

# EUROXCHEF®



## Portable Electric Induction Cooker

### User Manual

[Revision 4.0 October 2018]

---

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.

---

# Table of Contents

<b>Safety.....</b>	<b>1</b>
<b>Operation .....</b>	<b>3</b>
Ventilation and Operation .....	3
Control Panel.....	3
Operating Instructions .....	3
Troubleshooting.....	4
Suitable Utensils.....	5
Unsuitable Utensils.....	5
<b>Maintenance .....</b>	<b>6</b>
<b>Specifications.....</b>	<b>6</b>

## 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 found 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.

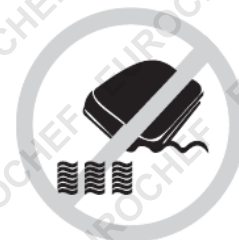
Do not place canned food directly onto the cooktop for heating or cooking. Correct method must always be with a suitable pot filled with liquid.

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.



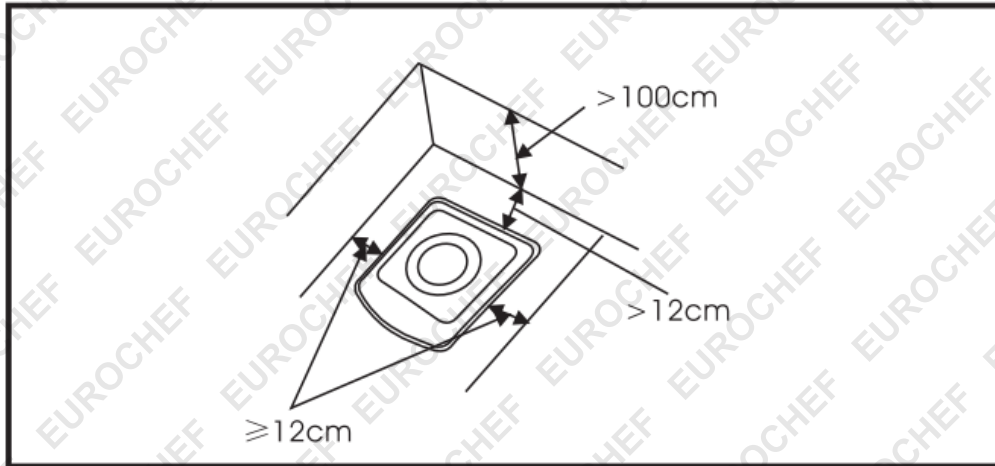
Keep electrical appliance out of reach from children or infirm person. Do not let them use the appliance without supervision.



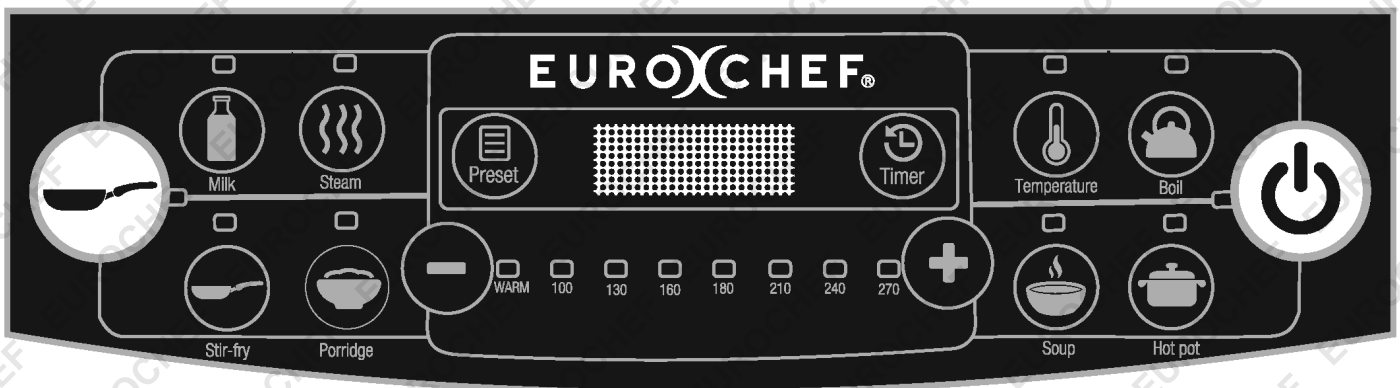
# Operation

## Ventilation and Operation

It is extremely important to allow sufficient space between the cooker and walls, other appliances, curtains, and such to provide adequate ventilation.



## Control Panel



## Operating Instructions

**Pre-set** - This button allows you to set the time in 30 minute increments and is only available with Milk, Steam, Porridge, Soup & Boil.

**Timer** - This button allow you to set the time in 1 minute increments and is only available with Stir Fry, Pan Fry (bigger white button on the left with pan as icon) & Hot Pot.

**Temperature** - You can adjust the temperature using the + and - buttons, ranging from 70° (WARM) to 270°, in 30° increments (except between 160° and 180°).

**Boil** - This function pre-sets to 270°/2400W and cannot be adjusted. Pre-set timer is available.

**Soup** - This function pre-sets to 210°/1800W and cannot be adjusted. Pre-set timer is available.

**Hotpot** - This function pre-sets to 130°/800W and can be adjusted. Timer is available.



**Milk** - This function pre-sets to 130°/800W and cannot be adjusted. Pre-set timer is available.

**Steam** - This function pre-sets to 210°/1800W and cannot be adjusted. Pre-set timer is available.

**Stir-fry** - This function pre-sets to 240° and can be adjusted. Timer is available.

**Porridge** - This function pre-sets to 210°/1800W and cannot be adjusted. Pre-set timer is available.

**Pan-fry** (larger white button on the far left with a pan icon) - This function pre-sets to 270° and can be adjusted. Timer is available.

Table Summary:

Function	Pre-set temperature/power	Adjustable temperature	Timing options
Temperature	80°	Yes	Timer
Boil	270° / 2400W	No	Pre-set
Soup	210° / 1800W	No	Pre-set
Hotpot	130° / 800W	Yes	Timer
Milk	130° / 800W	No	Pre-set
Steam	210° / 1800W	No	Pre-set
Stir-fry	240°	Yes	Timer
Porridge	210° / 1800W	No	Pre-set
Pan-fry	270°	Yes	Timer

## Troubleshooting

Error Code	Fault Detected	Resolution
E0	There is no cooking utensil on the cooking surface or the utensil material is incompatible with the induction system.	Try a known working cooking utensil.
E1	Voltage is too low.	Return for inspection.
E2	Voltage is too high.	Return for inspection.
E3	Heat sensor is open/short circuit.	Return for inspection.
E4	IGBT (Insulated Gate Bipolar Transistor) is open or short circuit.	Return for inspection.
E5	Glass has over heated or dry boiled (pot has boiled away all water and has been left on).	Allow to cool for 30 mins
E6	IGBT has over heated.	Return for inspection.

## 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

Always switch off and remove plug from power outlet before cleaning and maintenance.

- Clean only the ceramic plate with appropriate cleaning solution or glass cleaner. Always wipe the surface dry with clean and dry cloth.
- Clean only the casing of the cooker with appropriate cleaning solution. Always wipe the surface dry with clean and dry cloth.
- Never immerse the cooker in water, spray water directly onto the cooker or dampened the cooker with excessive liquid of any kind.
- Keep the cooker clean to avoid attracting and trapping insects in the fan unit as it may cause the cooker to malfunction.
- Clean dirt/dust from the air inlet with a cotton swab or a soft brush with neutral detergent.
- The ceramic plate may develop a yellowish colour after multiple uses. This is normal and will not affect the operation al function of the cooker.
- Maintenance and repairs must only be performed by a qualified service centre.

# Specifications

<b>Voltage</b>	220V
<b>Frequency</b>	50/60Hz
<b>Fuel Type</b>	Induction
<b>Surface</b>	Ceramic
<b>Features</b>	Portable
<b>Total power</b>	2400W
<b>Material</b>	Black crystal glass
<b>Power/Temp. levels</b>	8
<b>Timer</b>	Yes
<b>Length of power cord</b>	1.5m
<b>Plug</b>	10AMP
<b>Power Plug</b>	Australian Standard





**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.



©2018 EuroChef. All rights reserved. No part of this document, including descriptive content, concepts, ideas, diagrams or images may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, scanning or recording, or any information storage and retrieval system, without express permission or consent from the publisher.