

**EURO~~O~~CHEF®**



# Electric Smart Induction Cook Top

## User Manual

[Revision 3.0 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

- **Please read and comply with all the following information to avoid risk of electric shock, short circuit, fire hazards and breakdown of the unit.**
- Keep these instructions in a safe place for easy reference.
- Keep out of reach of children; any one with visual, mental or physical impairments should only use this appliance under the supervision of a person who is responsible for their safety.
- Do not tamper, modify or attempt to repair the plug, cord or cooker. This should only be performed by an authorized service centre.
- Ensure that the unit is plugged into an electrical outlet of the correct voltage. Unit voltage is 220V-50Hz 10A.
- Do not bend or wrap the cord tightly as it may damage the wiring inside.
- Do not handle the unit or connect/disconnect the plug while your hands are wet.
- Do not remove the plug from the outlet by pulling on the cord.
- Do not use the cooker in damp conditions or near any other sources of heat.
- Always switch off the power source and unplug the appliance when not in use.
- Do not insert any object into any part of the cooker as this may cause an electric shock.
- Only use the unit on a flat, stable surface. Do not use on top of any cloth material or plastic sheeting.
- Do not place any metal utensils such as cutlery, pot lids or aluminium foil on top of the unit as they will activate the inductive current.
- Never move the unit while cooking or while hot cookware is on it.
- Ensure that there is sufficient space around the unit from walls, other appliances, curtains and furniture.
- Do not subject the cooker to any hard impact, as the plate is very fragile. If the plate is cracked DO NOT USE – return the unit to an authorized service centre for repair.
- Do not block the air inlet/outlets. Do not use the unit on top of tablecloths or carpets as this may block the inlet/outlet causing an excessive rise of temperature inside the cooker. At this stage the Auto Protection will activate to cut off power to the unit.
- Do not touch the top plate after cooking, as the high heat will transfer to the plate.
- The unit will generate noises when utensils of certain materials are used on the cooker. This is normal and safe.
- The fan inside the cooker runs to dissipate heat – this sound is normal and will continue for a short time after the unit is turned off.
- Do not lay paper or towels between the ceramic cook top and the utensil in use as this will affect the magnetic field of the cooker and may cause a fire hazard.
- **NEVER IMMERSE THE COOKER IN ANY LIQUID OR ALLOW ANY LIQUID INTO THE COOKER, AS THIS WILL CAUSE POSSIBLE SHORT CIRCUIT RESULTING IN A RISK OF ELECTRIC SHOCK AND FIRE HAZARD.**
- Disconnect the unit from the power source prior to cleaning. Wipe it down with a damp cloth. Do not use harsh chemicals or abrasives.
- Check the cooker, plug and cord regularly for any signs of damage or wear. If damaged DO NOT USE the cooker. Contact an authorized service centre for repair.

- Do not use the unit outdoors or subject the cooker to any wet atmospheric conditions such as rain, mist, fog, snow or hail.
- **THIS COOKER IS FOR DOMESTIC USE ONLY** and is not suitable for commercial use.
- Use only for intended use as a **DOMESTIC COOKING APPLIANCE** as specified in this manual. Use for any other purposes but those specified in this manual may result in damage to the unit and/or injury to people.

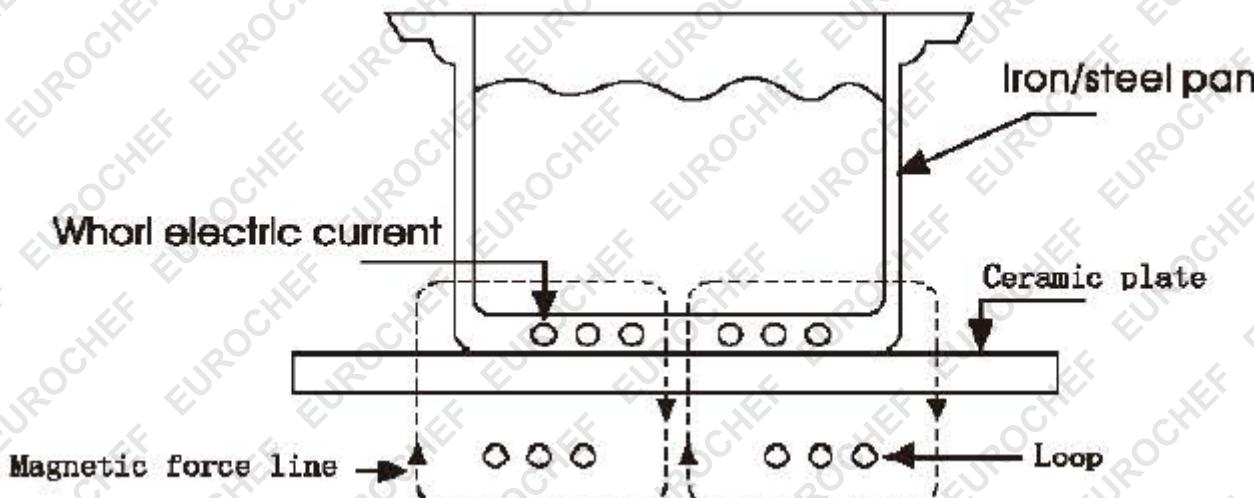
## Set-Up

### How Induction Works

The Electric Smart Induction Cook Top applies the heating principle of a magnetic field inducing the whorl electric current.

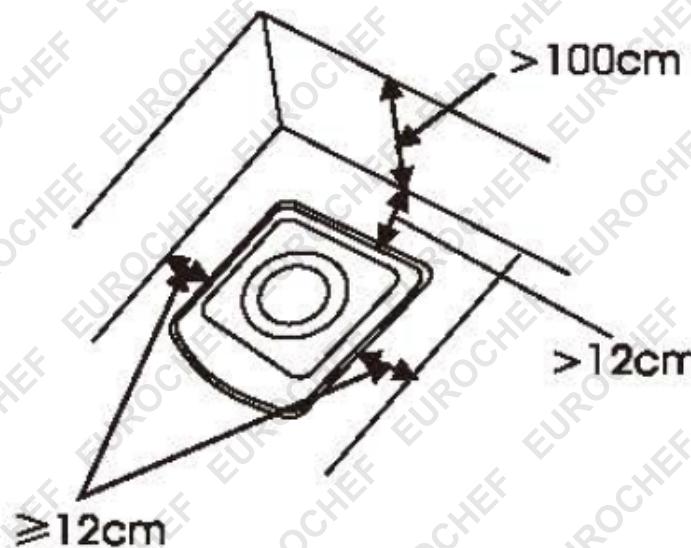
It utilises the magnetic field produced by the current passing through the loop when the magnetic force line passes through the bottom of the iron pan.

It then produces numerous whorl electric currents that will enable the pan to heat up rapidly and then heats up the food inside the cookware.



## Ventilation Precautions

It is extremely important to allow sufficient space between the Electric Smart Induction Cook Top and walls, other appliances, curtains, etc. to provide adequate ventilation.



## Operation

### How to Use



**IMPORTANT!** The induction cooktop will not operate without cookware of suitable material (please see Suitable Cooking Utensils) on the heating area or insufficient size (smaller than 12cm).

1. Plug the power cord into the power point (4 dashes will be displayed)
2. Fill your cooking utensil with ingredients.
3. Press the orange ON/OFF button (power in WATTS will be displayed)
4. This will turn the cooktop on under the Hot Pot (default) setting. Once in this setting, the timer, temperature and function can be selected. *Please see below table for details regarding these functions and available options. Also note, the higher the power, the higher the temperature.*
5. Press the orange ON/OFF button when finished. 4 dashes will be display and the cooktop will be in standby mode.

## Timer and Functions

Once you have reached step 4 from above steps, the cooktop can be adjusted to your liking. Please see below table to ensure you are aware of what is displayed and what settings are available to you.

- Press any function button to choose function.
- To adjust the timer, press Timer button and then +/- buttons. You are now adjusting the minutes.
- Press the Timer button again and then the +/- buttons. You are now adjusting the hours.
- Wait roughly 10 seconds until the display stops flashing. The time has now been set!
- After this, the temperature/power can be adjusted using the +/- buttons.

## Functions Table

Please note that some functions allow variable adjustments to the temperature/electric voltage and the use of the timer while others are pre-set and do not allow any variations to the settings. Refer to the chart below:

Function	Display	Default Settings	Available Range (Using +/- Buttons)	Timer Use (Using +/- Buttons)
HOT POT (default setting)	WATTS	1800W	300W – 200W	YES
CAKE	TEMP °C	180°C	60°C – 270°C	YES
STIR-FRY	WATTS	1400W	300W – 2000W	YES
TOAST	TEMP °C	160°C	60°C – 270°C	YES
BRAISE	TIME	20 MIN.	NO, PRESET ONLY	NO, PRESET ONLY
SOUP	WATTS	1000W	NO, PRESET ONLY	NO, PRESET ONLY
WATER	WATTS	1800W	NO, PRESET ONLY	NO, PRESET ONLY

## Suitable Cooking Utensils

The following is a list of suitable and non-suitable cooking utensils that can be used with this Electric Smart Induction Cook Top.

Suitable cooking utensils are made of Cast Iron, Stainless steel (high steel content) with a diameter of 12 – 26cm with a flat bottom.



Stainless Pot



Iron Skillet



Cast Iron Pot



Frying Pan (Iron /Steel)



Enamel ware



Stainless Steel or Enamel Pot



Iron Pan

## Unsuitable Cooking Utensils

Your Electric Smart Induction Cook Top has an automatic utensil-checking feature, which will not allow the unit to operate even when the Power button is pressed.



Pottery Pot

Anti-heating  
Glass Pan/PotPot with  
curve bottom

Pot with legs

Outer Diameter  
less than 12cmAlloy with  
low iron content

## Maintenance

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

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

# Troubleshooting

PROBLEM	ERROR CODE	SOLUTION
No sound & display after ON/OFF switch is pressed.	NONE	Check that the plug is inserted correctly into the electrical outlet. Check the switch, air outlet fuse & cord.
No Heating Indicator Light. Cooking stopped after one minute	E1	Ensure that the cooking utensil is placed correctly in the centre of the ceramic surface.
No Heating Indicator Light. Cooker has stopped.	E2	Electrical supply voltage is too low. Reconnect to outlet with the correct voltage.
No Heating Indicator Light.	E3	Electrical supply voltage is too high. Re-connect the top outlet with the correct voltage.
No Heating Indicator Light. Cooker has stopped.	E4	The cooking utensil has overheated. Wait until the cooking utensil has cooled and restart. Use fixed temperature setting when frying, stir frying or deep-frying.
No heating indicator light. Cooker has stopped.	E6	Dry cooking utensil – it is either empty or the liquid/food inside has dried up/evaporated. Unit will not operate.
No heating indicator light. Cooker has stopped.	E7	IGBT open/short circuit – must be repaired by a personnel of a qualified service centre.
No heating indicator light. Cooker has stopped.	E8	Top plate has overheated. Disconnect the cooker from the power supply and allow it to cool down before reconnecting.
No heating indicator light. Cooker has stopped.	E9	IGBT overheated. Disconnect the cooker from the power supply and check the air inlet/outlet for dirt or blockages. Clean with a soft brush. Allow it to cool down before reconnecting.
No heating indicator light.	E0	The cooker has overheated internally. Check if the air vent is not obstructed or dirty and/or if the fan is running properly.

# Specifications

<b>Model number</b>	ER110
<b>Power</b>	220V-230V/50Hz
<b>Colour</b>	Black
<b>Power rating</b>	300-2000W
<b>Material</b>	Ceramic Glass Top
<b>Plug</b>	10amp



**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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