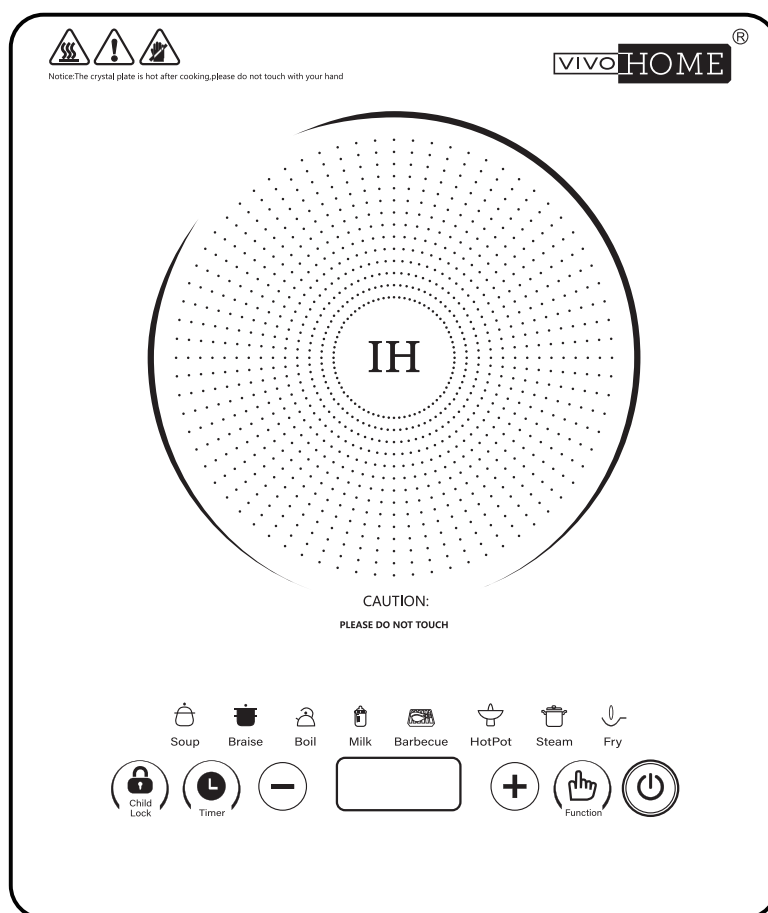


1800W Electric Induction Cooker Cooktop

Instruction Manual



**THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION.
PLEASE READ AND KEEP FOR FUTURE REFERENCE.**

TECHNICAL SPECIFICATIONS

Nominal voltage range: 120 V

Nominal frequency: 60 Hz

Rated power input: 1800W

Protection class: I

GENERAL SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

● The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.

Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.

● When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) if the appliance is not being used and remove the attached accessories.

● Do not operate the device without supervision. If you leave the room you should always turn the device off. Remove the plug from the socket.

● The device and the mains lead have to be checked regularly for signs of damage. If damage is found the device must not be used.

● Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have faulty cable be replaced only by the manufacturer, by our customer service or by qualified person and with a cable of the same type.

● Use only original spare parts.

● Pay careful attention to the following "Special Safety Instructions".

CHILDREN AND FRAIL INDIVIDUALS

● In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

WARNING!

Do not allow small children to play with the foil as there is a danger of suffocation!

● This device is not intended to be used by individuals (including children) who have restricted physical, sensory or mental abilities and/or insufficient knowledge and/or experience, unless they are supervised by an individual who is responsible for their safety or have received instructions on how to use the device.

● Children should be supervised at all times in order to ensure that they do not play with the device.

SPECIAL SAFETY INSTRUCTIONS FOR THIS DEVICE

Symbols on the product

You will find symbols with warning or informational character on the product:

WARNING: Danger of burns!

During operation the temperature of the exposed surface may be very hot. Therefore, only touch the appliance at the thermostat controls.

WARNING: Damage of surface!

If the surface is damaged or has cracks the device must be switched off to avoid the hazard of electrical shocks.

WARNING:

● Induction heat! Metal objects as, e.g., knives, forks, spoons and pot lids should not be placed on the cooking zone as they may get hot.

● Hot surface! The induction cooker initially heats only the base of the cooking utensils used, not the cooking zone itself. However, because of the heat radiated during cooking, dangerously high temperatures may also occur at the cooking zone after the cooking cycle. Hazard of burns!

● Potential damage to your health! People wearing pacemakers must not use this cooker. You should keep a minimum distance of 60 cm to the appliance when it is in use.

CAUTION:

- To avoid damaging it, do not place any rough or uneven objects onto the surface.
 - Prevent any hard or pointy utensils from falling onto the surface.
 - Do not place the appliance near objects which are sensitive to magnetic fields (e.g. radio, TV).
 - Place the unit onto a level surface resistant to moisture and heat.
 - In case of sensitive surfaces, place a heat-resistant plate under the unit.
 - Because of the rising heat and vapors, do not operate the unit under suspended cupboards.
 - Keep a sufficient safety distance (30 cm) from easily flammable objects like furniture, curtains, etc.!
- Never install the unit in a cupboard.
- Do not heat empty cooking utensils on the hotplate, as this can lead to dangerous over-temperatures.
 - Do not move the device when it is in use.
 - During use, ensure that the mains lead does not come into contact with hot sections of the device.
 - Do not touch the hot parts of the device.
 - Please do not operate the device with an external timer or a separate remote control system.

INTENDED USE

- This appliance is intended for preparing foodstuffs in induction cookware.
- It is intended for the use in private households and similar applications. The appliance is only to be used as described in the user manual. Do not use the appliance for any other purpose.
- Any other use is not intended and can result in damages or personal injuries.
- The manufacturer assumes no liability for damages caused by improper use.

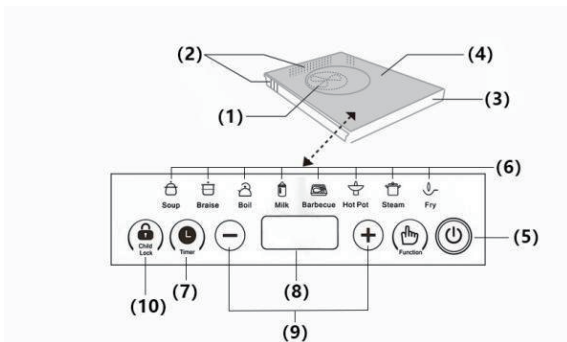
UNPACKING THE APPLIANCE

1. Remove the appliance from its packaging.
2. Remove all packaging materials such as films, filler material, cable clips and carton.
3. To prevent hazards, check the appliance for any transport damage.

NOTE: Production residue or dust may have collected on the appliance. We recommend cleaning the appliance according to chapter "Cleaning".

DESCRIPTION OF PARTS

- (1) Air outlet
- (2) Air inlet
- (3) Housing
- (4) Surface
- (5) ON/OFF button
- (6) Function button
- (7) Timer button
- (8) Display
- (9)-1 + buttons
- (10) CHILD LOCK



GENERAL INFORMATION

Cooking with induction technology

Cooking with induction hot plate, heat is only generated by means of magnetic power, when a pot or pan with a magnetisable base is placed on a switched-on cooking zone. The induction cooker heats only the base of the cooking utensils used, not the cooking zone itself. The induction process saves energy as heat is solely generated where it is needed.

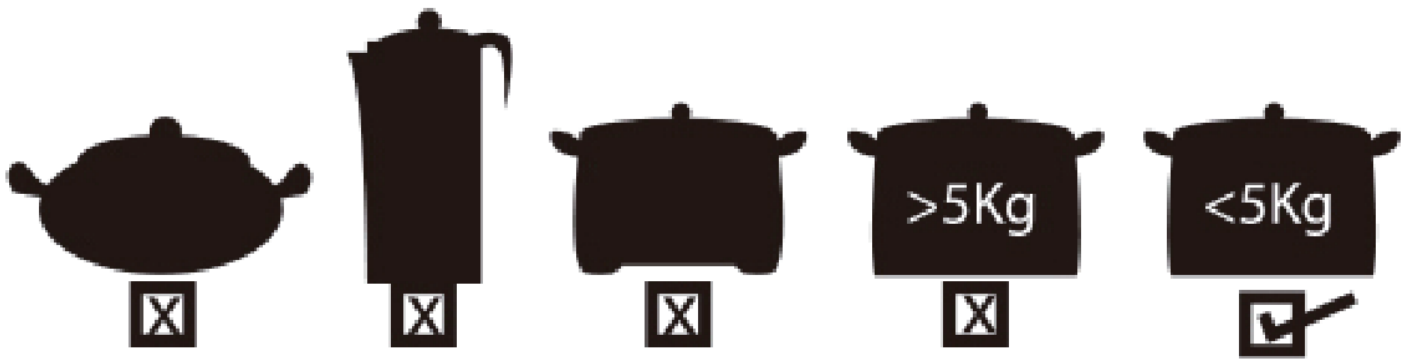
What cooking utensils may I use?

For induction cooking plates cookware made from magnetisable material is needed. Today, cooking utensils appropriate for induction cooking usually bear a note saying Suitable for induction hob or similar. But principally you may use any iron-based cooking utensils; to find out whether a pot or pan is suitable, i.e., magnetisable just try the following:

Put the pot or pan over the cooking zone, if several warning signals sound and if the message " E0" appears, the cookware is unsuitable.

NOTE:

- For safety reasons, the appliance will switch to standby mode after about 60 seconds.
- Cooking utensils made of the following materials are not suitable for induction hobs:
Clay, glass or aluminium.
- Do not use the following types of pots :
 - Pots with bended (convex/parabolic) bases.
 - Pots with a base diameter of less than 12 cm. It's suitable for pots with base diameter from 12-22cm
 - Pots standing on feet.



USE THE DEVICE

Standby mode

After you have connected the device's plug to the main supply, the device is in standby mode. A signal will sound. The display will show "--:--" .

Select cooking Function

- Put a suitable pot on the cooking zone.
- Press " ON/OFF" button.
- Display shows "ON".
- Press the Function button, the indicator light of the relevant function will light up.

NOTE: Please observe that the cooking behavior in the pots differs. It depends on the nature and the quality of the cooking vessels.

Details of all functions:

This induction hot plate is specially designed with 8 cooking functions which are the most popular cooking methods from USA kitchen: FRY/SOUP/BRAISE/BOIL/MILK/BARBECUE/HOT POT/STEAM/BOOT

FRY= fry

SOUP= soup

BRAISE= braise

BOIL= boil

MILK=milk

BARBECUE=barbecue

HOT POT=hot pot

STEAM=steam

CHILD LOCK=child lock

● FRY: Initial setting start 440° F, press "-" or "+" button to select temperature from 120 to 465° F. There are 17 levels of temperature are selectable: 140/160/180/200/220/240/260/280/300/320/340/360/380/400/ 420/440/460° F.

When food is fried using oil or solid fat it is important that you observe some rules in handling oil or fat. Simple rules to follow when frying: 1.Make sure there is enough oil or fat put in the frying pan or a deep frying pan. 2.The food to be cooked must not have water dripping from it. This is because

when water comes into contact with hot oil or fat, you will have the oil sizzling and spitting out of the pan, which could burn your skin if you are not careful. 3.Put the food into the hot oil carefully. Try not to make a big splash as the oil could burn your skin.4.The oil of fat should be heated to the right temperature before putting food into the pan to be fried. If the food is put in when the oil or fat is not heated to the right temperature, the food will soak up the oil and you will have food that is all oily or greasy. If the oil or fat is over heated, you will end up with food that is burnt. Sometimes the food especially doughnuts will turn brown on the outside but the dough inside is uncooked. To cook food using the frying method, there are two ways of doing it. There is the shallow frying and the deep frying methods.

NOTE: Functions given under this button is based on temperature of frying oil.

●SOUP: Functions given under this button refers to soup in a relative stable heating temperature. Initial setting start 1500W, Press "-" or "+"button cant adjust power.

This is the most common method of cooking and is also the simplest. With this method of cooking, enough water is added to food and it is then cooked over the fire. The action of the heated water makes the food to get cooked. The liquid is usually thrown away after the food is cooked.

NOTE: Functions given under this button is based on watt of boiling food which are soaked in water.

●BRAISE: Functions given under this button refers to soup in a relative stable heating temperature. Initial setting start 1600W, Press "-" or "+"button cant adjust power.

NOTE: Functions given under this button is based on watt of braising food which are braised flat pot.

●BOIL: Functions given under this button refers to soup in a relative stable heating temperature. Initial setting start 1800W, Press "-" or "+"button cant adjust power.

This is the most common method of cooking and is also the simplest. With this method of cooking, enough water is added to food and it is then cooked over the fire.

NOTE: Functions given under this button is based on watt of boiling water.

●MILK: The display shows 200 (watts).

Functions given under this button refers to heat-food up in a relative lower heating temperature. It's good to warm up some soup /milk/snacks which need to have to done under 100° C

●BARBECUE: Initial setting start 420° F, press "-" or "+"button to select temperature from 120 to 465° F. There are 18 levels of temperature are selectable: 140/160/180/200/220/240/260/280/300/320/340/360/380/400/ 420/440/460° F.

●HOT POT: Initial setting start 1800W, press "-" or "+"button to select temperature from 200 to 1800W. There are 18 levels of power are selectable: 100/200/300/400/500/600/700/800/900/1000/1100/1200/1300/1400/1500/1600/1700/1800 WATTS

●STEAM: Functions given under this button refers to steam in a relative stable heating power. Initial setting start 1600W, Press "-" or "+"button cant adjust power.

●CHILD LOCK: Function give under this button refer to ALL FUNCTION BUTTTON, press this button, all function

be locked for child safety purpose.

Set up timer/preset

- Press " ON/OFF" button
- Press "FUNCTION" button , then choose function FRY or BARBECUE or HOT POT, then press "TIMER/PRESET" button. The display shows "0:10".
- Briefly press the "_" or "+" button to set the time in increments of one minute. Other wise, long press the "_" or "+" button to set the time in increments of ten minute., The display will show the desired setting .

NOTE: This timer means the device will keep frying or HOT POT for the time you input. After the set time has elapsed, the device will come back to standby mode. You can select from 0-3 hours.

- When you choose function SOUP/BRAISE/BOIL, then press "TIMER/PRESET" button, The display shows "0:30". Briefly press the "+" button to set the time in increments of 30 minute . press the "-" button to set the time in decrements of one minute.

The display will show the desired setting.

NOTE: This setting means the device will come back to standby mode immediately after you input the time. After the set time has elapsed, the device will start to work under the functions you selected(SOUP/BRAISE/BOIL/MILK). You can select from 0-24 hours

- You may change the previous timer/preset at any time. The other settings will remain.
- To cancel the timer/preset, select the display to "0:00". The cooking plate will keep the function which you have chosen before. You may also turn the appliance off directly with the " ON/OFF" button.

PAN RECOGNITION

The device has a pot recognition function. It gives several warnings to indicate that the cookware has been removed. The message " E0" appears on the display. For safety reasons, the appliance will switch to standby mode after about 60 seconds. The fan may continue running. In this context, please pay attention to the following:

WARNING: After use, the hot plate is to be switched off by means of its regulation and control Devices

(ON/OFF button) and not just by pan recognition.

WARNING: Hazard of burns !

Because of the heat radiated during cooking, dangerously high temperatures may occur at the cooking zone after the cooking cycle.

CLEANING

WARNING:

- Always remove the main plug before cleaning!
- Wait until the device has cooled down completely!
- Under no circumstances should you immerse the device in water for cleaning purposes. Otherwise this might result in an electric shock or fire.

CAUTION:

- Do not use a hard brush or any abrasive items
- Do not use any acidic or abrasive detergents.
- Clean the surface from food remains when it's still warm using a moist cloth or tissue.
- Wash the buttons using a soft sponge and some water, then wipe dry with a soft cloth.
- Cleaning agent for surfaces: In case of stubborn, baked-in remains, use suitable cleaning products available at special departments of department stores.
- Clean the housing after use using a slightly moist cloth.
- Make sure that no fluid matter gets into any of the openings of the housing. This might damage the device or result in an electric shock.

STORAGE

- Only store the appliance clean and after it has cooled down.
- During longer periods of non-use we recommend storing the appliance in its original packaging.
- Always store the appliance in a well-ventilated and dry place out of reach of children.

CAUTION: Risk of breakage!

Please remember that surface can be damaged by heavy or falling objects.

ERROR MESSAGES

During operation the following error messages can be displayed:

Errors	check whether plug is switched on . check whether the electricity is cut off.
BI Sound	check whether the pot used is suitable or not. check whether the pot is on the cooking zone centre. check whether the pot bottom diameter bigger than 12cm.
Warning Signal E0	check whether the suitable pot is used . check whether the pot is put on the cooking plate
Warning Signal E1	IGBT sensor short or fault circuit
Warning Signal E2	IGBT over-heating protection code
Warning Signal E3	Electricity voltage too high (>280V)
Warning Signal E4	Electricity voltage too low (<85V)
Warning Signal E5	Main temperature sensor short or fault circuit
Warning Signal E6	Dry frying/boiling/cooking protection
Warning Signal E7	reserve
Warning Signal E8	reserve
Warning Signal E9	check whether the errors on system(no coil)

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