

# INSTRUCTION MANUAL

## I. Important Safety Information

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 (state specific part or parts in question) 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 manufacturer may cause injuries.
8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot 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( For the detached power cord).To disconnect, turn any control to off, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not immerse in water.
15. A short power-supply cord(or detached power supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. Longer detached power supply cord or extension cords are available and may be used if care is exercised in their use.
17. If a longer detached power supply cord or extension cords power-supply cord is used,
  - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. 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.
19. 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.
20. Do not heat the pot empty or overheat it.
21. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
22. Allow sufficient space around the cooking area.

23. Never use the unit on low-heat-resistant materials (carpet, vinyl).
24. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
25. Be aware that the unit surface will remain hot for a short period of time.
26. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
27. An appliance provided with a 2-wire polarized attachment plug shall include the following or equivalent wording: "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 modify the plug in any way.
28. Products do not need to preheat before use.
29. There is potential interference when it is working. So please keep the device at a distance with people and some items, such as radios, televisions, automatic-banking cards and cassette tapes.

## II SPECIFICATION:

- Product: Induction Cooker
- Item Number: S2F1
- Power Rate: 1800W
- Voltage: 120V/60Hz
- Temperature: 140°F - 450°F

## III HOW TO USE

- Plug the power plug into a suitable outlet.
- The control lamp of the ON/OFF 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 one second switch to turn the induction hotplate on. The control lamp of power in the display blinks and an acoustic signal sounds.
- Press the Function Key **HEAT** 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.

Two sides at the **HEAT** function, when one side is at level "5", the other side will start to adjust the heating level, . The max level of two sides is 10.

One side at the **HEAT** function, the other side is at the **TEMP** function, the max of the **HEAT** function is "5".

- Press the Function Key **TEMP** once to select the temperature. The preset temperature stage "270°F" is selected and the device turns on.
- With the + / - keys, you can change the settings at any time in a range from 150-450°F. (Temperature stages: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420 and 450°F)
- Timer Function, After the selection of the temperature or Heat mode press the button **TIMER** 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. 150 minutes), and reducing 1 minute. 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. Press the ON/OFF button to restart the unit.

- The total cooking time is 150mins, and then, the unit will stop automatically. Please press ON/OFF button to restart it.

**Notice:** If using the unit in TEMP or HEAT Function, not setting the TIMER Function, but when the unit is used 150 mins, the LED display shows EE code and sound. The unit will stop automatically.

If using the unit in TEMP or HEAT Function 10 mins, and then set the TIMER, the max Timer is 140 mins.

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 and change the settings there without changing the preset time.

- Once the cooking or warming process is finished, disconnect the mains plug from the outlet!
- 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.

#### Remarks:

**1. This double induction cooker is power-invariance. Total power levels of left & right plates are in 10 grades. Max. power of individual plate is grade-10.**

**2. When operating two plates at the same time, as total power is in 10 grades, increasing power of either one plate, power output of another side shall be reduced automatically. So as to keep max power as 10 grades.**

**This device complies with ICES-001 Rules.**

NOTE: The power will completely shut off with 9 second if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

## IV.USABLE AND NON-USABLE UTENSILS

### Suitable Cookware

Compatible Pans:

Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with base diameter of 12 to 26 cm.

### Non- compatible Pans

Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 12cm.

Flat-bottomed pans give best results. Pans with rims or slight ridges can be used.

Round pans give best results .Pans with warped or curved bottoms will not heat evenly.

For wok cooking, use a flat-bottomed wok. Do not use a wok with a support ring.

## V.HOW TO CLEAN

- 1) Clean after each use. Disconnect plug and wait until the unit has cooled down.

- 2) If the pots/pans are used without being cleaned, as this may result in discoloration or stains.
- 3) Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4) Wipe down the unit using a dish washing agent and a damp cloth
- 5) Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6) Never run water over the unit (If water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

### Error Code List

- If LED-display shows the error code, please reference to the solution as following.

| Error Code                   | Cause and Solution                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| “---” on display and sounded | You are using the cookware without the magnetism bottom or the diameter of the bottom is less than 12cm. Please use the cookware with magnetic and flat base, such as the iron or cast iron cookware, the cookware with a 18/0 stainless steel base. And all cookware with a base whose diameter is 12 to 22cm.<br>The device will enter into standby mode after 9 second without the suitable cookware.<br>Pressing ON button to restart the unit. |
| E1                           | Voltage is under 75V                                                                                                                                                                                                                                                                                                                                                                                                                                |
| E2                           | Voltage is over 145V                                                                                                                                                                                                                                                                                                                                                                                                                                |
| E3                           | The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.                                                                                                                                                                                                                                                                                                      |
| E5                           | The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.                                                                                                                                                                                                                                                                                                      |
| E6                           | The appliance is too hot. The cooking temperature is over 450°F at HEAT level. After the unit has been cooled down (at least 30mins), the unit would be automatic switches to standby mode. Pressing ON/OFF button to restart the unit.                                                                                                                                                                                                             |
| E7                           | After the unit has been cooled down (at least 30mins), the unit would be automatic switches to standby mode. If it can not work, the accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment..                                                                                                                                                                    |
| E9                           | It may cause by a concave pot. Change pot and restart the induction. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.                                                                                                                                                                                                                                             |
| EE                           | It reaches the max cooking time, please press ON button to restart the unit if it is necessary.                                                                                                                                                                                                                                                                                                                                                     |

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