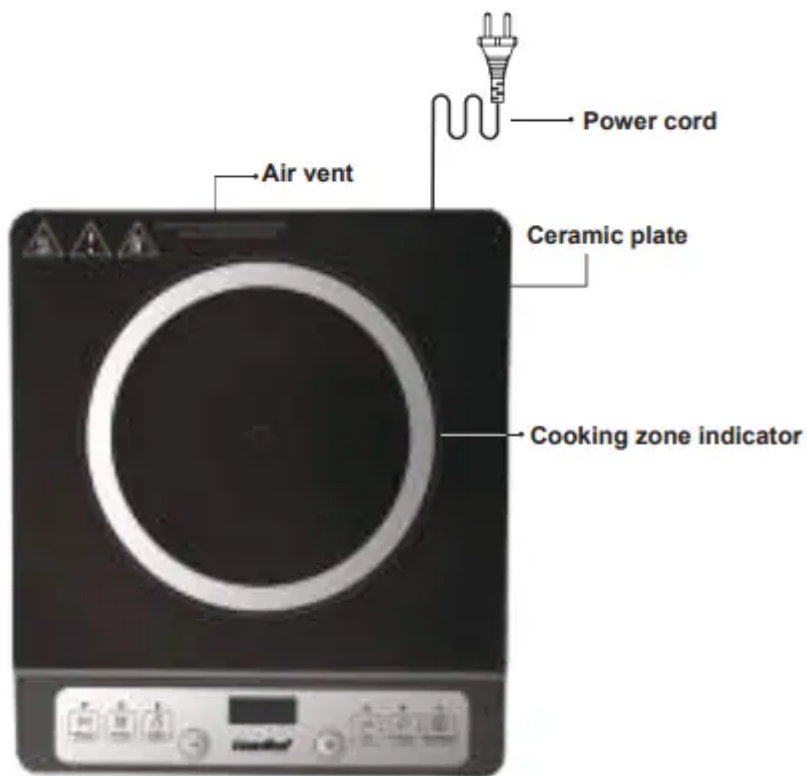
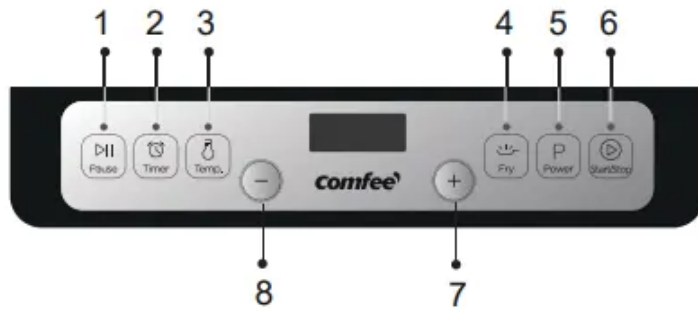


## PRODUCT INFORMATION

### Parts and Features










### Control panel:



No.	Description	No.	Description
1	Pause	5	Power
2	Timer	6	Start/Stop
3	Temp.	7	Power regulating control +
4	Fry	8	Power regulating control -

### Suitable and unsuitable pots and containers

It's necessary to use suitable pots and containers. Test the pan cookware with a magnet: if the magnet "attracts" to the base of the pan, then it is suitable for induction cooking. Refer to the following description for suitable pots and containers.

Iron oil frying pan	Stainless steel pot	Iron pan	Iron kettle
			
Enamel stainless steel kettle	Enamel cooking utensil	Iron plate	
			

Shape requirement: You can use a pot that has a diameter between 6 and 9 inches.

# OPERATION

## Starting your appliance




1. Place unit on a flat surface.
2. When burner is powered on, the buzzer will sound and the screen will display "-- --", blinking indicator light will illuminate.
3. Your burner is now ready for use.

Never put an empty container on the ceramic plate before switching on the appliance.

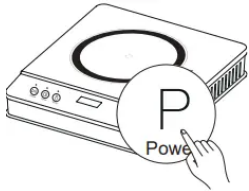


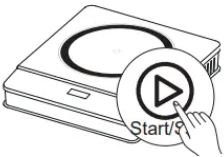
Note: When the cooktop is working and the pot is removed, the induction cooker will switch off automatically within a few seconds (no more than 60 seconds).

## Preparation



### Preparation Work




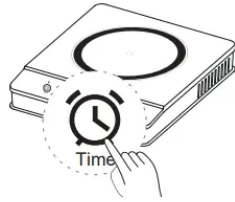
	<p>① Clean the cookware and the induction cooker</p> <p>Please make sure there are no foreign substances such as water and rice grains left at the bottom of the cookware and on the induction cooker.</p>
	<p>② Place the cookware on the central position of the heating area of the induction cooker.</p> <p>Cookware should contain the water or prepared food you are planning to cook.</p>
	<p>③ Plug in the power cord to the wall power supply outlet, and the display will show "-- --".</p>

## Cooking Steps

	<p>① Select Your Function</p> <p>Select one of the three functions (Power, Fry, or Temperature).” Indicator light will light up.</p>
	<p>② Press Start/Stop button to start</p> <p>After selecting the function, press down the “Start/Stop” button, the corresponding lights will be displayed on the control panel and the unit will start heating up.</p> <p>Note:</p> <ol style="list-style-type: none"> <li>1.Dry burning is strictly forbidden</li> <li>2.When there is no cookware pot detected, the digital display shows “<u>  </u>” and “-” flashes for notification.</li> </ol>
	<p>③ Power adjustment</p> <p>Adjust the power level if using Power or Temp. functions. (Fry stays at 360 F) by pressing the “+” and “-“ buttons.</p>
	<p>④ After the cooking complete, press the “Start/Stop” button and the corresponding indicator light turn off and the function will stop. When done cooking, unplug the power cord from the power outlet.</p>

## Other Functions

	<p>① Pause Function</p> <p>During the cooking process, press the “Pause” button to stop heating and the timer, and the corresponding lights will be displayed on the control panel.</p>
	<p>② Cancel the pause</p> <p>Press the "Pause" button again to restart the heating and timer again.</p>
	<p>③ Automatic Shut-Off</p> <p>The device will automatically switch to standby mode after it stops heating in the pause state and no operation has been selected in 10 minutes.</p>

	<p>① Start The Timer</p> <p>Press the “Timer” button, the digital display shows 00:00.</p>
	<p>② Timer adjustment</p> <p>Press the “+” and “-” buttons to adjust the time accordingly. Short press to fix the regular time at 1 minute. Long press to fix the regular time at 10 minutes.</p>
	<p>③ Timer confirmation</p> <p>After the digital screen flashes for 5 seconds, the timer is confirmed, and the device enters countdown state</p>
	<p>④ Cancel the timer</p> <p>Press the "Timer" button a second time to cancel the current timer.</p>

Please, refer below table for wattage:

Fire Level power	1	2	3	4	5	6	7	8
Wattage(W)	300	500	800	1000	1200	1400	1600	1800
Temperature (°F)	160F	200F	240F	280F	320F	360F	400F	440F

## CLEANING AND MAINTENANCE

### Cleaning the Induction Cooker

Switch off and unplug the appliance. Let it cool down before cleaning.

#### Regarding the glass-ceramic and the control panel:

Never use harsh abrasives or steel wool pads on any part of the burner as they may scratch the surface or damage the unit.

#### Regarding the air entry and the air vent

After a long time of use, some dust or other dirt may be accumulated at the air entry or air vent. Use a flexible brush or a detergent to clean it. The body of the appliance can be cleaned with caution with a dry cloth.

## TROUBLESHOOTING

Here are the recommended inspections of common failures:

Problems		Points to check
After the plug in the socket, the indicator (1) and the screen do not light up.		<ul style="list-style-type: none"> <li>• Make sure that the plug is inserted tightly.</li> <li>• Make sure that the switch, socket, fuse and power line are in good condition.</li> </ul>
The button (1) lights up but heating does not start.		<ul style="list-style-type: none"> <li>• Make sure that the containers are suitable for induction cooker.</li> <li>• Sent it to service facility to repair</li> </ul>
Heating stops suddenly during operation.		<ul style="list-style-type: none"> <li>• Let the appliance cool down</li> <li>• Let air entry and air vent free</li> <li>• Set again the timing - Refer to failure codes</li> </ul>
Failure codes	E6	After a moment, temperature inside the cooker returns to normal. The unit can restore its work once the «Start/Stop» button is pressed.
	E7, E8	After adjusting the voltage, the unit restores its work.
	E1, E2, E4, E5, U1, Eb	Send it to service facility to repair.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.