

Classic Cuisine

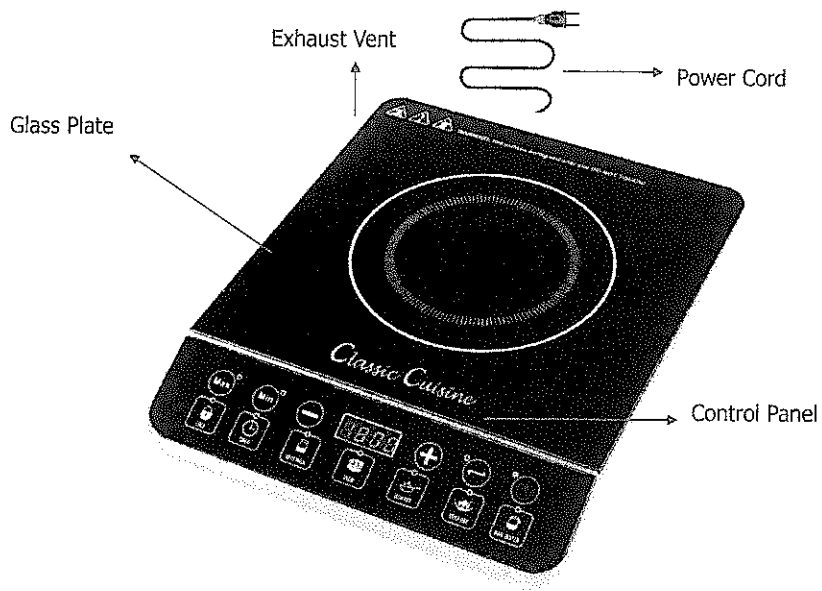
Induction Cooker

OPERATION MANUAL

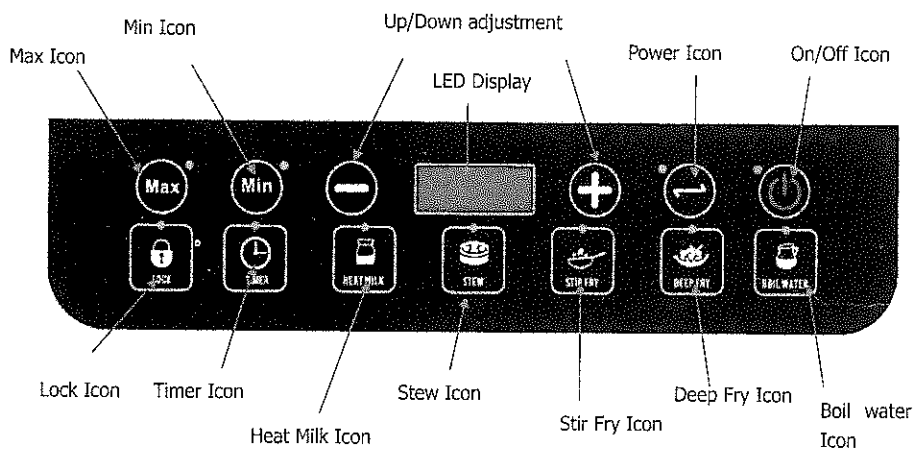


- ◆ Please read the operation manual carefully before using and keep this in a safe place for future reference
- ◆ Some details in this manual are just for reference and may not match the specific model you received

Product Configuration



Control Panel



Safety Warnings

**Do NOT operate the cook top if there is any damage to the glass cooking surface.*

1. Do not place the unit near any significant heat source
2. To reduce the risk of damage, plug the unit directly into a wall outlet
3. Place the unit on a level countertop surface and allow for at least 5 inches of clear space on all four sides when operating the unit
4. Do not operate the unit on top of cloth of any kind, mats or rugs – operate only on a hard dry surface like a countertop
5. Do not immerse the appliance and electric cord in any liquid, or allow liquid to go into the cabinet – wipe clean with damp cloth only
6. Unplug and remove the power cord before cleaning
7. Do not cover exhaust vent with any object or cloth during cooking
8. Do not place any metal on the heating plate, other than an approved induction-ready cooking pan
9. Never heat up an empty pot
10. Always clean the unit after using – be sure to carefully check that no food or obstructions enter the exhaust fan
11. Do not touch the plate while the unit is working to avoid injury
12. This unit should not be operated by children under the age of 15
13. If you have a cardiac pacemaker, please do not operate the unit until you confirm with your doctor there's no risk
14. Do not operate the unit on top of a gas or electric stove to avoid any danger
15. Avoid hitting the glass cooking plate – if the case gets cracked, turn off the unit and unplug it immediately. Do not operate the unit again. Contact your seller to replace the unit.
16. Do not touch the control panel with any sharp objects

2. Product operating instructions

- After inserting the plug into a wall outlet, a “Beep” will emit and the indicator above the [On/Off] key will light up, indicating the appliance has connection with a power source (now in standby mode).
- Place suitable induction-ready cookware on the center of the cooking zone.
- The display shows [----] when [On/Off] key is pressed once, the appliance goes to selection mode and the indicator above [On/Off] remains lit.
- Press the corresponding function keys to start operation. Stop the operation and switch to standby mode by pressing [On/Off] key after cooking or to pause cooking.

2.1 Cooking Mode:

1- Power: Press the [power] key and the indicator [Power] lights up, display will show [1400] representing that the default power is 1400W. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired power level (There are 10 power settings: 200W, 400W, 600W, 800W, 1000W, 1200W, 1300W, 1400W, 1600W, 1800W).

2- Boil Water: Press the [Boil Water] key and the indicator of [Boil water] lights up, display will show [20] representing that the default time is 20 minutes with default power. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired time from 0 to 180 minutes.

3- Deep Fry: **WARNING:** *always use a proper kitchen thermometer to accurately measure the temperature of your frying liquid to ensure proper temperature is reached for the type of food you are frying.*

Press the [Deep Fry] key and the indicator of [Deep Fry] lights up, display will show [1600] representing that the default power is 1600W. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired power level. (As stated above, there are 10 power settings)

4- Stir Fry: Press the [Stir Fry] key until the indicator of [Stir Fry] lights up, display will show [220°] representing that the default temperature is 220°C or 428° F.

It can be adjusted by pressing the [UP] or [DOWN] key to set the desired temperature level, 10 levels adjustment range: 60°C, 80°C, 100°C, 120°C, 140°C, 160°C, 180°C, 200°C, 220°C, 240°C.

5- Stew: Press the [Stew] key and the indicator of [Stew] lights up, display will show [30] representing that the default time is 30 minutes with default power. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired time from 0 to 180 minutes.

6- Heat Milk: Press the [Heat Milk] key and the indicator of [Heat Milk] lights up, display will show [20] representing that the default time is 20 minutes with default power. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired time from 0 to 180 minutes.

7-Max: Press the [Max] key until the indicator of [Max] lights up, display will show [1800] representing that the current working power is 1800W, the maximum level.

8-Min: Press the [Min] key until the indicator of [Min] lights up, display will show [200] representing that the current working power is 200W, the minimum level.

2.2 Timer Function:

User can set the cooking time when specific cooking mode is selected. Press the [Timer] key and the [Timer] indicator will light up. Display will show the default time [0]. User can press [UP] or [DOWN] to set the desired time. The time can be adjusted from 0 minute to 180 minutes.

After setting, user can press [Timer] key once to confirm or wait until the display stop flashing. After the "Beep" signal, the appliance will stop the operation and change to standby mode

automatically when the end of the countdown. To cancel this function, user can either press the [On/Off] key to return to standby mode or hold the [Timer] key to resume desired power or temperature operation.

2.3 Lock Function:

To activate the lock function, user can press the [Lock] icon and display will show [LOC]. This will lock out the appliance from any operation. Hold for 3 seconds to unlock.

3. Selection of Cookware

3.1 Material required:

- ✧ Pan body should be made of steel, cast iron, enameled iron, stainless steel
- ✧ Approved pans must be flat-bottom with bottom diameter from 12cm to 26cm.
- ✧ Use only pots that are made of the materials listed above and have an approved INDUCTION-READY bottom plate.



Stainless steel pot



Cast Iron pan



Magnetic stainless
steel pan



Magnetic stainless
Iron pan



Iron board pan

- ✧ **Pan/pot used, must be suitable for induction cooker**

4. Maintenance and Daily Care

1. Remove the power cord prior to cleaning the unit. Do not clean it until the surface cools completely.
2. Glass plate, panel and the shell:
 - ① Soft cloth for slight stain
 - ② For heavy mess, blot by using a clean damp cloth with neutral detergent
3. Clean the gas vent regularly with brush, q-tip or toothbrush to remove debris
4. Do not submerge the unit in water directly
5. To protect induction cooker, ensure you have a firmly plugged into a socket before using
6. Do not pull out the power cord directly during operation.
7. To extend the appliance's using life, press the "ON/OFF" button first, then pull out the power cord.
8. Please pull out the power cord and put it away when not in use

5. Troubleshooting and Treatment

Below are common symptoms & solution checks:

Symptoms	Check points	Remedy
After connecting the power and pressing the "power" key, the appliance does not turn on	Is the electricity flowing to outlet?	Use after electricity restored
	Have you blown a fuse?	Check the root causes carefully. If the problem cannot be fixed, please contact Service Center
	Is the plug connected firmly?	
Heating being interrupted in normal use and a "Beep" will be heard.	Incompatible cookware or no cookware being used?	Replace compatible cookware for the induction cooker.
	Is the cookware not placed in the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place cookware inside the heating zone.
Symptoms	Check points	Remedy
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the clog in the air intake/exhaust vent. Try again after cooling down.
	Is the cooker working more than 2 hours without interruption?	Reset cooking modes or use timer function.
Error codes occur.	E0 Internal circuit error E1 Without cookware or Incompatible cookware used E2 Internal overheat E3 Over-voltage E4 Under-Voltage E5 Top plate sensor open/short circuit E6 IGBT sensor open circuit/short circuit E7 Top plate overheat	When showing error signal E1, E2 and E7, please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down. When showing E0, E3-E6, please contact service Center

If the above suggestions do not fix the problem, unplug the appliance immediately and contact service center repair. Note the error code if one is showing, and report it to service center.

To avoid any damage to the appliance and potential injury, do not disassemble or attempt to repair the unit it by yourself.

6. Product Specifications

Model	82-2009
Rated Voltage	120V~60Hz
Power	1800W