

TECHNICAL SPECIFICATIONS

- Nominal voltage range: 220–240 V
- Nominal frequency: 50/60 Hz
- 2 cooking surfaces: polished black crystal glass 280 * 280mm * 2 pieces
- Product size: 60 * 36 * 6.5 cm
- Wire length: 100 cm
- Max power: 2000W + 2000W
- Automatic pot detection (The device will switch to standby automatically when the pot is not suitable or it is moved away.
- Suitable cooking area: Pot base diameter from 12-20 cm
- 8 levels of cooking temperature selectable from 80° to 270°.
- 8 levels of cooking power strength selectable from 200 W to 2000W.
- Display can show cooking temperature, power strength, power consumption, timer.
- 4 special designed cooking function: fry/boil/stew/heat-up
- 3 hours timer for boiling and frying function; 24 hours preset for stewing and heating-up function.

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.
- Do NOT plug the device to power strip. The highest power consumption of this device is 4000 Watt. But normal power strip can support maximum 3600 Watt. The wire of power strip could be too hot and could get melted when plug with this device. So plug this device only to the socket from your home. The socket was built in the wall can support higher power consumption.

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.

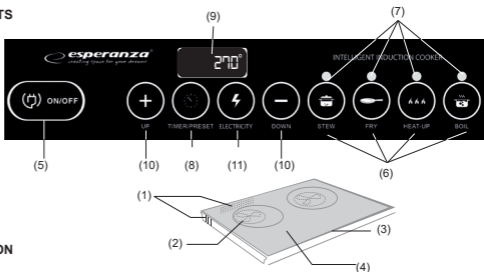
UNPACKING THE APPLIANCE

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) Indicating lights
- (8) Timer button
- (9) Display
- (10) - / + buttons
- (11) Electricity button



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.
 - 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 "ÓN".
- 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 4 cooking functions which are the most popular cooking methods from European kitchen: FRY/BOIL/STEW/HEAT-UP

FRY = fry

BOIL= boil

STEW= stew

HEAT-UP= heat-up

- **FRY:** Press "-" or "+" button to select temperature from 80 to 270°C. (There are 8 levels of temperature are selectable: 80/100/130/160/180/210/240/270°C.)

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.

- **BOIL:** Press "-" or "+" button to select power from 200 to 2000 watts. (There are 8 levels of watt are selectable: 200/500/800/1000/1300/1600/1800/2000 WATTS)
- 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.

- **STEW:** The display shows 1300 (watts).

In the process of stewing method, food is cooked using a lot of liquid. Different kinds of vegetables are chopped, diced or cubed and added to the pot. Sometimes pieces of selected meat, fish or chicken is also chopped and added to the stew. The liquid is slightly thickened and stewed food is served in that manner. This method is also used when preparing fruits that are going to be served as desserts. With this cooking method, every food is cooked together at the same time in one pot. The flavour, colours, shapes and textures of the different vegetables that are used, makes stewing a handy method of cooking. The only disadvantage is that some of the vegetables might be overcooked and thus the nutrient content becomes much less. It is therefore important that the vegetables that take the longest to cook to be put into the pot first and the ones that need least cooking to be put in last. In this way much of the nutrient contents of the food does not get lost.

- **HEAT-UP:** The display shows 500 (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

Set up timer/preset

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

NOTE: This timer means the device will keep frying or boiling 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 STEW/HEAT-UP, 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(STEW/HEAT UP). 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.

Check voltage and power consumption

When the device is working, you can press " ELECTRICITY" button to check the voltage and power consumption. Press once, display shows: V229 or V230 (Normal voltage can be from V220 to V240). Press again, display will show this time how much power consumed after you switch the device on. Eg.P0.04 means 0.04 kWh.

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
Connected to power supply but no BI sound and press the on/off button ,no light is on	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	check whether the voltage is too low check whether the socket is loose
Warning Signal E2	check whether the voltage is too high
Warning Signal E3	check whether the plate probe occurs short circuit or fault circuit . check whether the plate surface temperature is too high.
Warning Signal E4	check whether the plate probe break off.
Warning Signal E5	check whether the IGBT probe occurs short circuit. check whether the IGBT temperature reach very high.
Warning Signal E6	Check whether fans occurs short circuit.
Warning Signal E7	reserve
Warning Signal E8	reserve
Warning Signal E9	check whether the errors on circuit.