

EUROXCHEF®



Built-in 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

Safety.....	2
Set-Up.....	3
Operation	5
Suitable Utensils.....	6
Unsuitable Utensils.....	6
Maintenance	7
Specifications.....	7

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.



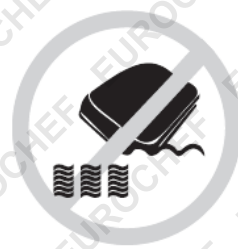
Do not block the air inlet or the air outlet to avoid danger.



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.

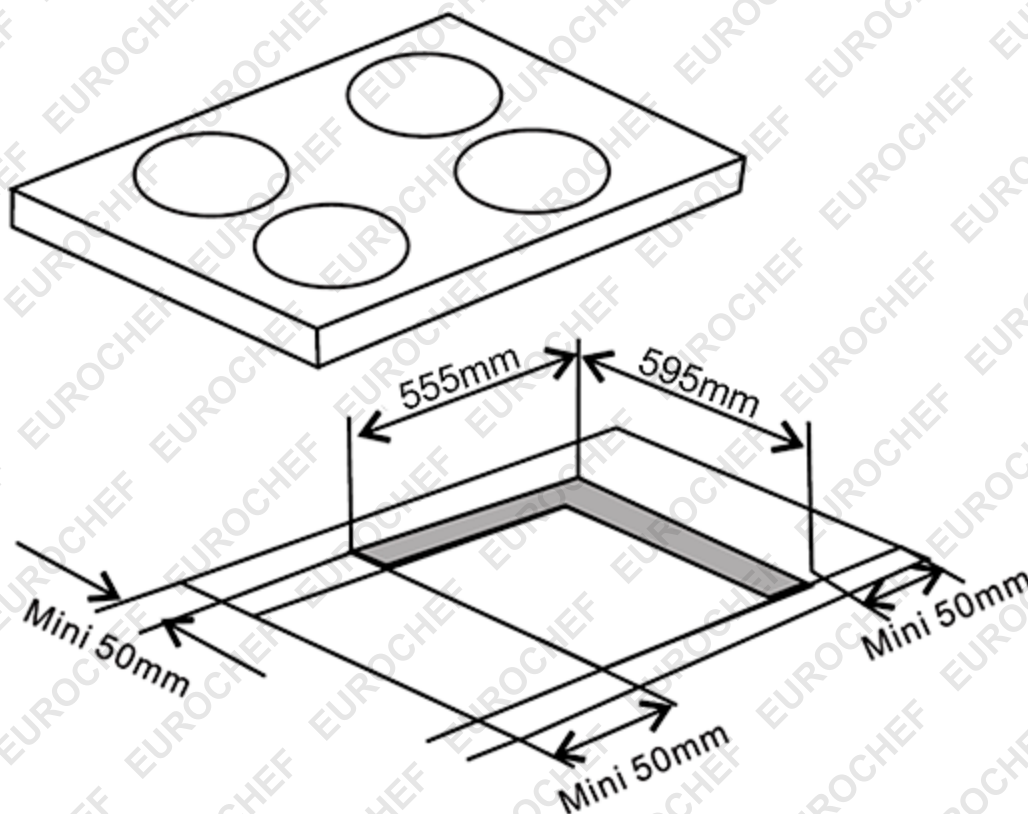


Keep electrical appliance out of reach from children or infirm person. Do not let them use the appliance without supervision.

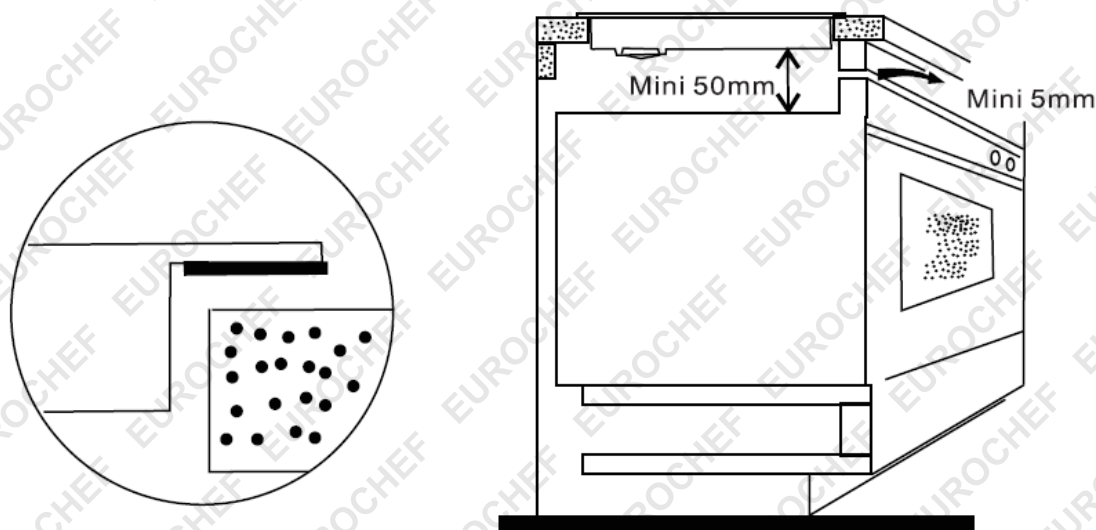


Set-Up

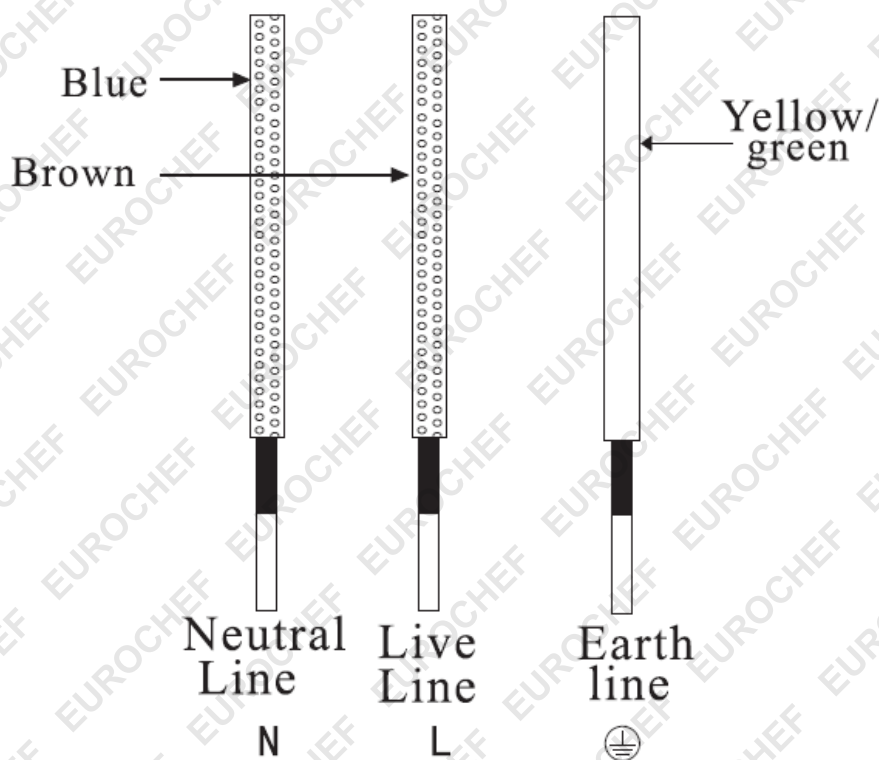
1. Drill holes on the table surface according to the sizes shown in the image below. For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole. Be sure the thickness of the table surface is at least 30mm. Please select heat-resistant table material to avoid large deformation caused by the heat radiation from the cooker. As shown below:



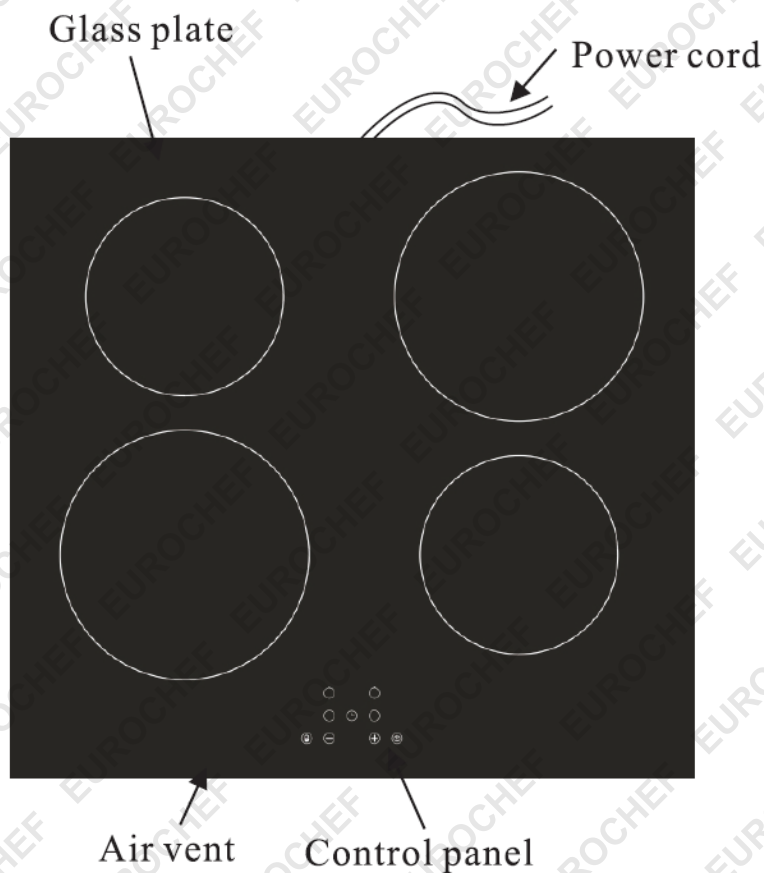
- Under any circumstances, make sure the induction cooker is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker is in good working state. As shown below:



- Connect to the mains using the 3*1.5²mm power lines including one earth line (yellow/green), two live lines (brown/black) and two neutral lines (blue and gray). The socket shall be connected according to the relevant standard or connected to a single-pole cut-out. The method of connection is shown below:



Operation



1. Fill pot with ingredients and place on appropriately sized section.
2. Tap the ON button - All sections will display dashes.
3. Tap the corresponding section (1 of the 4 circles between the red dashes) and the dashes will turn to 0's with the corresponding selected section flashing.
4. Tap the +/- button to select heat level (0-9) and leave flashing on desired level for roughly 5 seconds - Level is now set.
5. To adjust cooking level during cooking, steps 3 and 4 must be repeated.
6. Once finished, tap the power button - Display will be turned OFF.
7. To lock the cooktop, tap and hold the padlock button for 3 seconds - No buttons will be active now.
8. To unlock the cooktop, tap and hold the padlock buttons for 3 seconds again.

Important Notes:

- 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).
- E5: The cooking surface has over heated or dry boiled (pot has boiled away all water and has been left on). Please turn off your product and allow to cool for 30 mins.
- All other error codes (E1, E2, E3, E4 & E6) will require the product to be returned 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

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

Model	EUC-IN58R
Voltage	220v
Frequency	50/60HZ
Total power	6,800W
Front left element	Φ 220mm 2000W
Front right element	Φ 175mm, 1400W
Rear left element	Φ 220mm, 1400W
Rear right element	Φ 175mm 2000W

Note: Requires installation by a licensed electrician.



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

- 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.