

Instruction Manual

General safety regulations

The product you have purchased corresponds to the latest state of technology and the accepted safety regulations, still there are potential risks. Only operate the induction hotplate in an immaculate condition and observe these operating instructions!

Only use the device for its intended purpose.

Working principle of Induction Cooker

Under each cook zone is one induction main working coil. If the cook zone is switched on, this coil produces a magnetic field. The magnetic field induces eddy currents in the pot soil, which must be magnetic. Thus the pot soil heats up. The cook zone warms up only indirectly by the warmth delivered by the pot. The induction cook zones function only, with magnetic pots:

- Suitable induction pots with magnetic soil like: cast, steel, enamelled steel, stainless steel with magnetic soil.
- NOT Suitable induction pots: under 12cm, rounded bottom, copper, aluminium, glass, wood, stoneware, ceramic, not magnetic stainless steel.

Attention:

In order to prevent possible injuries or electric shock, please observe the following:

- Never touch the device and the power plug with wet hands
- Do not connect the device to the same outlet with other devices. Connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Do not place any empty containers on the device.
- Do not place any metal objects on the device.
- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. If the mains connection cable shows defects, let a qualified electrician exchange it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- Do not leave the device unsupervised during operation. Keep children and other incompetent persons away from the device.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- Do not operate the device on any metal table.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!

Specifications:**Rating voltage: 220-240V50Hz****Power output: 2000Watt****TEMP setting: 60°C-240°C****Timer setting: from 0-180 mins****Installing the device**

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the device. This may overheat the device. Keep a Min. distance of 5 to 10 cm to walls or other items.
- Do not place the induction hotplate next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction hotplates next to open fires, heaters or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- The device should be plugged on the socket which is secured with 10A, since the full power is about 2000W.

Commissioning the device

- Prior to connecting the device, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the device and injury to persons.
- The hotplate's surface consists of temperature-resistant ceramics. In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- On order to avoid overheating, do not place any aluminium foil or metal plates on the device.
- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shocks.
- Do not touch the hot surface of the ceramic field. Please note: the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!
- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should keep a minimum distance of 60 cm to the device while it is in operation.

Operating the device

- Plug the power plug into a suitable outlet.
 - The control lamp of the ON/OFF (EIN/AUS) switch lights up and an acoustic signal sounds.
 - Now the device is in standby mode.
 - Place suitable cookware in the centre of the hotplate.
 - Now press the ON/OFF (EIN/AUS) switch once for to turn the induction hotplate on. The control lamp of power in the display blinks and an acoustic signal sounds. **(NOTE: should no further operation in 30 seconds after pressing ON/OFF (EIN/AUS) key, the control lamp of HEAT in the display goes off then the unit goes back to standby status automatically. To start operation again, simply press ON/OFF key and other function keys).**
 - Press the Function Key **POWER (STUFE)** once. The preset power stage "5" is selected and the device turns on.
 - With the + / - Keys, you can change the settings at any time in a range from 1 – 10.
 - Press the Function Key **TEMP.** once to select the temperature. The preset temperature stage "120°C" is selected and the device turns on.
 - With the + / - keys, you can change the settings at any time in a range from 60 – 240°C. (Temperature stages: 60, 80, 100, 120, 140, 160, 180, 200, 220 and 240°C)
 - Timer Function, After the selection of the temperature mode press the button **TIMER (ZEIT)** key once. The display shows the number "0". With the + / - keys, you can now select the operating time in 5-minute intervals (up to max. 180 minutes). Then the display counts down the duration in minutes. Once the time is up, an acoustic signal sounds and the device automatically goes into standby mode. Notice: during timer operation, you can change the duration at any time with the arrow keys. With the memory function of the device, the power stage or temperature settings remain unchanged here.
- You can also change to the power stage selection or the temperature stage selection with the "Function" button and change the settings there without changing the preset time.
- Once the cooking or warming process is finished, disconnect the mains plug from the out-let!
 - Do not place any empty cookware on the ceramic field. Heating an empty pot or pan activates the overheating protection and the device turns off.
 - Do not operate the device if it is damaged in any way or does not function properly.
 - The use of accessories and spare parts not recommended by the manufacturer may lead to damage on the device and injuries.

Cleaning and maintenance

- Pull the power plug prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
- To protect yourself from electric shock, never immerse the device, its cables and the plug in

water or other liquids.

- Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.

- Do not use any petrol products to not damage the plastic parts and the casing/operating panel.
- Do not use any flammable, acidy or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.
- Make sure that the device was properly cleaned before storing it in a dry place.

TROUBLE SHOOTING:

E01: Electronic control of low voltage. (<160V)

Self-help: Make sure the appliance is connected to the voltage indicated on the rating label.

E02: Electronic control of excess voltage (>270V)

Self-help: Make sure the appliance is connected to the voltage indicated on the rating label.

E03: IGBT open or short circuit.

Self-help: Please send back to customer service.

E05: Overheating protection on power mode (>150°C)

Self-help: Eliminate the course of overheating. Once the cooktop has cooled, the appliance can be put into operation again.

E06: Temperature sensor open or short circuit

Self-help: The temperature sensor underneath the glass ceramic plate is defective. Please send back to customer service.

E07: Overheating protection on TEMP. mode (>240°C)

Self-help: Eliminate the course of overheating. Once the cooktop has cooled, the appliance can be put into operation again.

E08: Temperature sensor malfunction

Self-help: Please send back to customer service.

REMARKS:

- POWER FUNCTION: DEFAULT MAX.TEMP. AT 170°C, SO FOR STEAM FOOD OR BOIL WATER, PLEASE SELECT POWER FUNCTION

- TEMP. FUNCTION: DEFAULT MAX.TEMP. AT 240°C, SO FOR GRILL OR DEEP FRY FOOD, PLEASE SELECT TEMP. FUNCTION.
- PLEASE USE FLAT PAN/POT WHICH BOTTOM THICKNESS OVER 1.53MM
- AFTER OVER HEAT COOKING, PLEASE RETURN YOUR DEVICE TO YOUR SUPPLIER
- WHEN OPERATE THE DEVICE, PLEASE PUT ON PAN/POT FIRSTLY.

PLEASE DO NOT USE INDUCTION COOKER ON ANY METAL TABLE.