

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
6. Before cleaning, unplug from outlet first and make sure the device is cool down.
7. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative.
8. If the appliance is not working as described in this user manual, please discontinue use and contact us.
9. The use of accessories or attachments not recommended by us may cause hazards.
10. Do not use outdoors if it rains.
11. Do not let the power cord hanging over edge of table or counter.

12. A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.
13. Always disconnect appliance from outlet when not in use. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Extreme caution must be used when moving an appliance containing hot liquids. Do not overfill cookware used on the appliance to avoid spilling when contents are boiling.
17. People with pacemakers or similar medical devices should be careful when standing near this induction cooker while it is powered on. The electromagnetic field may affect pacemakers or similar devices. Consult your doctor, or the manufacturer of the pacemaker, or similar medical device for additional information regarding the possible effects of electromagnetic fields emitted by induction cooker.



SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ABOUT INDUCTION COOKING

Induction cooking has been used for decades in restaurants and commercial kitchens worldwide. The induction revolution been made available at an affordable cost for everyday household use.

How does induction work?

Induction cooking uses electromagnetic energy to heat cookware. Where cookware is placed on an induction cooker and the cooker is turned on, the coil inside the induction unit produces an alternating magnetic field, which flows through the cookware. Iron molecules in the cookware vibrate rapidly, causing the cookware to become hot almost instantly and save your cost in energy.

What types of cookware can be used?

Induction cookers will only operate with a variety of cookware. As explained in the paragraph above, induction cooking works by electromagnetic energy, therefore, the outside bottom surface of the cookware must be made of a ferrous magnetic material such as cast iron, enameled steel or magnetic stainless steel. The interior or cooking surface of the cookware can be aluminum or other non-ferrous material with or without a non-stick coating as long as the bottom is ferrous.

It is very easy to check whether or not your cookware will work using a fridge magnet or any other permanent magnet. If the magnet sticks to the bottom of the utensil, the cookware will work on an induction cooker.

What are the advantages of induction cooking?

Induction cooking allows you to adjust the cooking heat instantly.

Induction cooking is also faster, cleaner, safer, and more energy efficient than any other cooking technology.

Faster

Heat is generated by the vibration of iron molecules in utensil and directly transfer the heat to the cookware. There is no wasted heat, resulting in

extremely fast heat up and save energy.

Cleaner

The temperature of cooker surface is always less than the temperature of content in the cookware. The area around the cookware does not get hot, so drips, spatters and spills don't bake on the induction cooker surface. Simply wipe with a damp cloth-cleanup is a breeze.

Safer

There are no open flames or hot elements. Induction cookers will start only once the appropriate cookware has been placed on the surface and stops immediately when the cookware is removed. No more burned fingers or hands and safer around young children.

Energy Efficient

Conventional cooking methods involve generating heat which is then transferred to cookware. With induction cooking, there is almost no wasted heat since heat is being generated in the cookware itself. Also, because there are no open flames or hot elements releasing heat into your kitchen, your kitchen stays cooler.

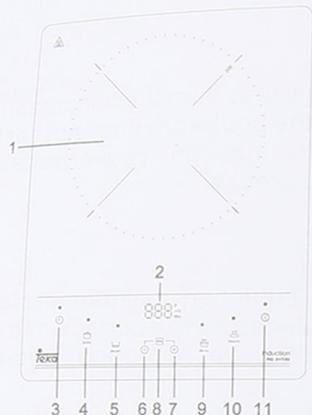
What I can cook on an induction cooker?

What I can cook on an induction cooker is no different than what you can cook with gas, an electric coil, or any other form of heat. There are no special recipes or cookbooks.

Portable induction cookers are ideal for everyday use. They can also be used for camping, cottages, dorm rooms and offices. They can be used in any place a stove is not available or an extra cooking surface is required.

Induction cooking is very powerful. By far the most common problem with new users is that they don't realize how quickly the pot generates heat, causing food to burn or overcook. We recommend that you 'practice' using the induction cooker with a pot/pan of water and bring it to a boil several times using different amounts of water and different temperature / power settings to familiarize yourself with how quickly water can come to a boil. In a very short time you will become familiar with your induction cooker and enjoy its fast, clean, safe and energy efficient features.

DESCRIPTION OF PARTS



1. Induction Cooker.
2. Display Window
3. Timer Button
4. Braise
5. Hot pot
6. - Button
7. + Button
8. Child Lock
9. Stir fry
10. Deep fry
11. On/Off Button

HOW TO USE

1. Place the induction cooker on a dry level surface.
2. Add food to the cookware.
3. Place the cookware within the circular guide indicated on the Induction Cooker.

NOTE: Ensure that the bottom of the cookware is clean as dirt may cause the bottom to stick to the Induction Cooker.

IMPORTANT NOTE:

NEVER heat empty cookware. This will cause the unit to overheat, damage the Cookware, and/or cause the unit to shut off.

4. Plug into a 220-240 volt outlet. The unit will beep and all the indicator will light for one second.
5. Digital tube display specification
For power adjustment function, the three digital tube will show "P1-P9", icon "P" will be showed in the upper right of the digital tube. On the time mode, the three digital tube will show the timing, icon "Min" will be showed in the upper right of the digital tube. On the timing, it will shows value and the timer alternately.

6. Press the On/Off Button to turn the unit on. The LED light will be lighting, the display window will show "---".
7. "-" buttons: it's for power, temperature and time adjustment, every to adjust the power/temperature, it will reduce a level. When the induction cooker on "Timer" mode, every to press "-" effectively, it will reduce 1 minute, to press it longer, it will reduce 10 minutes.
8. "+" button: use for the fire, temperature and time adjustment, every to adjust the power/temperature, it will increase a level. When the induction cooker on "Timer" mode, every to press "+" effectively, it will increase 1 minute, to press it longer, it will increase 10 minutes.

There are total 9 power levels (P1: 200W, P2: 500W, P3: 800W, P4: 1000W, P5: 1200W, P6: 1400W, P7: 1600W, P8: 1800W, P9: 2000W).

There are total 9 temperature levels (C1:60°C, C2:80°C, C3:100°C, C4:120°C, C5:140°C, C6:160°C, C7:180°C, C8:200°C, C9:220°C).

9. "⌚" button: If you wish to use the ⌚, press the ⌚ Button, the LED indicate light on above of the "⌚" will long lighting, the digital tube shows the default time "30" for 30 minutes and flashing. Press the +/- buttons to select cooking time from 0-180 minutes. On the countdown mode, the digital tube shows the time, Press other keys to enter other functions. Press the ⌚ again will cancel the time, the LED light will be out. When the timer set up to the regular, the buzzer will sound a time, and into power off state.
10. [Child Lock] Key: To press "+" and "-" at the meantime will enter into child lock, the icon in the right middle of the digital tube "[Child Lock]" became bright at the same time also. To press "+" and "-" at the meantime again, it will cancel the child lock.
11. "Deep fry" function: on the working mode to select "Deep fry" function, the indicator of "Deep fry" lights up, defaulted working temperature is 200°C, the digital tube shows "C8".

On the "Deep fry" function mode, the controlling parameter is temperature, defaulted power off time is 120 minutes, it can time. The temperature adjustment range is "C1~C9".

12. "Stir fry" function: on the working mode to select "Stir fry" function, the indicator of "Stir fry" lights up, defaulted working power is 2000W, the digital tube shows "P9", icon "P" in the upper right of the digital tube became bright at the same time also. On the "Stir fry" function, defaulted power off time is 120 minutes, it can time. The power adjustment range is "P1~P9".

13. "Hot pot" function: on the working mode to select "Hot pot" function, the indicator of "Hot pot" lights up, defaulted working power is 1800W, the digital tube shows "P8", icon "P" in the upper right of the digital tube became bright at the same time also. The temperature protection spot of this function is ($180\pm 20^{\circ}\text{C}$), when the temperature exceeded this spot, it will stop to heat. On the "Hot pot" function, defaulted power off time is 120 minutes, it can time. The power adjustment range is "P1~P9", icon "P" in the upper right of the digital tube became bright at the same time also.

14. "Braise" function: on the working mode to select "Braise" function, the indicator of "Braise" lights up, defaulted working power is 1800W, the digital tube shows "P8", icon "P" in the upper right of the digital tube became bright at the same time also.

Microcomputer will be work according to the defaulting temperature protection spot and the power setting up by the program. The temperature protection spot of this function is ($180\pm 20^{\circ}\text{C}$), when the temperature exceeded the spot, it will stop to heat.

On the "Braise" function, defaulted power off time is 120 minutes, it can time. The power adjustment range is "P1~P9". Icon "P" in the upper right of the digital tube became bright at the same time also. On the working, when adjust the power between P4~P9, it will back to the defaulted power when the adjustment power increase/decrease within 5 minutes. If the user adjust the power from P1~P3, it will enter into Manual mode.

NOTE: If the cookware is removed from the induction cooker at any time during the cooking cycle, the unit will beep continually for 30 seconds, error code E0 will appear in the Display Window and the unit will shut off automatically.

NOTE: When the unit is turned off, the fan will continue running and the display window will also display 'H' until the temperature of the Induction Cooker is below 50°C .

IMPORTANT NOTES

1. This Induction Cooker will only operate with suitable Cookware. The most common types are cast iron, enameled and stainless steel. The Induction Cooker will not operate when using aluminum, ceramic, copper, glass or pyrex or cookware that has a concave bottom.



NOTE: Cookware bottom diameter should be no less than 10 cm or more than 22 cm in order to work correctly. If the Cookware is larger than the circular cookware placement guides indicated on the Induction Cooker, the area outside these guides will not work causing an inconsistent heating pattern.

2. If the Induction cooker has been turned on without a compatible pot in place the unit will beep for approximately 30 seconds, error code E0 will be appear in the Display Window and the unit will shut off automatically.
3. When the unit is off, the fan may continue running until the temperature of the Induction Cooker is below 50°C .
4. NEVER heat empty cookware. This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.

CARE AND CLEANING

1. Unplug from the wall outlet.
2. Clean the Induction Cooker and the Control Panel with a damp cloth.

NOTE:

- Do not use a brush or abrasive cleansers. This may damage the Cooker.
 - Do not immerse the unit in water or any other liquid.
3. Dry with a soft cloth.
 4. Clean the unit after each use.

All servicing, other than cleaning, should be performed by an authorized service representative.

Troubleshooting

Symptoms	Check points	Remedy
After connecting the power and pressing the "Power" key, there is no response from the appliance.	Is there a power supply failure?	Wait for the power supply to be resumed.
	Is the fuse blown or circuit breaker tipped?	Check the root causes carefully. If the problem cannot be fixed, please contact our Service Center for inspection and repair.
	Is the plug connected firmly?	
Heating is interrupted during normal use and a "Beep" is heard.	Incompatible cookware or no cookware used?	Replace cookware, use cookware suitable for the induction cooker.
	The cookware is not placed on the center of the heating zone.	Place the cookware on the center of the indicated heating zone.
	Is the cookware being heated but it is continually being removed?	Place the cookware inside the heating zone.

No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or has dirt accumulated on it?	Unclog the air intake/exhaust vent. Wait for the appliance to cool down then switch it on again.
	Is the cooker working over 2 hours without any interaction?	Reset cooking modes or use the timer function.
Error codes are reported.	<p>E0: No pot. E1: Low voltage E2: Over voltage E3: Thermistor module open E4: Thermistor module short E5: Thermistor to IGBT open E6: Thermistor to IGBT short E7: Thermistor module failure E8: Inner failure E9: Thermistor to IGBT overheat EA: Bottom casing thermistor overheat or short or open</p>	If the error code E0 is reported, please check if the cookware you are using is suitable for induction cooking or wait for the appliance to cool down and then switch it on again. If error codes E1-EA are reported, please contact the Service Center for inspection and repair.