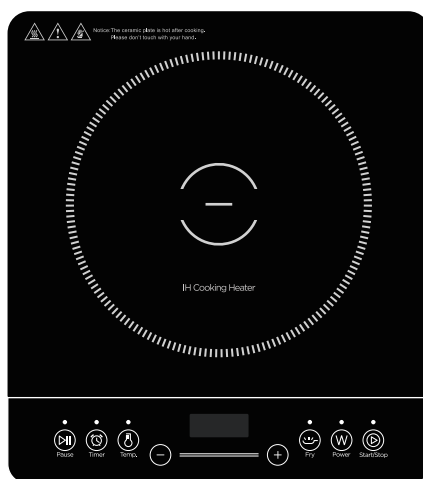


Induction Cooker User's Manual



Model: C18-RK18W01

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.









CONTENTS

IMPORTANT SAFETYGUARDS	1-3
PRODUCT INTRODUCTION	3-6
USING YOUR APPLIANCE	6-8
CLEANING AND MAINTENANCE	8-9
WARRANTY	10
SPECIAL DECLARATION.....	10

IMPORTANT SAFETYGUARDS

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.

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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.

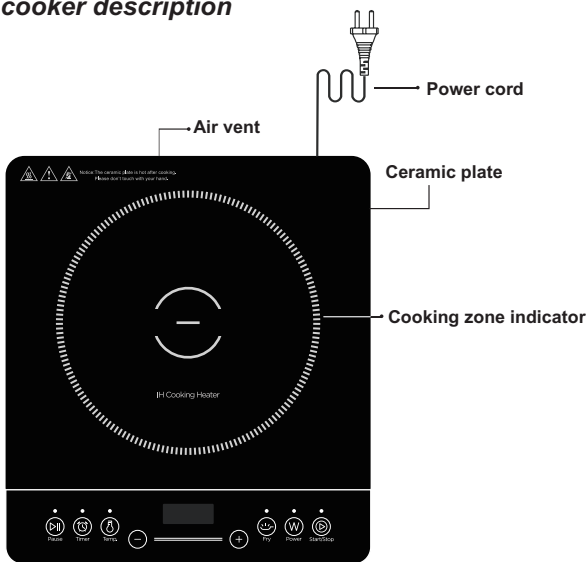
SAVE THESE INSTRUCTIONS.

I.PRODCT INTRODUCTION

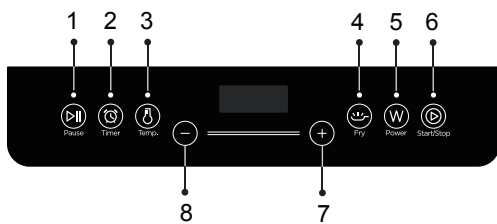
a) Technical data

Model	Applied voltage/Frequency	Rated power	Net weight	Dimensions
C18-RK18W01	120V~ 60Hz	1800W	6.2lb	H12.99xL11.42xP2.56(in)

b) Induction cooker description



Control panel:



- 1. Pause
- 2. Timer
- 3. Temp.
- 4. Fry

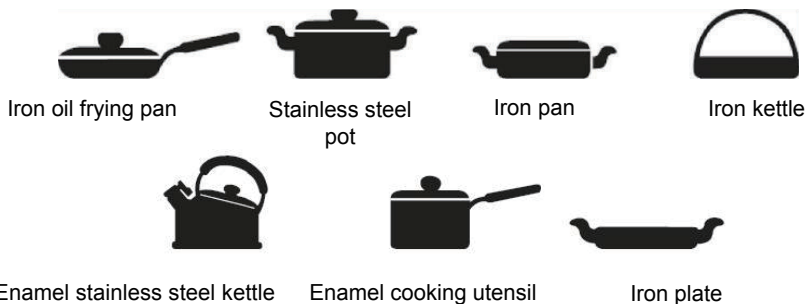
- 5. Power
- 6. Start/Stop
- 7. Power regulating control +
- 8. Power regulating control -

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 12.5A 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 placed 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 this product is based on the 430 cookware (bottom diameter 180+/-10mm). The other cookware can not guarantee the best results and performance.
Shape requirement: you can use pots with a diameter (on the higher part) from 14.5 to 18 cm

e) Safety pack

- **Over-temperature protection.** If the temperature inside the induction cooker body is too high, the appliance will stop heating.
- **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 about 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 APPLIANCE

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" 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. You can now use it.

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

Note:

Under the standby mode, if no function button is pressed for about 10 seconds, the induction cooker 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:

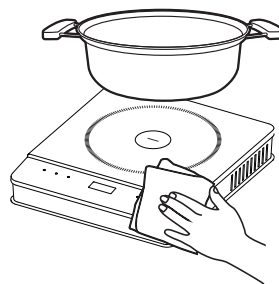
- Either press the + (8) or - (9) buttons
- Or select it thanks to the slider, by swiping your finger from left to right on the button.

To guide you, lights appear above each power level.

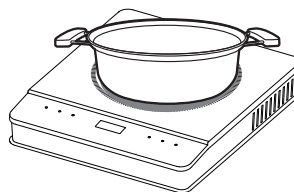
d) Using the different functions

Preparation Work

- 1 Clean the cookware and the induction cooker
Please make sure there are no foreign substances such as water and rice grains left at the bottom of the cookware and on the induction cooker.

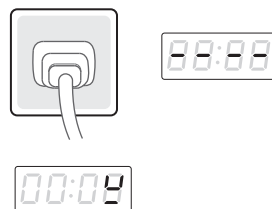


- 2 The cookware is put on the central position of the heating area of the induction cooker



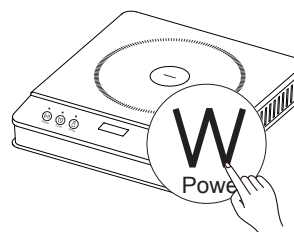
- 3 Make sure the plug well connects the power supply, and the nixie tube displays "-- --"

Note: When there is no pot detected, the digital display shows "U" and "-" flashes for notification.

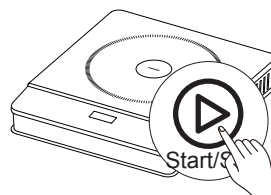


Cooking Steps

- 1 Function selection
Select one of the functions from "Power", "Fry", "Temp.", the corresponding function indicator light will light up;



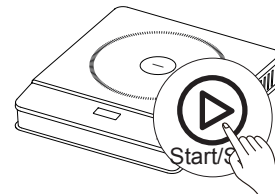
- 2 Press Start/Stop button to start
After selecting the function, press down the "Start/Stop" button, the corresponding indicator light lights up, and starts heating.
Note: Dry heat is strictly forbidden



- 3 Fire adjustment
Press the "+" and "-" buttons to adjust the fire power accordingly.

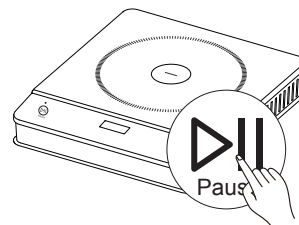


- 4 Completion of cooking
After the cooking is over, press down the "Start/Stop" button and the corresponding indicator light will be off and stop working.



Pause

- 1 Enable the pause
In the cooking process, press the "Pause" button to stop heating and timing, and the corresponding indicator light lights up.
- 2 Cancel the pause
Pause state, press the "Pause" button, release the pause, return to the original status / state continue heating and timing, and turn off the corresponding indicator light.
- 3 Automatic shut-down
The device will automatically turn to standby mode after it stops heating in the pause state and has no operation in 10 minutes.

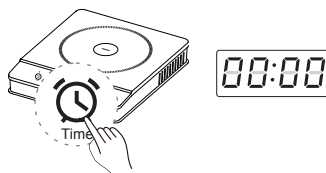


Timer

- 1 Choosing function
Select the cooking function: "Power", "Fry", "Temp."



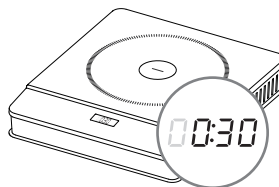
- 2 Start up "Timer"
Press the "Timer" button, the digital display shows 00:00.



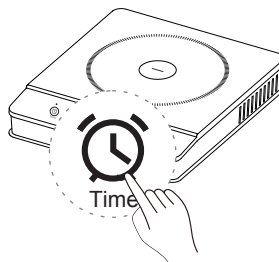
- 3 Timer adjustment
Press the "+" and "-" buttons to adjust the time accordingly. Short press to fix the regular time at 1 minute. Long press to fix the regular time at 10 minutes.



- 4 Timer confirmation
After the digital screen flashes for 5 seconds, the timer is confirmed, and the device enters countdown state.



- 5 Cancel the timer
Press the "Timer" button, the countdown state is cancelled, and the timer is cancelled.



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:

Fire Level power	1	2	3	4	5	6	7	8
Wattage(W)	300	500	800	1000	1200	1400	1600	1800
Temperature (°F)	160F	200F	240F	280F	320F	360F	400F	440F

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 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 (6) 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	E6	After a moment, temperature inside the cooker returns to normal. The unit can restore its work once the « Start/Stop» button is pressed.
	E7, E8	After adjusting the voltage, the unit restores its work.
	E1, E2, E4, E5, U1, 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 utilization 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.