

**EURO~~O~~CHEF®**



# **Portable/Built-in Electric Induction Cooker (2 x Cook Top Plates)**

## **User Manual**

[Revision 6.0 October 2018]

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READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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## Safety

- Do not tamper, modify, or try fixing the unit by yourself. It must be serviced by a trained personnel.
- Do not use the unit on any uneven surface, on top of table cloth or plastic sheet.
- Avoid using the cooker in a place where children can touch it or operate the unit by themselves.
- Avoid heating empty utensil or excess heating to oil. As it will catch fire very easily.
- Do not place any metal materials, such as a kitchen fork, spoon, pan lid, aluminium foil, etc. on the ceramic top plate for they will activate the inductive current.
- Do not move the cooker while cooking with utensil on it.
- Sufficient space is needed around the cooker while using to avoid material hang around it.
- Do not subject the cooker to impact as the top plate is very fragile. Do not use the unit if the plate is cracked. It must be returned for service.
- Do not touch the top plate immediately after cooking since high heat will transmit to the plate.
- The unit will create a sound when a utensil of certain material is used. It is safe and normal due to the coefficient expansion.
- The fan inside the cooker is running for dissipation of heat, so this type of sound will be heard during operation and remains for a while soon after it stops.
- Do not interlay paper and towel in between the ceramic plate and the utensil in use. It will influence the magnetic field of the cooker and cause hazard.
- Do not insert any obstacle into the vents of the cooker, as it will cause electric shock.
- Do not place canned food directly onto the cooktop for heating or cooking. Correct method must always be with a suitable pot filled with liquid.
- Do not block the air inlet or the air outlet to avoid danger.



- Do not use nearby any other sources of heat. Elements can react and cause unexpected combustion.



- Never directly wash the cooker with water so as to avoid danger.



- Do not use the unit on a metal table or metal board.



- Please ensure there is a minimum 10cm gap between the wall and the back of the cooktop.



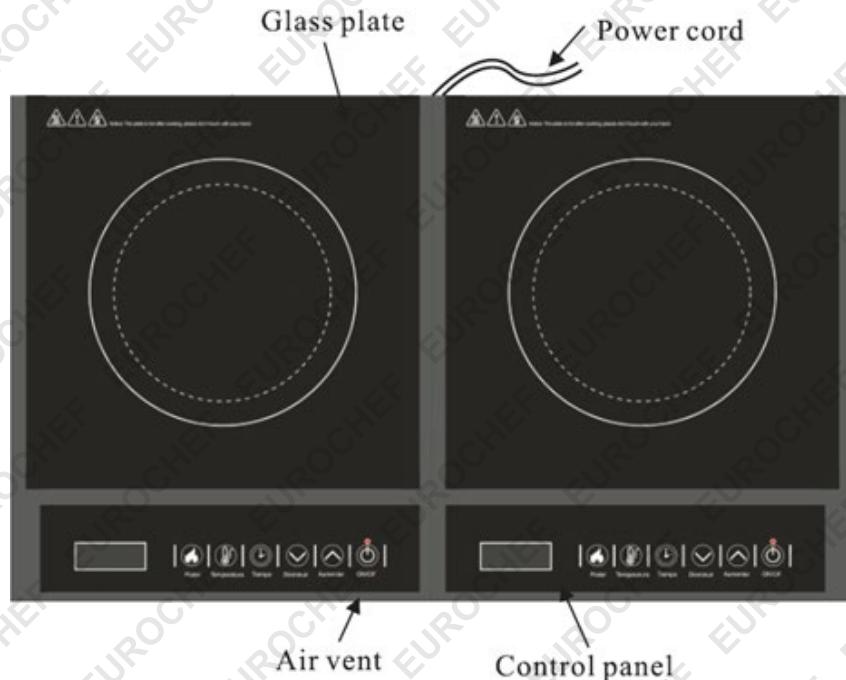
- Always ensure some form of liquid is in the pot.



- Keep electrical appliance out of reach from children or infirm person. Do not let them use the appliance without supervision.



## Parts Diagram



# Operation

- For your safety, this induction cooktop will automatically shutdown if there is inactivity for over 2 hours.
- If there is nothing on the surface, or and unsuitable pot is used, and alarm will sound for 1 minute until a suitable pot is placed on the surface or is turned off by operator. If nothing is done within 1 minute, the cooktop will automatically switch off.

## Control Panel Diagram



## Operating Instructions

- **Power has been connected**
  - Power plug is inserted into the wall socket.
  - Fan is rotating.
  - All indicator buttons will display “----”.
  - Power indicator lights up and the buzzer sounds off.
  - Fan will stop rotating if there are no operations within one minute.
- **ON/OFF**
  - When you press this button, the power indicator will light up and the buzzer will sound off. You can then press the “+” or “-“ buttons to set your desired cooking power.
- **Power**
  - Press this button once and the buzzer will sound off. It will then change into power-change mode. Press the “+” or “-“ buttons to set your desired cooking power when it is in this mode.
- **Temperature**
  - Press this button once and the buzzer will sound off. It will then change into temperature-change mode. Press the “+” or “-“ buttons to select your desired cooking temperature when it is in this mode.
- **UP and DOWN buttons**
  - Press any of these buttons (+ or -) and the buzzer will sound off. The cooking power and temperature can then be increased or decreased by pressing the “+” and “-“ buttons, respectively.
- **Timer**
  - Press this button to change the cooking time. Then press the “+” or “-“ buttons to set the cooking time in minutes. The induction cooker will automatically turn off when the set time has pass. If you want to change the cooking time, you can press the Timer button again or press the ON/OFF button.
- **Power OFF**
  - The induction cooker will turn OFF when the ON/OFF key is pressed even while cooking. The fan will continue working until it dissipates the remaining heat from the induction cooker.

# Troubleshooting

Error Code	Fault Detected	Resolution
E0	Main PCB at fault	Check whether there is a pot or if pot is suitable
E1	Utensil not placed	Check whether the voltage is too low
E2	Supply voltage too low	Check whether the voltage is too high
E3	Supply voltage too high	Check whether heat sensor is open or short circuit
E4	Heat sensor open circuit or short circuit	Check whether IGBT is open or short circuit
E5	IC error or PCB error	Check whether glass is over heat or dry boil
E6	Over current protection	Check whether IGBT is overheated
E7	IGBT open circuit or short circuit	
E8	Top plate over heated	
E9	IGBT over heated	

# Suitable Utensils

Iron, cast iron, Stainless steel (with high steel content), with diameter of 12cm-26cm. Flat bottom utensil.



Stainless Pot



Iron Skillet



Cast Iron Pot



Frying Pan (Iron/Steel)



Enamel Ware



Stainless Steel or Enamel Pot



Iron Pan

# Unsuitable Utensils

The cooker has an automatic utensil checking feature. Once an unsuitable utensil is detected an indicating lamp will light up and one cannot make heating power selection even when the Power button is pressed.



Pottery Pot



Anti-heating glass pan/pot



Pot with curve bottom



Pot with legs



Outer Diameter less than 12 cm



Alloy with low iron content

# Maintenance

The induction cooker's surface can be easily cleaned by following the methods below:

Type of contamination	Method of cleaning	Cleaning material
Light	Wipe the glass plate with moist cloth then wipe dry	Cleaning sponge
Accumulated dirt	Wipe with neutral detergent, clean it with moist cloth then wipe dry	Special cleaning sponge for ceramic glass
Rings and lime crumbles	Apply white vinegar to the polluted zone, then wipe it dry with soft cloth or a special article available in local markets	Special adhesive for ceramic glass
Sweetmeat, melt aluminium or plastics	Use a scraper suitable for ceramic glass (to protect glass, a silicon product is preferred) to remove residuals	Special adhesive for ceramic glass

# Specifications

<b>Model</b>	EUC-IN28S
<b>Voltage</b>	240V
<b>Frequency</b>	50Hz
<b>Total power</b>	2000W + 1400W
<b>Material</b>	Black crystal glass
<b>Power/Temp. levels</b>	9
<b>Timer</b>	Yes
<b>Length of power cord</b>	1.4m



**Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see [www.datastreamserver.com/safety](http://www.datastreamserver.com/safety)**

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.



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