cooled with an exhaust (4).