



Electric Smart Induction Cooktop

User Manual



RETAIN THIS MANUAL FOR FUTURE REFERENCE

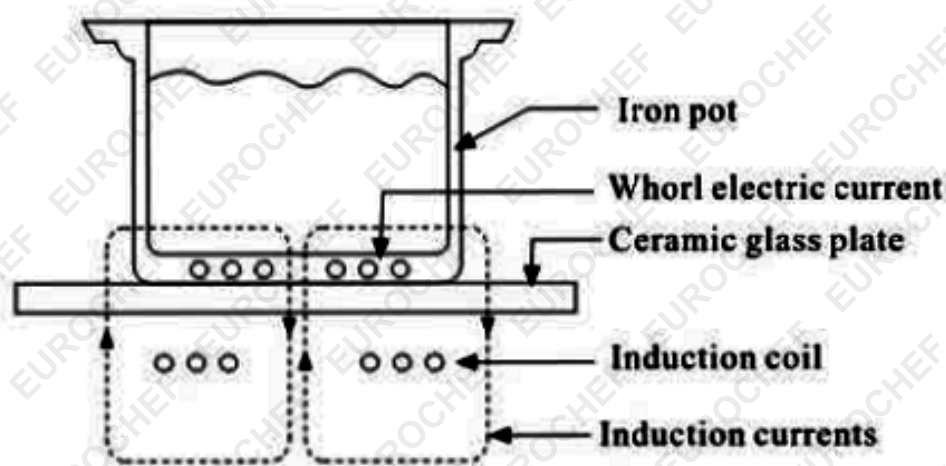
PLEASE READ THIS MANUAL CAREFULLY BEFORE USE

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Working Principle

The heating function of induction cooker is mainly composed of three elements: an induced heating coil, cookware made of ferromagnetic materials and a control system. It utilizes magnetic fields produced by the current passing through the induced heating coil. When the magnetic force line passes through the bottom of the iron pan, it will produce numerous whorl current that will rapidly heat up the pan and the food inside.



Caution

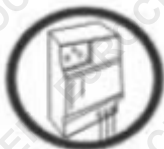
1. Do not temper, modify or fix the unit by yourself. It must be serviced by a trained personnel.
2. Please avoid using it in damp places or near any thermal sources such as electric and gas ranges, etc.
3. Do not put any detergents or flammable materials underneath the induction cooker.
4. Do not use the cooker on carpets or tablecloths to avoid blocking the air inlet and outlet. If they are blocked, it will be too hot inside the unit and the auto-protection will automatically activate to cut off the power supply.
5. Do not interlay papers or towels between the top plate and the pot bottom.
6. Do not use the unit on any uneven surfaces or plastic sheets.
7. Avoid heating up empty cookware or oil excessively. It will catch fire easily.
8. Do not place any metallic materials such as knives, forks, spoons, pan lids, aluminium foils, dishware, etc. on the ceramic top plate so as to avoid danger due to the heat generated from these objects.
9. Do not use appliances with rough or uneven bottoms. They can damage the plate.
10. Do not move the cooker when cooking with utensils in it.
11. Sufficient space is needed around the unit while cooking. Avoid hanging anything loose around it.
12. Avoid falling on top of the unit as the top plate is very fragile. Do not use the unit if a crack is found on the surface. It must be sent to an authorized service centre.
13. Noise will be generated when cookware made of certain materials are used on the unit. It is normal and safe due to the coefficient of expansion. The fan inside is used for heat dissipation, so the sound of the working fan will be heard during operation and will last for a while after power has been turned off.
14. Do not touch the top plate immediately after prolonged cooking to avoid burns, since high levels of heat will transfer to the plate.
15. If the supply cord is damaged, the cord must be replaced with the same specification by the manufacturer or by the service agent.
16. Do not put the unit on a metallic board or table to avoid heating up the table and subsequently causing accidents.
17. The oil may be at high temperatures when frying. Fires can easily be ignited by the boiling oil, so do not leave the unit unattended when frying.
18. This appliance is recommended for DOMESTIC USE AND COMMERCIAL PURPOSES.
19. Disconnect the power cord when the cooker is not in use.

Reminders:

- Those with heart diseases shall only use this product after their doctor gives their guidance and approval.
- It is not advisable for children, those who are physically weak, unresponsive and/or psychologically challenged to use this unit for safety reasons except when they are under the guidance of people who are responsible for their safety and the safe use of this unit.
- Children should be closely supervised when using this unit to avoid any accidents.

Safety Instructions

Warning: Do not try to repair the unit by yourself. If the power cord is damaged, stop using the cooker immediately and take it to be serviced by qualified professionals.



Please use a dedicated power protection air switch.



Put the cooker flat on the table and between the cooker and the wall there must be a space of 10cm or more.



Make sure that the plug is grounded when using this unit.



For sealed food such as canned goods, please do not heat them before opening their lids so as to avoid any dangers of explosions.



Do not block the air inlet and outlet.



Never wash the cooker directly with water.



Never turn the induction cooker on without any cookware or cook food directly on top of the cook plate.



Do not use this unit on any metallic tables or boards.



Do not use this unit near any heat sources such as gas/electric range, etc.



Keep electrical appliances out of reach from children. Do not let them use the unit without close supervision.



Do not place any metallic materials on top of the ceramic plate. The high temperatures generated from the ceramic plate can cause dangers.

Installation

1. Selection of installation equipment

Drill holes on the table surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 100mm space shall be preserved around the hole.

Ensure that the thickness of the table surface is at least 30mm. please select a table that is made of heat-resistant materials to avoid large deformations caused by the heat radiating from the cooker.

As shown in Figure 1 below:

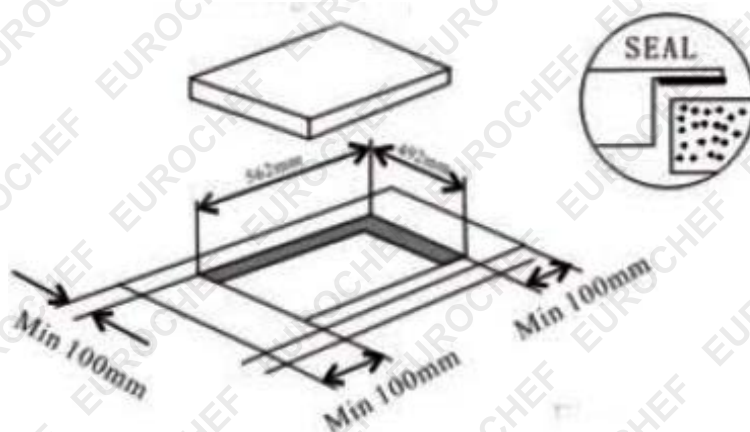


Figure 1

2. Make sure that the induction cooker is well-ventilated and that the air inlet and outlet are not blocked.

Ensure that the induction cooker is in good working condition.

As shown in Figure 2 below:

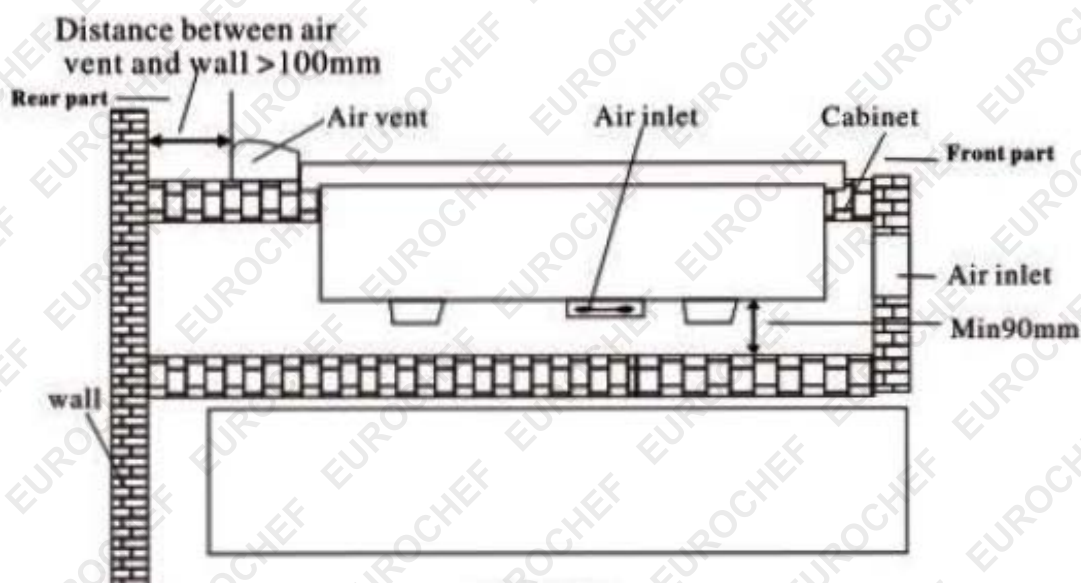


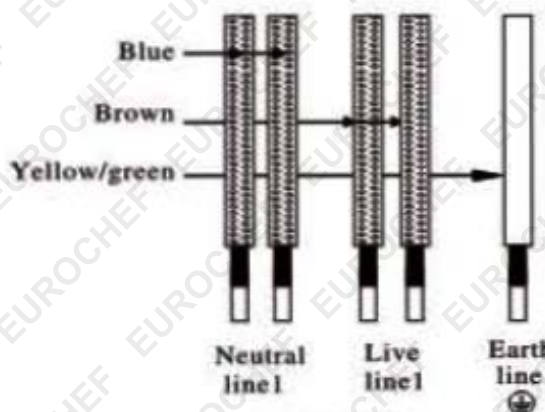
Figure 2

3. Power line connection

The induction cooker must be installed by a qualified personnel or technician. Do not install it by yourself.

Before installing, please disconnect the power supply.

Connect to the main by using the 3 x 4 mm power lines including one earth line (yellow/green), one live line (brown) and one neutral line (blue). The socket must be connected according to the relevant standards or connected to a single-pole cut-out. The method of connection is shown in Figure 3:



Operating Instructions

1. Put the cookware with food in it on the centre of the cooker. Press the ON / OFF button, then the indicator lamp will light up.

If no command is given after 30 seconds, the cooker will power off automatically.

2. Press the MENU button, and then select power, temperature or time.
3. Press the MENU button once, and the power indicator will light up. The cooker works up to five power levels. Select your desired power level by pressing + or – and it will show on the cooker's display.
4. Press the MENU button twice, and the temperature indicator will light up. The cooker works up to four temperature levels. Select your desired temperature level by pressing + or – and it will show on the cooker's display.
5. Timer

The timer function can make the cooker power off automatically after working a set amount of time.

- a. Press the MENU button once and adjust the power to the desired level, then press the MENU button twice and the power indicator W and the timer indicator MIN will light up on the display. Press + or – to select your desired power off time from 0 – 99 minutes. When the power off time is selected, the display will stop lighting up and it will show the previous operating mode that was set.
- b. Press the MENU button twice and adjust the temperature to the desired level, then press the MENU button twice and the temperature indicator and the timer indicator MIN will light up on the display. Press + or – to select your desired power off time from 0 – 99 minutes. When the power off time is selected, the display will stop lighting up and it will show the previous operating mode that was set.

Fault and Treatment

CODE	FAULT DETECTED	CODE	FAULT DETECTED
E0	Main PCB at fault	E5	IC error or PCB error
E1	no utensil	E6	Over current protection
E2	supply voltage too low	E7	IGBT open circuit or short circuit
E3	supply voltage too high	E8	ceramic plate over heated
E4	heat sensor open circuit or short circuit	E9	IGBT over heated

Safety and Protection

The induction cooker is to be used for domestic and commercial purposes only.

1. Over-voltage protection

When the voltage of the power supply is within the range between 80V and 280V, the cooker will adjust automatically and put out a suitable power.

When it goes beyond the voltage range, the cooker will turn to ready state automatically.

2. Over-heated protection

The built-in temperature sensor can monitor the temperature inside the cooker. When the inside of the cooker is over-heated, the cooker will turn to ready state automatically.

3. Detection of small articles

When the cookware is less than 80mm in diameter or when small articles (knives, forks, forceps, keys, etc.) are found on top of the cook plate, the buzzer will give out an alarm.

4. No cookware or inapplicable cookware protection

If the cookware is moved away when cooking or the cookware isn't fit for cooking, the cooker will not work and will display a fault code.

5. Auto shut down protection

If no command is entered for more than two hours when the cooker is turned on, it will automatically turn off (except when you have set a timer for more than 2 hours).

Suitable Cooking Utensils

Requirements for suitable cooking utensils:

1. For the cookware's material: The bottom must be magnetically conductive.
2. For the cookware's shape: It must have a flat bottom, 12cm to 26cm in diameter.



Stainless Pot



Iron Skillet



Cast Iron Pot



Frying Pan
(Iron /Steel)



Enamel ware



Iron Pan



Stainless Steel
or Enamel Pot

Unsuitable Cooking Utensils

This induction cooker is able to identify multiple cooking utensils. If the following cooking utensils are found, the cooker will not function.



Pottery Pot



Anti-heating
Glass Pan/Pot



Pot with
curve bottom



Pot with legs



Outer Diameter
less than 12cm



Alloy with
low iron content

Maintenance

Please disconnect the power cord before cleaning the cooker.

1. If the cooker is only lightly dirty, wipe the body with a moist cloth. For oil stains, wipe it with toothpaste or a neutral detergent. Do not use a hard brush as this will scratch the surface of the cooker.
2. Please remove dirt or dust away from the air inlet and/or outlet with a cotton swab. For oil stains, you can use a soft brush with a soft detergent to clean it carefully.
3. Do not let water enter the cooker when cleaning. Please wipe it dry before using.
4. Do not directly spray water on the cooker or immerse the cooker in water when cleaning it.
5. Do not open the cooker to clean it.
6. Keep the cooker clean to keep cockroaches and other pests away.
7. Ensure that the bottom of the cookware is clean to avoid filth being burned on the surface plate of the cooker.



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognised training course before being given access to the product.

- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example) there is always a small chance of a technical issue that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee or could financially affect the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error considering the points above simply contact the retailer directly for details of their returns policies if required.

