



Induction Cooker Manual





Operation

Do not use pans with a bottom diameter greater than 10 ¼". Doing so causes irreparable damage to this induction range

Function of an induction cooking plate

The cookware has to be ferromagnetic. Before switching on the appliance always place the ferromagnetic cookware centered onto the cooking field.

The induction cooking plate and the cookware placed on it build up one unit by reason of electro-magnetism. The emerging energy will change into heat directly in the bottom of the cookware.

This avoids heat loss which is caused by constant heating and permanent warming on standard cooking plates. It is not necessary to preheat, the induction cooking plate suitable cookware For induction cooking to occur, the bottom of the cookware used with the induction plate has to be magnetic (ferromagnetic).

Recommended for use are enamelled pots made of magnetic steel, roasting tins made of cast iron or special stainless steel cooking ware with a special steel "sandwich" bottom.

Tip: Test with a magnet if the cookware you plan to use is suitable for induction cooking

Note: Do not use cookware made of glass, ceramic or aluminium. This kind of cookware is not suited for use with induction cooking plate.

Examples of Usable Pans Most Induction Chafing Dishes, Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with a bottom diameter of approximately 4 ¾" to 10 ¼".

Examples of Non-Usable Pans Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded bottom pans/pots with bottom measuring less than 4 ¾".

Operating of the Device Caution!

Never leave the appliance unattended when it is in operation!

Please follow the sequence below when adjusting the appliance.

You can adjust power Levels, (1-8) and temperature (degrees) by turning the knob and cooking time (minute

Insert the plug into a suitable socket. • The display shows first 000 and then automatically switches into

Power lever	200W	600W	1000W	1500W	2000W	2500W	3000W
Temperature Range	70°C	90°C	120°C	150°C	180°C	210°C	240°C
Timer Range : 0-4Hours							
Knob style gear	1	2	3	4			
Power lever	2200W	2250W	2600W	3000W			

Note: Intermittent heating in the first gear

Standby Mode

* Now press the ON/OFF switch to turn the device on. A short tone will sound. (Whenever you press a button again or a new button, a short signal tone will sound). The fan inside begins to work. The appliance is now in the Power Level Mode.

* To select the desired temperature press the button "+ /-". Now the appliance is in Temperature Mode. This is recommended for Holding Temperature on chafers or cookware.

Select the desired temperature level higher or lower

*If desired, press the button "Time" to program the cooking time. Adjust the desired cooking time by pressing the arrow buttons. The time is adjustable from 0 – 4hours

* Cooking time will be indicated at the display by counting down the minutes.

When cooking time is finished this will be indicated by several acoustic signals and the unit will switch off automatically. After finishing the cooking or keeping warm process, always switch off the device and unplug. All functions can be adjusted manually by pressing the corresponding buttons.

Overheating of cookware will activate the boil dry protection of the device



Safety Functions

Error Message	Cause	solution
E0	No pot/small pot	Place suitable cookware on cooking plate
E1	Voltage <100V	Using correct voltage
E2	Voltage >270V	Using correct voltage
E3	The heat-sensitive sensor short circuit or broken	Replace the heat sensitive sensor
E4	IGBT short circuit or broken	Replace IGBT
E5	Overheating-protection was activated and the cooker has switched off	Remove cookware from cooker and let unit cool down before restarting
E7	Electric board broken	Replace new one

Cleaning, Maintenance and Storage

Caution danger of burning and electric shock!

Always switch off and unplug your appliance after use and before cleaning.

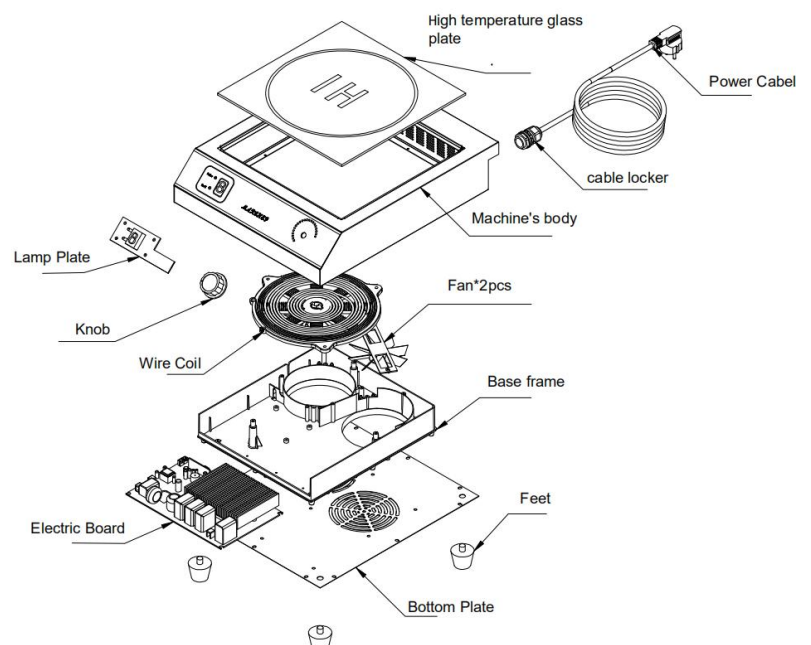
Let the appliance cool down before cleaning and storage. Never immerse the appliance in water or clean it under running water.

- Wipe the plates and stainless steel surface with a damp cloth only.
- Clean the device after each use to remove food residue.
- Wipe off the glass plate and the plastic surfaces with a slightly damp cloth.
- To avoid any danger or risk of electrical shock, never immerse the device or the cord into water or any other liquid. Do not put the device and the cord into the dishwasher!
- To avoid damaging the surface of the unit, never use abrasive cleaners, cleaning pads or any sharp objects (i.e. metal scouring pads). If using metal objects to clean, the sensitive surface can be damaged easily by scratches. Always handle the appliance with care and without any force.

Specification

Model	Power	Dimension	Voltage	Surface
INF-IC1	3000Watt	350*430*105mm	230V/50hz	Flate Surface

Explosive Diagram: INF-IC1



INF-IC1 Control Panel Design

