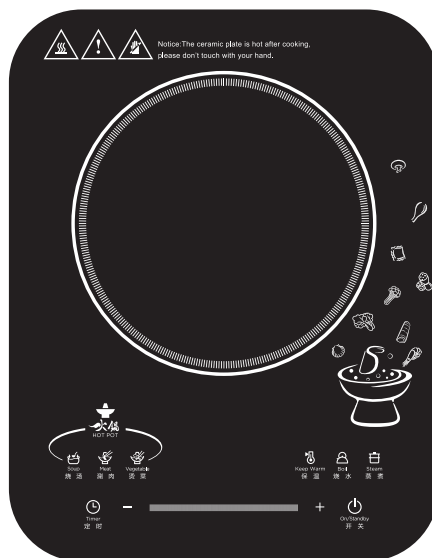


说明书技术要求			
选择项打 ☒			
编 码	P0000000894443	制作	邱玉娜
工厂型号/客户型号	C15-RH15W33		
出口地区	美国		
环 保	☒ 环保	☐ 不环保	
印刷颜色	单色印刷 双面印刷		
专 色	☒ 无	☐ 有 (	☐ 1个 ☐ 2个 ☐ 3个)
尺寸规格 (单位 :mm)	145x210mm		
钉装或胶装	☒ 钉装	☐ 胶装	
材 质	128g 铜版纸		
其他要求	1、大写字母字高不小于1/12" (2.11mm); 2、小写字母字高不小于1/16" (1.6mm); 3、"IMPORTANT SAFEGUARDS" , "SAVE THESE INSTRUCTIONS" 等词,其字高不小于3/16(4.8mm)。 4、"DANGER" , "WARNING" , 或 "CAUTION" 类似单词应比其他标识醒目、突出。		
变更记录	A : 20170831新版本		

Induction Cooker User's Manual



Model: C15-RH15W33

Thank you for purchasing this induction cooker. Please thoroughly read through this instruction manual before use and store it carefully for future use.

The pictures are only for reference, please keep the real product as a standard.

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IMPORTANT SAFETY GUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacture may cause injuries.
8. Do not use outdoors. household use only.
9. Do not let cord hang over edge of table or counter or touch surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
15. 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.

16. Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.
17. 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.
18. Do not open lid when in use.
19. Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
20. Clean Cook-Top 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.

FCC STATEMENT;

This device complies with Part 18 of the FCC Rules.

NOTE:

1. This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.
2. Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
3. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the

equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

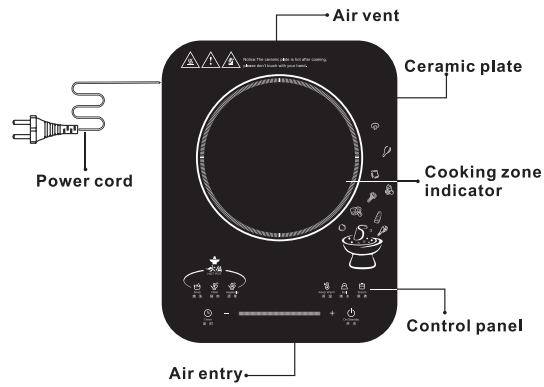
SAVE THESE INSTRUCTIONS.

I.PRODUCT INTRODUCTION

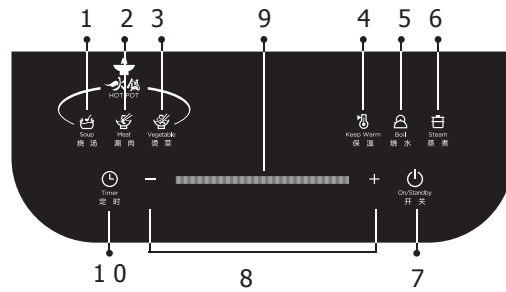
a) Technical data

Model	Applied voltage/Frequency	Rated power	Netweight	Dimensions
C15-RH15W33	120V~ 60Hz	1500W	3.2Kg	H64.5xL296xP380mm

b) Induction cooker description



Control panel :



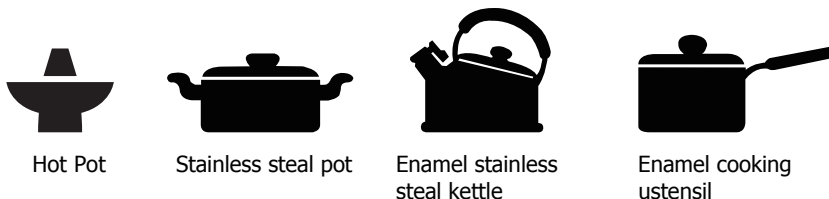
- | | | | |
|-----------|-----------|---------------|---------------------|
| 1. Soup | 2. Meat | 3. Vegetable | 4. Keep Warm |
| 5. Boil | 6. Steam | 7. On/Standby | 8. Power regulating |
| 9. Slider | 10. Timer | | |

c) Before the first use

- When unpacking your unit, make sure that you carefully remove all of the packaging materials.
- Before using the appliance for the first time, be sure that it is placed horizontally at least 10 cm away from all sides of the wall, curtains, etc.
- Use an individual socket with more than 15A capacity. Never use a universal socket or share a socket with other appliances. If the use of a multiple socket is indispensable assure that those elements respect the limit power. The appliance must be place on a flat, firm and dry surface. Never move the appliance when it is in process.
- When using the appliance you can hear a noise due to high frequency electromagnetic wave. This is normal and non dangerous.

d) Suitable and unsuitable pots and containers

It's necessary to use suitable pots and containers. Pan test with a magnet: if the magnet "sticks" to the base of the pan, then it is suitable for use with induction cooking. You can also refer to the following description:



Requirement for pot materials: containing magnetic induction materials. All the test and authentication of thus product is based on the **hot pot (bottom diameter 230mm)**. The other cookware can not guarantee the best results and performance.
Shape requirement: **if you do not use the distribut hot pot, you'd better use the pots with a diameter from 14.5~21cm for the better cooking effect.**

e) Safety pack

- **Over current or voltage abnormality protection.** When voltage is abnormal or current changes abruptly, the induction cooker will stop. Once the issues are solved, the induction cooker will work again normally.
- **Container detection system.** If a pot is moved during process, the unit will stop heating immediately. The appliance will emit a sound and a few seconds later (no more than 10 seconds) it will automatically return to standby mode.
- **Automatic shutdown protection .** When the time selected is reached, the induction cooker will shut off automatically until the user triggers the timer again.
- **Control Lock (10).** This pad allows locking all the control panel to simplify the cleaning but also to preserve and safe children from all risks.

II.USING YOUR APPLIANVE

a) Use of the control panel

- The sensitive pads work with a sense of touch. It is not necessary to put pressure on.
- Use the base of your finger and not the tip as indicated on the images below



- Slide your finger on the slider to increase or decrease the power.
- You will hear a beep each time an action will be registered.
- The control panel must be clean, dry and not be covered by an object or a cloth; even a thin layer of water can create dysfunction.

b) Starting your appliance

After the power supply is connected, the buzzer sounds and the screen show "L" or "H" blinking, indicating that the hotplate is in a state of standby. So that the appliance is ready to be programmed, press on On/standby **(7)**. After pressing this button, the induction cooker enters standby mode. Then you can press the function button to enter the working mode.

Never put an empty container on the ceramic plate **after switching on the appliance.**

Note:

Under the standby mode, if no function button is pressed for about **a few seconds later(no more than 10 seconds)**, the inductioncooker will switch off automatically.

Under the working mode, if there is no proper pot on the ceramic plate, the induction cooker will switch off automatically a few seconds later(no more than 10 seconds).

c) Power function

In order to select the power intensity you can:

- Choose the function, press the + **(8)** or – **(9)** buttons
- Or choose the function, press the slider, by swiping your finger from left to right on the button.

To guide you, lights appear above each power level.

d) Using the different functions

• Timer

- Press the "Timer" button to enter the timer mode. When the timer indicator lights up and the numbers blink on the display, press the "+" or "-" button to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down. When the counting down is over, the induction cooker automatically stops heating and switches off.
- The induction cooker will shut down when the default timer is reached unless the user sets the timer himself.

NOTE: The timer cannot be used under the Boil mode.

• Soup mode

To use this mode, press on the Soup button. A lamp lights up. The default power level shall be level 10. Under this mode, the power can be adjusted, when press "+" or "-" or slider. And the appliance keeps heating at the adjusted power until the default time or the time set by the user. The default heating time is 60 mins, and the appliance counts.

• Meat mode

To use this mode, press on the Meat button. A lamp lights up. The default power level shall be level 10. Under this mode, the power can be adjusted, when press "+" or "-" or slider. And the appliance keeps heating at the adjusted power until the default time or the time set by the user. The default heating time is 180 min, and the appliance counts.

• Vegetable mode

To use this mode, press on the Vegetable button. A lamp lights up. The default power level shall be level 9. Under this mode, the power can be adjusted, when press "+" or "-" or slider. And the appliance keeps heating at the adjusted power until the default time or the time set by the user. The default heating time is 180 min, and the appliance counts.

• Keep warm mode

When the appliance is in operation, press on the Keep warm button if you want to keep warm your preparation. The appliance will set automatically on the lowest power and will stop after 120 minutes, and the appliance counts. Under this mode, the power cannot be adjusted.

• Boil mode

Boil mode is for boiling water. To use it, press on the Boil button. A lamp lights up. The default power level shall be level 10. In this mode, the default working time is 40 minutes. The power cannot be adjusted. The user cannot set time by himself. When the water is boiled, press the On/Standby button to turn it off.

NOTE: It is recommended to put water that occupies 30% to 80% of the pot capacity when boiling water.

- **Steam mode**

To use this mode, press on the Steam button. A lamp lights up. The default power level shall be level 10. Under this mode, the power can be adjusted, when press "+" or "-" or slider. And the appliance keeps heating at the adjusted power until the default time or the time set by the user. The default heating time is 60 min, and the appliance counts down.

e) Switch off the appliance

After use, the electric hob is hot, the buzzer rings and the indicator « H » flashes on the screen. To switch off the appliance, press on the On/Standby button **(7)**, then unplug the socket.

Please, refer below table for wattage:

Level	1	2	3	4	5	6	7	8	9	10
Wattage(W)	120	300	400	600	800	900	1000	1100	1300	1500

III.CLEANING AND MAINTENANCE

a) Cleaning the induction cooker

Switch off and unplug the appliance. Let it cool down before cleaning.

Regarding the glass-ceramic and the control panel:

Light dirt: clean with a soft wet cloth.
Oily dirt: clean with a soft wet cloth dipped with little toothpaste or neutral detergent until the removal of residuals.



Note: during the cleaning, never clean the surface of the induction cooker with a rigid brush.

Regarding the air entry and the air vent

After a long time of use, some dust or other dirt may be accumulated at the air entry or air vent. Use a flexible brush or a detergent to clean it. The body of the appliance can be cleaned with caution with a dry cloth.



Note: never immerse the induction cooker in the water and do not maintain it with a steam cleaner.

b) Troubleshooting

Here are the recommended inspections of common failures:

Problems		Points to check
After the plug in the socket, the indicator (1) and the screen do not light up.		- Make sure that the plug is inserted tightly. - Make sure that the switch, socket, fuse and power line are in good condition.
The button (1) lights up but heating does not start.		- Make sure that the containers are suitable for induction cooker. - Sent it to service facility to repair
Heating stops suddenly during operation.		- Let the appliance cool down - Let air entry and air vent free - Set again the timing - Refer to failure codes
Failure codes	E3, E6,EA	After a moment, temperature inside the cooker returns to normal. The unit can restore its work once the « on/off » button is pressed.
	E7, E8	After adjusting the voltage, the unit restores its work.
	E1, E2, E4, E5, EB	Send it to service facility to repair.

WARRANTY

If problems occur with the product, please contact our specific repair and maintenance site or service center.

- One year warranty for the induction cooker.
- The starting warranty date refers to the invoice opening date of the product.
- Any problem caused by the following items is not included in the warranty:
 1. Damage caused by incorrect use, storing or maintenance by the customer.
 2. Disassembling or repairing the appliance by a repair agent that is not appointed by our company, resulting in damage to the appliance.
 3. The model number on the invoice is different from the one of the product to be repaired, or the model number on the invoice is modified.
 4. No valid invoice.
 5. Damage due to force majeure.
 6. Putting the induction cooker to commercial use.
 7. We are not responsible for accidents arising due to the use of our accessories not designed for utilisation with this product.
 8. Using the product in a non-household environment is not covered by the warranty scope.
 9. Man-made issue or problems caused by incorrect use are not covered by the warranty scope.
- For those products beyond the warranty, the customer service center of the company will still serve you warmly.

SPECIAL DECLARATION

If there is technical amendment for the product, it will be edited into the updated version of the instruction manual. Please be aware that we will not inform customers of this separately. If the appearance or color of the product is modified, please refer to the real appliance as a standard..