

Manual of Induction Cooker



C13F

Please this instruction manual carefully before using and keep it cautiously in order to refer to in future

IMPORTANT SAFEGUARDS

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

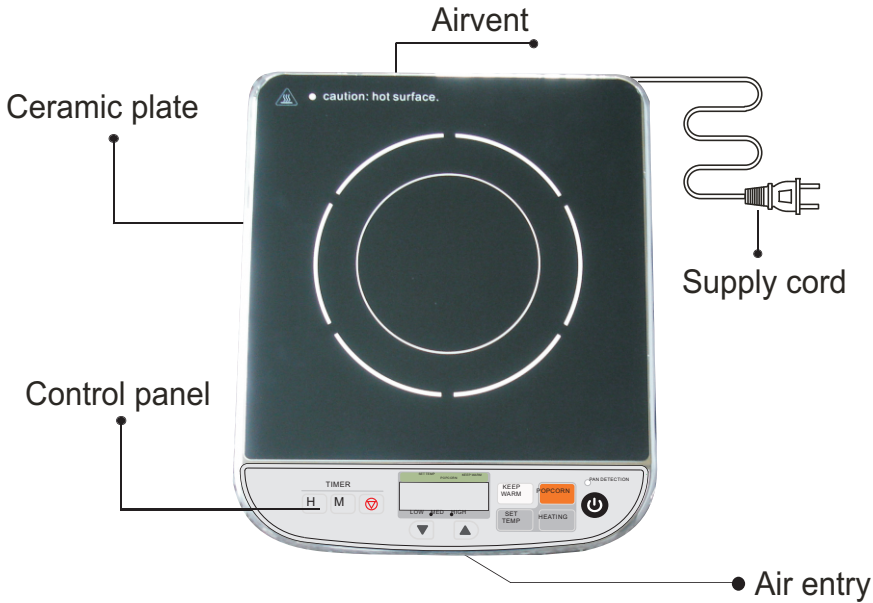
1. Read all instructions before using the induction cooker.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children,so as to ensure that they do not play with the appliance.
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.It is only for indoor 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. Do not use appliance for other than intended use.
13. WARNING To prevent electric shock, unplug before cleaning.
14. This appliance has 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.
15. Do Not cook on broken-Top If cook-top should break, cleaning solution and spillovers may penetrate the broken cook-top and create a risk electric shock.
16. Clean Cook-Top with Caution if a wet sponge or cloths 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.
17. Any other servicing should be performed by an authorized services representative.
18. Metallic objects such as knives, forks, spoons and lids should not be placed on the plate to avoid this vessel to heat.
19. This appliance is not intended for use by persons (including children) with reduced physical,sensory or mental capabilities,or lack of experience and knowledge,unless , they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
20. To disconnect,turn any control to "off",then remove plug from wall outlet.

Save these instructions.

Product Introduction

Induction cookers, with micro-computerized control and complete functions, are able to meet various kinds of cuisine demands by electromagnetic heating, really the optimal choice.

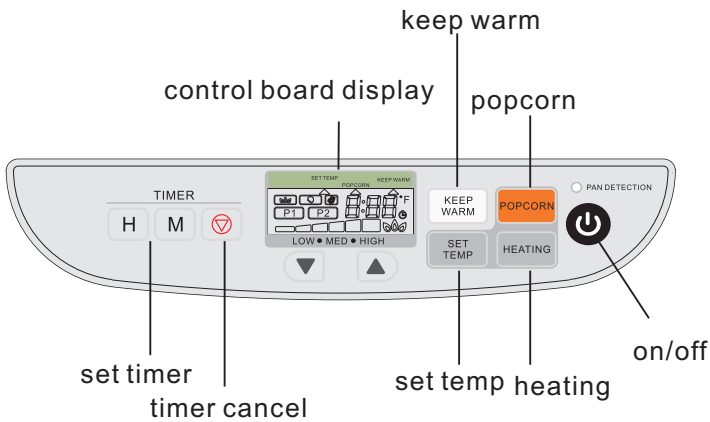
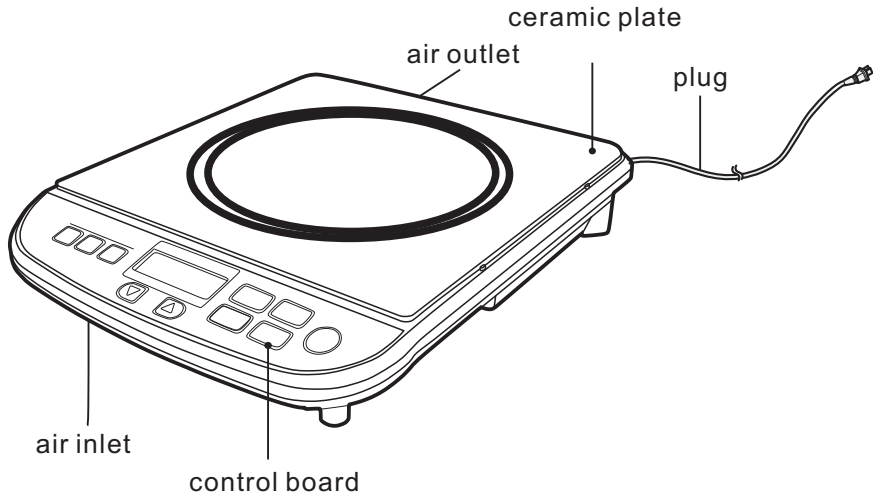
Designations of parts



Performance

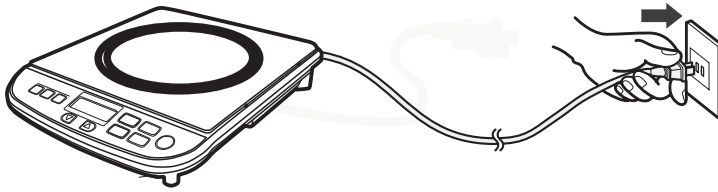
Model	Applied voltage/frequency	Rated power	Dimension (mm)	Weight (kg)
C13F	120V~/60Hz	1300W	300x360x60	2.3

Parts name and assembly method



Operation Instructions

1. When use it, please plug into the socket tightly, after sound "b", it turns to standby mode. if plug loosely, it will overheat to cause an accident, when the cooker works long.



2. Put the pan on the cooker, press **Heating** or **Set Temp** or **Popcorn** or **Keep Warm** , it's ready to cook.



Heating

After press "Heating" the cooker is heating and displaying on the digital screen.



press ∇ \blacktriangle key to adjust power, with six levels.



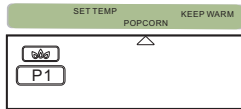
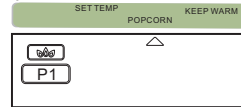
The lowest power



The highest power

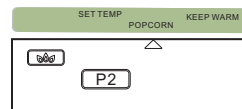
Popcorn

Press "Popcorn" key to adjust weight of corn, with 2 options.

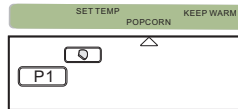


P1

When the digital screen shows

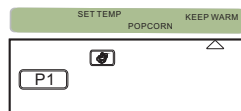


P2



put the corn and oil into the pan.

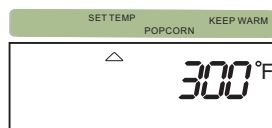
When the digital screen shows



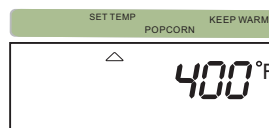
it means popcorn is done.

Set Temp

1. After press "set temp" key, the digital screen show "400", press ∇ \blacktriangle to adjust temperature. Temperature control range: 300、320、340、360、380、400





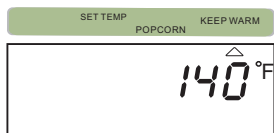
The Lowest: 300°F



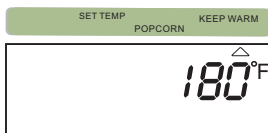
The Highest: 400°F

Keep Warm

1. After press "Keep Warm" key, the digital screen show "140", press   to adjust temperature. Temperature control range: 140、160、180



The Lowest: 140°F



The Highest: 180°F

Timer

■ When the cooker is in **Heating** or **Set Temp** or **Keep Warm** mode, the function of timer to countdown can be started up.

Heating

When the cooker is in "Heating" mode, press **Time** **Minute** key to set time, the Max is 9:59. when finishes countdown, it will turn off automatically.

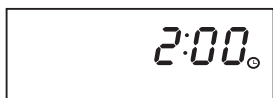


Press **Time** key one time to add one more hour, the Max: 9 hours.

Press **Minute** key one time to add one more minute, the Max: 59 minutes.

Set Temp

When the cooker is in "Set Temp" mode, press **Time** **Minute** key to set time, the Max is 9:59. when finishes countdown, it will turn off automatically.

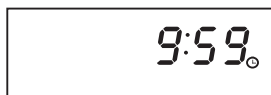
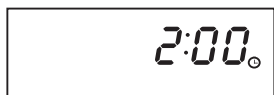


Press **Time** key one time to add one more hour, the Max: 9 hours.

Press **Minute** key one time to add one more minute, the Max: 59 minutes.

Keep Warm

When the cooker is in "Keep Warm" mode, press **Time** **Minute** key to set time, the Max is 9:59. when finishes countdown, it will turn off automatically.



Press **Time** key one time to add one more hour, the Max: 9 hours.

Press **Minute** key one time to add one more minute, the Max: 59 minutes.

Suitable cookware



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

1. Please use the pots sold along with the unit by recommend. It is better not to use other alternatives so as to avoid any unfavorable influence on the operational performance. If using other pots, please observe the following conditions: *for pot materials: containing magnetic inducting materials;*
 - Requirement
 - Shape requirement: flat bottom, with the diameter within the range of 12 cm and 26 cm.
2. This is normal. Please pour some vinegar into the pot, heat it at about 60-80°C, then wipe the spots away with brush.
3. The induction cooker can identify mostly pot except the non-magnetism steels.
4. After first use, some white spots would appear at the bottom of the pot. If the have no cookerware or the unsuitability cookerware. The buzzer sounds about 10 seconds, it will turn off.

Cleaning and Maintenance

Please pull out the plug and wait the remain heat is cool before maintenance.

1. Ceramic panel and control panel

Slight stains: Please wipe off plate with soft moistened cloth .

Tough stains: Please clean with soft moistened cloth dipped in little to othpaste or neutral liquid cleaner and clean with soft moistened cloth until no residue exists. During the cleaning, never clean the cooker surface with a rigid brush.

2. The induction cooker body shall be cleaned lightly with soft dry cloth. The dust around the air entry and air outlet can be cleaned with a flexible brush or cleaner.

Trouble shooting

1. Power cord replacement

If the power cord is damaged, please contact the relevant after-sale service agent, who will dispatch personnel for the repair. For the purpose of your safety, please never replace it by yourself.

2. Trouble shooting

Occurrence	Code	Sound
No pan	E1	Every 3seconds one short sound
Low voltage	E2	Every 5seconds two long three short sound
High voltage	E3	Every 5seconds two long four short sound
Without Pan	E6	Every 5seconds two long two short sound
IGBT over heat	E0	Every 5seconds four long three short sound
NTC1 break off	E7	Every 5seconds four long five short sound
NTC1 short circuit	E8	Every 5seconds four long four short sound
NTC2 break off	E9	Every 5seconds three long five short sound
NTC2 short circuit	EE	Every 5seconds three long four short sound

Special Declaration

All the contents in this material have been subjected to careful check. For any mistakes and omissions in printing or misunderstanding of the contents, the company keeps the right to interpretation.

Addition: any technical improvements shall be placed in the revised manual without notice; for any changes in appearance and color, those of the actual product shall prevail.

Short cord instruction

- a) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cords are available and may be used if care is exercised in their use.
- c) If a extension cord is used:
 - 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance :and
 - 2) 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.