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Instruction manual

INDUCTION COOKER

MODEL: PI-101

ENGLISH

The designs in the figures are purely indicative. The manufacturer also reserves the right to make any modifications to the products as many be considered necessary or useful.

Before using please read this instruction carefully



Thank you for purchasing induction cooker. Please read this instruction manual carefully before using and keep it cautiously for your future reference.

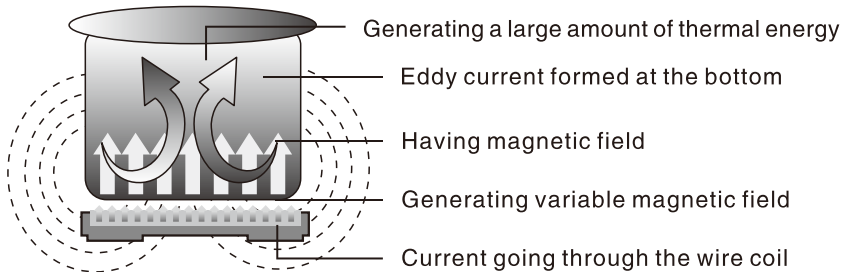
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☀ PRODUCT INTRODUCTION

Induction cooker is one of the new environment-friendly kitchenwares, developed by our company based upon Europe, American and Japanese advanced technology. The main parts such as IGBT power tube, CPU and IC etc are imported from Fairchild, TOSHIBA, MOTOROLA brands, which are advanced in craft and function. Our induction cookers are of International standard, suitable for all kinds of cooking. Heating efficiency can get up to 94.36% from startup to boil. With peculiar Micro-computerized safety-inspection system, it is super safe and reliable by the characteristic of cooking with no fire, no smoke and no exhaust, it avoids traditional cooking safety problem, therefore it is liked by many consumers.

Our induction cooker will bring more safety and health to your family, more cleanliness to your kitchen .

☀ INDUCTION COOKER WORKING PRINCIPLE

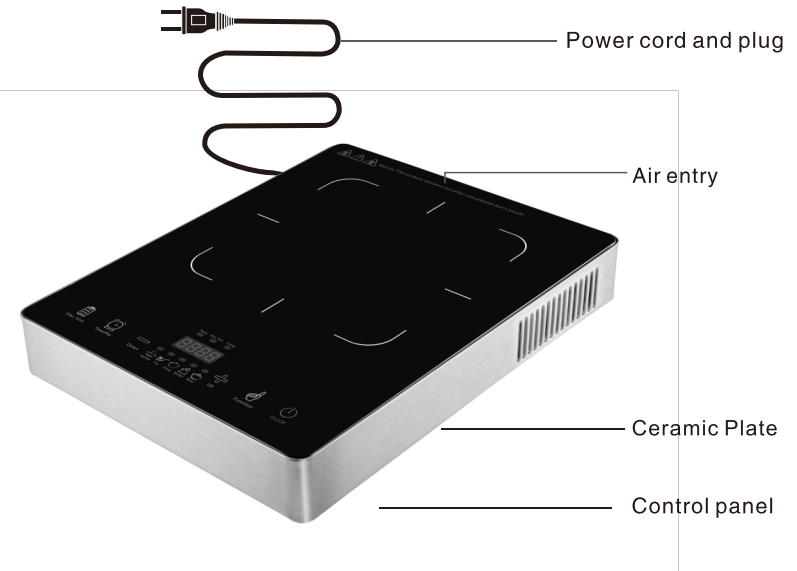


Induction cooker is mainly based on the principle of electromagnetic Induction Technology. Current generates through the variable magnetic field after running through the wire coil. Eddy current is generated at the bottom of the pot when the magnetic field induces the iron pot on the cooker plate. Large amount of thermal energy produced can heat the bottom quickly, thus heating up the food very fast, with thermal efficiency up to 94.36%.

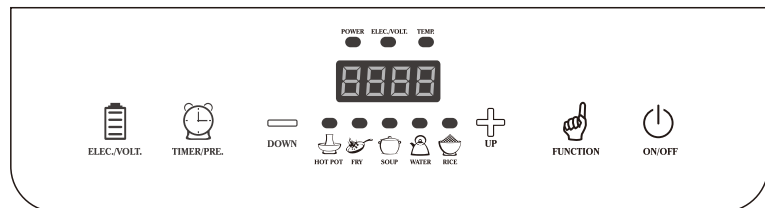
☀ SPECIFICATION

Model Number :
Power Supply : 220-240V AC 50Hz
Power Range : 2000W
Temperature Adjustment : 80℃-270℃

☀ PARTS NAME



☀ FUNCTION DIAGRAM



☀ OPERATION STEP

- 1.Place suitable cooking utensils in the center of the top plate.
- 2.Insert the plug into 220V-15 Special Jack, screen shows"----", touch ON/OFF to switch on, then touch function buttons to select different cooking functions, settings and adjustments.
- 3.To switch off, touch ON/OFF again then plug out to shut off power supply

☀ AUTO FUNCTIONS

Automatic functions of this product include: Soup,Water,Rice those functions.

All automatic functions controlled by intelligent MCU completed, and using intelligent dynamic fuzzy control technology. According to cook food quantity automatically adjust the firepower, do not need to adjust when it is working.

☀ ATTENTION:

1. Automatic functions must cook with compound pan, the thinner pot can not use in automatic functions.
- 2.After entry into the automatic function, the power and timer can not adjust.
- 3.Automatic functions developed by the amount of food. so it is not suitable for little food.

☀ ADJUSTABLE FUNCTIONS

Adjustable functions of this product include: Hot Pot,Deep Fry, those functions.

According to the different functions, Users can adjust the heat by their individualized cooking requirements.

☀ ATTENTION:

- 1.Please use the pot which suits for this product
- 2.To avoid getting hurt, please do not leave when it is working.
- 3.Please press the timer and preset after choosing the cooking functions.

☀ NOTICE

- 1.Overheat Protection: The unit is equipped with overheat protection. If the pot or pan gets too hot, the unit will switch off automatically, and the Buzzer can give out an alarm, should this happen, wait for some minutes and cool it down. After that, the unit will work without problem.
- 2.This appliance is liable to get hot during using.

☀ SAFETY INSTRUCTIONS

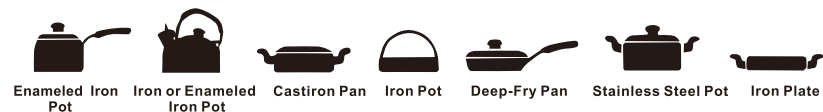
Please read the following safety instructions before using the induction cooker:

- (1). Do not touch the plug with wet hands.
- (2). Do not plug into a socket where it is shared with other appliances.
- (3). Do not use if the power cord is damaged.
- (4). Do not modify the parts or repair the unit by yourself.
- (5). Do not use the unit near a flame or wet places.
- (6). Do not let a child meddle or operate the unit.
- (7). Do not place on unstable surfaces.
- (8). Do not move the unit with the pot or pan on it.
- (9). Do not heat an empty pot as it will be overheated and trip the safety device.
- (10). Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on the crystal plate of the induction cooker.
- (11). Ensure that there is sufficient amount of ventilation when using the unit.
- (12). Do not use the unit on carpet, tablecloth (vinyl) or any other low-heat-resistant surface.
- (13). Do not place any paper between the pot or pan and the unit.
- (14). Do not use the unit when the crystal plate is cracked or broken.
- (15). Do not block the air intake holes or exhaust vent.
- (16). Do not touch the crystal plate after removing the pot or pan as it is very hot.
- (17). Do not place items such as radios, televisions, atm cards and cassette tapes close to the unit as it will be affected by its magnetic current.

☀ USABLE AND NON-USABLE UTENSILS

1. Usable pans

Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter from 12 to 26 cm.



2. Non-usable Pans

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



☀ HOW TO CLEAN

1. Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
2. If the pot/pan is used without being cleaned, discoloration or cooked on stains may be caused.
3. Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
4. Wipe using dish washing agent and damp cloth.
5. Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
6. Never run water over the unit (Water gets inside may cause malfunction).

☀ Trouble shooting

Trouble Code	Possible Reasons	Solution
E0	There is no pot/pan or unsuitable pot/pan on induction cooker.	Change the suitable pot/pan, or contact the qualified service center
E1	Supply voltage is too low (less than 85V)	Check power supply. Power on after power supply is back to normal.
E2	Supply voltage is too high (more than 275V)	Check power supply. Power on after power supply is back to normal.
E3	Plate surface temperature sensor is not connected well, or short-circuited. Please check it after one minute	Please contact the supplier or qualified service center.
E4	The Heat sensor of radiator(IGBT) is not connected well, or short-circuited. Please check it after one minute	Please contact the supplier or qualified service center.
E5	The temperature of plate surface is too high (more than 280)	Please wait for some minutes until the unit cools down. Please check pot/pan.
E6	The heat sensor of radiator temperature is over heat(more than 105°)	Check for air exhaust block or fan stuck.