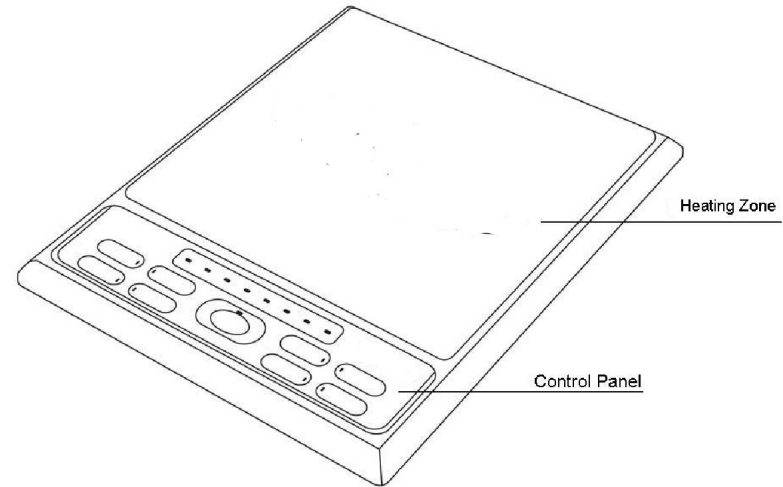


# AROMA<sup>®</sup>

## INDUCTION COOKER

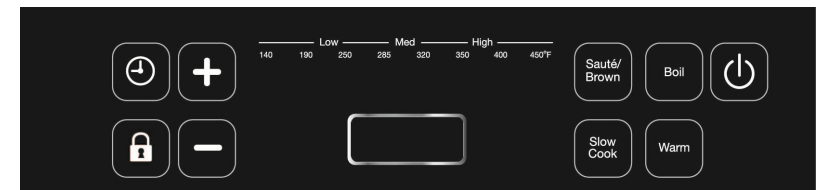
### Instruction Manual

#### Part Identification



Control Panel

AID-513FP



## SPECIFICATIONS

Model No.	AID-513
Voltage / Frequency	120V,60Hz
Rated Wattage	1400W

## GENERAL SAFETY PRECAUTIONS

- Do not allow the main cable to touch hot surface.
- Do not pull the cable across sharp edges.
- Do not use the cable to carry the appliance.
- Always unplug the appliance after use or if the set is faulty.
- Keep children away from the appliance.
- Ensure that the main power voltage corresponds to the voltage of the appliance.
- To protect against fire, electric shock and personal injury, do not immerse cord, plug or appliance in water or other liquids.
- Never leave the appliance unattended when it is in operation.
- Do not operate this appliance with a damaged cord / plug or has been damaged in any manner.
- Do not use pans with inferior materials.
- Always place appliance on a flat and sturdy surface.
- When moving appliance, do not touch hot surfaces, or avoid spilling hot liquids over it.
- The appliance must not be placed on, or near any hot surfaces.

- Do not put the appliance near a washbasin.
- Do not clean the appliance under a running tap water.
- 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.

## OPERATING INSTRUCTIONS

### Operation Test

- Use a pan that is suitable for induction cooking; having a bottom diameter of at least 12 cm. Put some water in the pan and place it at the center of the heating zone.
- Press “On/Off” function. The buzzer will sound once and all the LED lights are on for one second and turn off. The “On/Off” light will turn on.
- Press the “Steam Boat” function for a minute.
- The water will be heated up.
- Take the pan away from the heating zone.
- The buzzer will sound once.
- Place the pan back on the heating zone. The heating process will continue.
- Turn off the induction cooker by pressing “On/Off” function. The heating process will stop and the indicator light will blink.

If the induction cooker remains off after pressing the “On/Off” function, check the following:

- Is the induction cooker connected to the power outlet?
- Has the induction cooker been switched on?
- Is a suitable pan being used for induction cooker (12-26 cm)? Is it made of suitable material?
- Is the pan being placed at the center of the heating zone?

### Cooking Process

The illuminated indicator light means that the energy is being transferred to the pan.

The power rating can be changed by pressing the touch control key. The inductive power transmission depends on the power rating.

300W = minimum power 60°C  
1400W = maximum power 230 °C

When the heating level is changed by pressing the control key, the food is immediately exposed to different temperature. Do **NOT PUT EMPTY PANS** on the heating zone. First, put oil or liquid into the pan and then start cooking by pressing the control key. The heating level can be adjusted to different cooking mode.

The pan should always remain in the center of the heating zone during cooking; otherwise the bottom of the pan will be heated up unequally and the food in the pan may be burnt.

While heating up oil, constantly check the pan to prevent overheating and burning.

## Operation

- (1) When the POWER button is pressed, the unit “beeps,” the POWER indicator light illuminates and each button’s indicator light flashes “on” once, beginning with “Sear/Brown” and ending with “Warm, The induction cooktop now begins to heat, defaulting to the “Low” heat setting. The digital display shows a “P1” to indicate power level 1 and the associated power level indicator light will illuminate.
- (2) when the power button is pressed, the cooker will auto detect if cookware is proper within 30seconds.
- (3) if no cookware or cookware material is not proper, the buzzer will sound per 0.2S and digital LED display screen will show “E1” , the cooker will auto switch off and

change to stand by mode if no cookware or cookware material is not proper after 30seconds,

- (4) if put proper cookware within 30seconds, the cooker will start to heating.
- (5) Sear/Brown, Boil, slow cook and Warm function can be active at any working mode.

## Sear function:

Press “Sear/Brown” button to active sear/Brown function, the sear/Brown indicator light on and “- -” will display at digital LED display screen, sear/Brown temperature level will be set at 200°C。 , Press timer button can set cooker auto off time from 1 to 20min, the digital LED display screen will show the select time and count down, When the selected time has elapsed, the cooktop will “beep” five times and automatically switch to stand by mode. The max working time is 20 minutes at this function.

## Boil function

Press “boil” button to active boil function, the boil indicator light is on and “- -” will display at digital LED display screen, boil heating level will be set at 1200W。 , Press timer button can set cooker auto off time from 1 to 59min, the digital LED display screen will show the set time and count down, When the selected time has elapsed, the cooktop will “beep” five

times and automatically switch to its “Warm” level. The max working time is 59 minutes at this function.

### **Slow cooker function**

Press “slow cooker” button to active slow cooker function, the slow cooker indicator light is on and “- -” will display at digital LED display screen, slow cooker temperature level will be set at 90°C。 , Press timer button can set cooker auto off time from 1hour to 8hour, the digital LED display screen will show the select time and count down, When the selected time has elapsed, the cooktop will “beep” five times and automatically switch to its “Warm” level. The max working time is eight hours at this function.

### **Warm function:**

Press “slow cooker” button to active slow cooker function, the slow cooker indicator light is on and “oH” will display at digital LED display screen, This function will set to 70C and maintain that temperature. When using the “Warm” function, the digital display will show the number of hours the unit has been on “Warm,” beginning with 0h.

**Time function:** The time function can be work at sear/Brown “Boil” “slow cook and cooking mode , Time can be set at circulate mode during these function, details as follows:

### **“Sear/Brown :**

the max set time is 20minute, pressing the TIMER button will activate the timer. The digital display will show a flashing “1” representing one minute of cook time. Each press of the UP or DOWN button will adjust cook time in one minute increments up 20 minutes (holding the UP or DOWN button will cause the time to increase in ten minute increments).

“

### **Boil:**

the max set time is 59 minute, pressing the TIMER button will activate the timer. The digital display will show a flashing “1” representing one minute of cook time. Each press of the UP or DOWN button will adjust cook time in one minute increments up 59minutes (holding the UP or DOWN button will cause the time to increase in ten minute increments).

### **Slow cooker:**

the max set time is 8 Hour, pressing the TIMER button will activate the timer. The digital display will show a flashing “1H” representing one Hour of cook time. Each press of the UP or DOWN button will adjust cook time in one hour increments up eight hour

### **Others:**

1. pressing the POWER button once will cancel out the selected time and change the unit back to an “untimed” cooking mode. Pressing the POWER button again would shut the unit off.
2. Once the user has not pressed the UP or DOWN button during this time-setting phase for five seconds, the induction cook top will lock in at the selected time. The unit will beep and the digital display will stop flashing. The timer will countdown in one minute/hour increments.

**Protection:** When circuit error occurred, the LED screen will display the sign „E0” and the buzzer will sound.

If there is no cooking utensil on the cooking zone or if it is not suitable for induction cooking, the buzzer will sound and the LED display will show the sign „E1”.

Diameter detector will only work when cooking utensil’s diameter of at least 12 cm.

If the diameter is smaller than this, the LED screen will also show the sign „E1”.

Temperature protection: If the insulated gate bipolar transistor’s (IGBT) temperature is too high, the cooker will switch itself OFF. The buzzer will sound and the LED screen will flash and display the sign „E2”.

Lower / higher voltage protection: If the local voltage is lower than 95 V, the LED screen will display the sign „E4”. When it is more than 140 V, the LED screen will show the sign „E3”.

Sensor detector: If the main sensor detects any disconnection or short circuit, the LED display will display the sign „E5”,

Cookware temperature protection: If the temperature at the bottom of the cookware is too high, the cooker will switch itself OFF and the LED display will flash (red) and show the sign „E6”.

## SAFETY OPERATIONS

- “Stir fry” function should be used with cooking oil. Otherwise the cooker will automatically stop after 10 minutes.
- To avoid injuries (burning), do not touch the heating zone after cooking.
- To avoid overheating of pans, don’t heat up pans unattended and empty.
- Switch off the cooker at once, if you take the pan away for a while. This will avoid having the heating process continue automatically when a pan is placed back on the heating area. If any person starts to use the cooker, he/she will have to start the heating process by pressing the “On/Off” function.
- Do not insert any piece of paper, cardboard, cloth, etc. between the pan and the heating zone, as this might initiate a fire.
- Metallic objects such as knives, forks, spoons and lids get heated up very quickly. They should not be placed on the heating zone. Do not place any other objects ( cans, aluminum foil, cutlery, jewelry, watches, etc.) on the induction cooker.
- Patients with a heart problem should ask their doctor whether they are safe to be near an induction cooker.
- Do not place credit cards, phone cards, cassette tapes, or objects that are sensitive to magnetic field.
- The induction cooker has an internal air-cooling system. Do not obstruct the air inlet- and air outlet-slots with objects (cloth). This would cause overheating and therefore the cooker would switch off.
- Avoid liquid entering into the cooker. Do not let water or foods overflow from the pan and do not clean the cooker under running tap water.
- If the heating zone is cracked or broken, the induction cooker must be switched off and disconnected from the power supply immediately.
- Don’t touch any parts inside the cooker.

- If supply cord is damaged, it must be replaced by an authorized electrician to avoid hazard.
- **Attention: DO NOT use pans with diameter bigger than 18 cm because the cooker can overheat.**
- Do not operate your induction cooker on metal tables or metal work-tops as the proximity to the induction power unit may cause such metal surfaces to heat up thus causing possible safety risk and also damage of the cooker.

### Pan Detection

Pans with diameter smaller than 12 cm cannot be detected. During pan detection, the indicator light flashes. If no pan or an unsuitable pan is being used, then no power is transferred and the indicator lamp flashes.

## Trouble Shooting

Fault	Possible Cause	Action to take through operator or operating personnel
<b>No heating</b> Indicator operation is OFF (dark)	• No main supply	• Check the electrical supply (cable plugged in the wall socket), check preliminary fuses
	• Pan too small (bottom diameter less than 12 cm)	• Use a suitable pan
	• Pan is not placed in the center of the heating area (the cooker can't detect the pan)	• Move the pan to the center of the heating area
	• Unsuitable pan	• Choose a pan which is recommended for induction cooker

	• Cooker defective	• Unplug the cooker from the electrical supply • Ask your supplier for repair service
<b>Poor heating</b> Indicator operation is ON (shines)	• Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions <sup>2</sup> )	• Verify, that no hot air is sucked in by the fan • Reduce the ambient temperature • The air inlet temperature must be lower than 40°C
	• One phase is missing (only with three phase supply)	• Check preliminary fuses
	• Cooker defective	• Unplug the cooker from the electrical supply • Ask your supplier for repair service
Heating cycle switches off and on within minutes  Fan is active	• Air inlet or outlet obstructed	• Remove objects from air inlet and air outlet slots
Heating switches off and on within minutes  Fan is never active	• Fan defective • Fan control defective	• Ask your supplier for repair service

After a relatively long permanent operating time, the heating switches off and on within minutes	<ul style="list-style-type: none"> <li>• Coil overheated, cooking area too hot</li> <li>• Empty pan</li> <li>• Pan with overheated oil</li> </ul>	<ul style="list-style-type: none"> <li>• Switch cooker off, remove pan and wait until the cooking area has cooled off</li> </ul>
Small metallic objects (e.g. spoon) are heated up within the cooking area	<ul style="list-style-type: none"> <li>• Pan detection tuned incorrectly</li> </ul>	

## Trouble Shooting

Before cleaning, the Cooking plate must be allowed to cool to room temperature.

- **Cooking plate:** The cleaning of the cooking plate is identical to that for other similar glass surfaces. Do not use corrosive or abrasive cleaning agents, such as grill and oven sprays, stain and rust removers, scouring powder and rough sponges. Clean the Cooking plate with a wet towel. A little mild soap can be used before wiping.
- To clean Ventilation slots use an old tooth brush. **DO NOT** use WATER to splash on and get into the ventilation slots. Such water seepage will cause damage.
- For any other maintenance and servicing work not described here, they should be done by an authorized service personnel.

Any other servicing should be performed by an authorized service representative.

Always keep the Cooking plate surface clean of food and other liquids by using a soft damp cloth. Allow to dry before storage. Regular cleaning, care and servicing of your Induction cooker will ensure you have good performance at all times.

This device complies with Part 18 of the FCC Rules

**Warning:** Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B 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. 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.

RESPONSIBLE PARTY INFORMATION:

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