

INDUCTION COOKER

User Manual

Model:

SK-IH18G09T



TRIFECT 

KITCHEN APPLIANCE

Please read all the instructions carefully
before using the appliance.

Table of Contents

| Section | Page |
|---|-------------|
| Important Safeguards ----- | 1 |
| Product Overview----- | 3 |
| Induction Technology----- | 4 |
| Choosing the correct Cookware for induction ----- | 5 |
| Using your Induction Cooktop ----- | 6 |
| Care and Cleaning ----- | 7 |
| Troubleshooting and Treatment----- | 8 |
| Warranty ----- | 9 |

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. READ ALL INSTRUCTIONS.
2. Unplug from outlet when not in use and before cleaning. Allow surface to cool before putting on or taking off parts.
3. Use unit only on a level surface.
4. Use only with induction-compatible cookware.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Dry outside of pan before use.
7. Do not heat empty pan.
8. Don't spill any liquids into vent areas.
9. To protect against electrical shock, do not immerse cord, plugs or housing unit in water or other liquids.
10. This appliance should not be used by or near children or individuals with certain disabilities.
11. Do not leave appliance unattended when it is on.
12. Do not touch hot surfaces. Use handles or knobs.
13. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
14. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
15. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner.
16. A short power-supply cord is supplied to reduce the risk resulting from becoming entangled in or tripping over a longer.
17. Extension cords are available and may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
19. Do not use outdoors or while standing in a damp area.
20. Do not place on or near a hot gas or electric burner, or in a heated oven.

21. Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
22. When using this appliance, provide at least 4–6 inches of air space above and on all sides for air circulation.
23. Do not use this appliance for anything other than its intended use. This appliance is for household use only.
24. To disconnect, turn the unit off, then remove plug from wall outlet.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
26. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on the cooktop.
27. Keep items with a magnetic field away from unit. Items such as radios, televisions, automatic banking cards and cassette tapes can affect the unit.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

CAUTION: To reduce the risk of electric shock, burns, fire or injury:

- Always turn this appliance off after use by pressing the Power button, the Display will turn off and the Power Indicator Light will blink. Wait for the cooling fan to turn off (approximately 60 seconds) before unplugging the Power Cord.
- Do not use while bathing or in a shower.
- Do not place or store unit where it can fall or be pulled into a tub or sink.
- Do not place or drop into water or other liquids.
- Do not reach for unit that has fallen into water. Unplug it immediately.
- Care should be taken so that objects do not fall and liquids are not spilled onto the unit.
- DO NOT REMOVE COVER OR BACK. THERE ARE NO USER- SERVICEABLE PARTS INSIDE.
- DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

PACEMAKER WARNING:

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

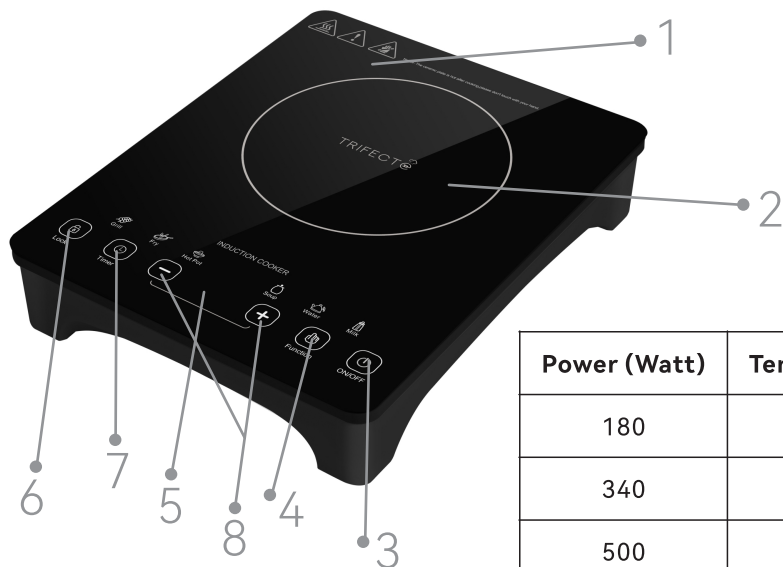
POLARIZED PLUG:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This device complies with Part 18 of the FCC Rules.

This appliance is for 120 volts only and should not be used with a converter.

Product Overview



- 1. Black Crystal Plate
- 2. Heating Area
- 3. On/Off Button
- 4. Function Button
- 5. LED Display
- 6. Lock Button
- 7. Timer Button
- 8. UP and DOWN Button

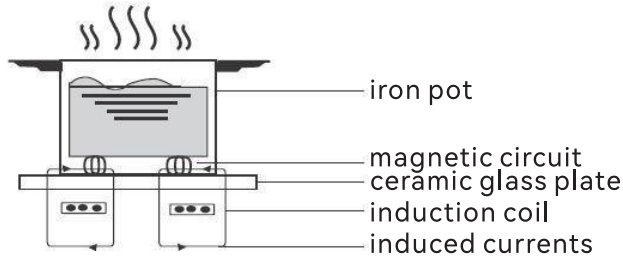
| Power (Watt) | Temperature (°F) |
|--------------|------------------|
| 180 | 120 |
| 340 | 160 |
| 500 | 200 |
| 660 | 240 |
| 800 | 280 |
| 1000 | 320 |
| 1200 | 360 |
| 1400 | 390 |
| 1600 | 420 |
| 1800 | 460 |

Technical Specifications

| | | | |
|------------|----------------|-------------|------------|
| Model | SK-IH18G09T | Power | 1800W |
| Electrical | 120V~,60Hz | Power Range | 180W-1800W |
| Unit Size | 11"*13.8"*2.6" | N.W | 4.9 lbs |

Induction Technology

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.

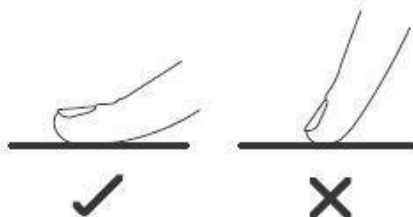


Before using your New Induction Cooktop

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

Using the 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, 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.



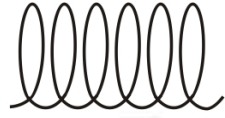
Choosing the correct Cookware for induction

Cooktop models



- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on 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.

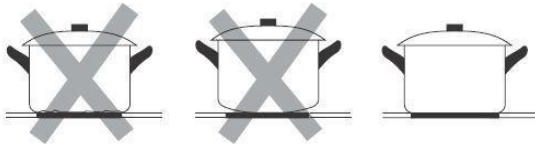


- If you do not have a magnet:

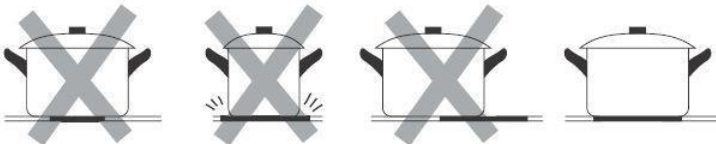
1. Put some water in the pan you want to check.
2. Turn on and wait for 3 minutes to check if water gets hot.

- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

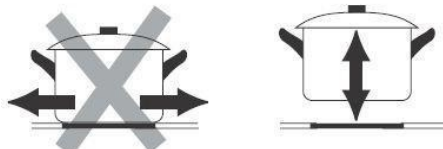
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



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



Using your Induction Cooktop

- Place induction compatible cooking utensils in the center of the cooktop plate.
- Insert the plug into AC 120V~, 60Hz Socket, the machine will have a "beep" sound.
- Press "ON/OFF" button to power the unit on. The LED screen display "-ON-", then press "Function" button, choose what function you want.
- To power off the unit, press the "ON/OFF" button again.
- Remove the plug from the socket if the unit is not going to be used for a long time.

Function: For choosing working mode.

ON/OFF: For controlling cooker to start working or off.

"-" and "+" : For adjusting timer, temperature or power.

Grill: It could be adjusted heating temperature from 120°F to 460°F. Its default temp. is 320°F.

Fry: It could be adjusted heating power from 180W to 1800W. Its default power is 1400W.

Hot-pot: It could be adjusted heating power from 180W to 1800W. Its default power is 1200W.

Soup: It is an automatic working mode. Its default timer is 120 mins.

Water: It is an automatic working mode. Its default timer is 30 mins.

Milk: It is an automatic working mode. Suitable for food which need to cook slowly to keep its original delicious taste, cooking time designed in 20 mins.

Timer: For setting cooking time, it could be adjusted from 1 min to 180 mins.

Lock: Press "Lock" button, the display will show "Loc". All buttons will be locked except "ON/OFF" button. To unlock, press and hold "Lock" button for 2 seconds.

Timer

- This function is applicable to all cooking modes.
- First select the desired cooking mode then press the "Timer" button. The LED display will flash [0:00].
- Press the "+" or "-" buttons to set the timer from [0:01] minute to [3:00] hours.
- Once the preferred time is set, do not press any buttons. The LED display will flash for times and the timer is now activated and will start to count down.
- Once the setting time is up, the induction cooker will turn off automatically.
- In the setting state or timing state of "Grill"、"Fry" and "Hot Pot", press the "Timer" button to exit the timer mode. ("Soup"、"Water" and "Milk" are not applicable)
- If you want to change the setting time during the countdown, press the "Timer" button to reset the time.

Hot Surface Indicator:



When a cooking zone is turned off , it may remain hot due to contact with hot cookware. The Hot Surface Indicator (H) will come on and remain visible until the cooking zone cools to a safe temperature.

Care and Cleaning

- Always unplug from power outlet before cleaning and wait for the Cooktop to completely cool.
- Never immerse the cord of appliance in water or any other liquids.
- Clean the cooktop by wiping with a damp cloth. You can use glass cooktop cleaner by following manufacturer's directions.
- Do not use abrasive cleaners or solvents on the Cooktop.
- Wipe with damp cloth and dry thoroughly. Never rinse directly with water or immerse in water.
- The vent should be cleaned periodically with a soft bristle toothbrush.
- Check the ventilation holes on the bottom of the appliance to ensure that they are clear of any debris or dust which may accumulate over time. You can clean the vent holes with a soft bristle toothbrush.

Troubleshooting and Treatment

During operations, if there is any error, please check the following table for common trouble-shooting options before calling for service. Below are common errors and the checks to perform.

| ERROR SCENARIO | CHECK POINTS | REMEDY |
|----------------------|--|---|
| Error codes occur E0 | Without Cookware or Incompatible cookware used | please check whether the cookware is induction compatible or not |
| Error codes occur E1 | Low-Voltage | Please ensure Voltage>90V, |
| Error codes occur E2 | High-Voltage | Please ensure Voltage<140V |
| Error codes occur E3 | Top plate Sensor not working | Please contact service center for checking and repairs |
| Error codes occur E4 | IGBT sensor open or short circuit | Please contact service center for checking and repairs |
| Error codes occur E5 | Surface temperature over than 280°F | Uneven bottom of the pot or pan with a dry, until the cooker to cool before use |
| Error codes occur E6 | IGBT temperature over than 105°F. over heat protection | Check the cooker inlet and outlet whether the blockage, or if the cooker cooling fan running or not |

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 cooktop.

Warranty

Dear Customer,

Thank you for choosing TRIFECTE product. We sincerely hope that you are satisfied with it. The manufacturer's warranty covers the product for a period of **12 months** from the date of purchase against manufacturing faults.

Any question or problem, please feel free to contact us at **cs@trifecte.com**.

Notice:

1. Please write down your order number and purchase channel.
2. Would be better and faster to solve your problem if you could attach videos or pictures.
3. The warranty only applies to the original purchase and starts from the original purchase date. Any replacement will be considered as a part of the original purchase.

The following situations may result in the manufacturer not providing warranty coverage:

1. Expired warranty period: Induction cookers have a specified warranty period of 1 year, and once it expires, the manufacturer will no longer offer free repair or replacement services.
2. Damage caused by human factors: If the induction cooker malfunctions due to human errors such as incorrect usage, disassembly, modification, accidental damage, or improper repairs, the manufacturer typically will not provide warranty coverage.
3. Improper usage environment: If the induction cooker is used in unsuitable conditions, such as high temperatures, humidity, or corrosive gases, it may lead to damage, and in such cases, the manufacturer may not provide warranty coverage.
4. Natural disasters or accidents: If the induction cooker is damaged due to natural disasters (such as earthquakes, fires, floods) or accidents (such as falls, collisions), it is typically not covered by the warranty.
5. Unauthorized repairs: If the induction cooker is repaired or serviced by unauthorized personnel during the warranty period, it may render the warranty void.