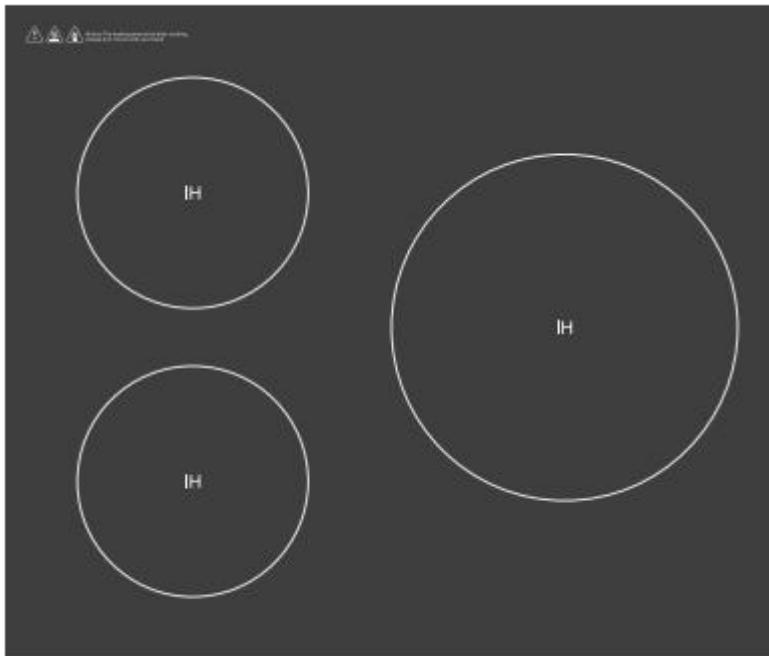


INDUCTION COOKER INSTRUCTION MANUAL



Please read these instructions carefully before operating the appliance.

GENERAL SAFETY PRECAUTION

- 1 Thank you for your purchase our induction cooker. Please read all instructions carefully before using the machine. Keep instructions booklet for future reference.
- 2 Do not use appliance for other than intended use.
- 3 Do not operate appliances with damaged cord set or plug. Any repairs should always be done by an experienced technician or by an authorized service centre.
- 4 When moving appliance, always be aware not to touch hot surfaces, or possible spillage of hot liquids it may contain.
- 5 Use of accessories or equipment not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.

INDUCTION COOKER SAFETY REGULATION

- 1 The appliances must be carried out with recommended types and sizes of pans. Do not use any pans with inferior material. Recommended pans sizes range from 12-26cm. Pans with diameter up to 26cm can be also used, but the performance is smaller.
2. Check and ensure that the supply voltage matches the voltage given on the specification plate under the induction cooker.
3. The electrical connections must satisfy local regulations. The valid national and local electrical regulations must be followed.
4. Make sure to have good ventilation for the induction cooker.
5. The induction unit must not be placed near or on any hot source.
6. Make sure that installation, support and inspection are done by qualified personnel.

7. Make sure that the cooker is well positioned and free from exposure to any vibration.
8. Remove all objects from the surface cooking zone. If the ceramic plate surface is cracked or broken, please stop using the cooker and switch it off immediately and disconnect the cooker from the power supplier. Call your service agent for replacement.
9. Use a pan that is suitable for induction cooking, having a bottom diameter higher than 12cm (like the majority of the cooking pans available in the markets.)
10. Pans with a diameter smaller than 12cm or no pans place on cook zone or an unsuitable pan is used then no power will transfer and the indicator lamp E1 flashes.
11. To verify if the pan is suitable, use a permanent magnet and find out if it sticks to the bottom of the pan. If not, your pan is not suitable for induction cooking. Choose a pan, which is recommended for induction cooking.
12. The heating area of the ceramic glass may has residual heat after cooking. To avoid injuries (burning) do not touch the heating area.
13. To avoid overheating of pans by means of evaporating the contents, do not heat up pans unattended.
14. Switch the cooker off at once by pressing “On/Off” key after cooking. To avoid the heating process continue automatically when a pan is placed back on the heating area within a while.
15. Do not insert any piece of paper, cardboard, cloth,etc. between the pan and the heating area, as this might initiate a fire.
16. Do not place any other objects like closed cans, aluminum foil, cutlery, jewelry, watches, knives, forks, spoons and lids etc. On the induction cooker heating area. Those metallic objects may heated and cause danger.
17. Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetic field on the induction cooker, i may cause damage.
18. If the ceramic surface is cracked or broken, the induction cooker must be switched off and disconnected from the election connection.

19. Do not touch any parts inside the cooker.
20. If supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified personnel in order to avoid a hazard.
21. The pan should always remain in the center of the heating area during cooking, otherwise the bottom of the pan is heated unequally and the food in the pan may be burnt.
22. When heating up oil, the user must not leave the induction cooker alone to avoid the oil burning or overheating.
23. Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

SPECIFICATION

Model No.	SVIF-CK3.0
Voltage/Frequency	220V~240V,60Hz
Power	5500W
Cooking Zones	3
Left top zone/left bottom zone/right zone power output	1500W+1800W+2200W
Product Dimensions(W*D*H)mm	560*493*57mm

CONTROL PANEL



1.On/Off Key



2.Power adjusting key

— NIVEL +

3.Timer adjusting key

— TIMER +

4.Lock key



5.Cooking zone selection



6.Display screen

Power Level and Display table

Power Lever	1	2	3	4	5	6
Wattage	300W	900W	1000W	1100W	1300W	1500W
Display	1	2	3	4	5	6

Power Lever	1	2	3	4	5	6
Wattage	300W	900W	1100W	1300W	1500W	1800W
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Power Lever	1	2	3	4	5	6
Wattage	300W	1000W	1200W	1500W	1800W	2200W
Display	1	2	3	4	5	6

OPERATING INSTRUCTION

1. **Power on:** Connect the power plug into the power socket.

Press on/off key to activate induction cooker. The buzzer will sound once and the cooking zone indicate circle will show in the LCD display screen of remote control, the stove will turn into the standby mode. Then press any cooking zone key to start cooking. The relative cooking zone symbol indicates circle will on. If there is no cooking utensil or cooking pot material is not suitable on the cooking zone, the LCD screen will alternately display "E1" and cooker will turn off automatically after 60s. the cooker will start to heat automatically if put suitable cooking pot within one minute.

2. Timer mode: The "Timer" key can work for "Power level" functions. The timer can be set after function selection. Press the timer+ or -key once and LCD screen will display the "0:00", hour position will be flashing. Press "+" or "-" to increase or decrease the time setting by +1 minute step up to 2 hours or down to 0 minute. After the timer is set, the LCD display will start to count down and turn off the cooker when count down finished, if the time setting is 0, timer function will turn off.

Remark: keep press "+" or "-" key for 3s can increase or decrease the time by 10 minute till to 2h.

3.Lock mode: The "lock" key can work for "Power level" functions and timer function. Press "Lock" key to active the lock function when the cooker in working state, the lock symbol "L" will show in the LCD screen. The other function cannot be used at this time except for "on/off" key and lock key. Press "Lock" key for 3 seconds again to cancel the lock function.

3.Sleep mode: the remote control will into sleep mode under power off mode and lock mode. User need press lock key or on/off key to wake up remote control and then other function can be operation during sleep mode(exception for timer function)

Cooking zone off: turn the cooking zone off by pressing the relative cooking zone circle.

4. High temperature indication function

When the panel is overheated, the third digital tube on the LCD screen will display "H", three modes are as follows:

A. During the heating process, when the panel reaches the set temperature, the LCD will display "H" and flash all the time, then stop heating and the LCD will display the power level digit.(such as 1,2,3,4,5,6)

B.Under standby mode, when the panel is overheated, the LCD will display "H" and flash all the time till to disappear with the temperature dropping.

C. Under the shutdown state, when the panel is overheated, the LCD will display "H" and flash all the time till to disappear with the temperature dropping.

5.Power off:Turn the induction cooker off by pressing the “On/Off” key. All the cooking zone heating process will stop.

Others:The induction cooking is very efficiency, heat directly generate from the bottom of the cooking pan immediately. Therefor, **DO NOT PUT EMPTY PANS** on the cooking zone. First put oil or liquid into the pan and then start cooking process. By pressing touch control key, select heating level for your cooking requirement.

The pan should always remain in the center of the heating area during cooking, otherwise the bottom of the pan will be heated unequally and the food in the pan may be burnt. While heating up oil, constantly check the pan to prevent overheating and burning.

FUNCTION EXPLANATION

Power function(Left top cooking zone)

Press “On/Off” key, then press the “left top cooking zone” circle key to start the cooker. The relative cooking zone symbol will on, heating up will start automatic from first power level. During heating up you can press the key “+” to increase it for one level or the key “-” to decrease it for one level. Total of 6 heating level can be selected. The relative power level digit will show on LCD screen of remote control.

Power function(Left Bottom cooking zone)

Press “On/Off” key, then press the “left bottom cooking zone” circle key to start the cooker. The relative cooking zone symbol will on, heating up will start automatic from first power level. During heating up you can press the key “+” to increase it for one level or the key “-” to decrease it for one level. Total of 6 heating level can be selected. The relative power level digit will show on LCD screen of remote control.

Power function(Right Bottom cooking zone)

Press “On/Off” key, then press the “right bottom cooking zone” circle key to start the cooker. The relative cooking zone symbol will on, heating up will start automatic from first power level. During heating up you can press the key “+” to increase it for one level or the key “-” to decrease it for one level. Total of 6 heating level can be selected. The relative power level digit will show on LCD screen of remote control.

Remark: If 3 cooking zones are working together, the alternative power level digit of each cooking zone will show on LCD screen of remote control at 5 second frequency.

Protection Error Sign:

“E0”+ Buzzer sound:

the circuit is fault or disconnect

“E1”+ Buzzer sound:

1. If there is no cooking utensil on the cooking zone. Or
2. Cooking utensil is not suitable for induction cooking. Or

3. The cooking utensil's diameter is smaller than 8cm.

“E2”+ Buzzer sound:

Internal working temperature too high, over heat protection system cut off the power, check the ventilation is enough and wait few minutes, it can start again.

“E3”+ Buzzer sound: Higher voltage protection active, the local voltage is more than 275V.

“E4”+ Buzzer sound: Lower voltage protection active, the local voltage is lower than 145V.

“E5”+ Buzzer sound: The main sensor is disconnected.

“E6”+ Buzzer sound: The cookware temperature is too high, water or food may dry heat. Cooker will cut the power off for protection. Press on/off to switch off cooker.

“E7”+ Buzzer sound: Communication failure of Cooker A and B simultaneously or only cooker B

“E8”+ Buzzer sound: Communication failure of Cooker C

TROUBLE SHOOTING

Fault	Possible Causes	Action to take through operator or operating personnel
No stand by light Indicator operation is OFF(dark)	<ul style="list-style-type: none"> •No main supply 	<ul style="list-style-type: none"> •Check the electrical supply(cable plugged in the wall socket), check preliminary fuses
No heating With fan sound and E1 error sign flash	<ul style="list-style-type: none"> •Pan too small (bottom diameter is less than 8cm) 	<ul style="list-style-type: none"> •Use a suitable pan
	<ul style="list-style-type: none"> •Pan is not placed in the center of the heating area (the cooker can't detect the pan) 	<ul style="list-style-type: none"> •Move the pan to the center of the heating area
	<ul style="list-style-type: none"> •Unsuitable material pan 	<ul style="list-style-type: none"> •Choose a pan which is recommended for induction cooker
	<ul style="list-style-type: none"> •Cooker defective 	<ul style="list-style-type: none"> •Unplug the cooker from the electrical supply •Ask your supplier for repair service
Poor heating Indicator operation is ON(shines)	<ul style="list-style-type: none"> •Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions) 	<ul style="list-style-type: none"> •Verify that no hot air source near by the induction cooker or suck in by the cooker ventilation fan •Reduce the ambient temperature •Make sure with good ventilation •The air inlet temperature must be lower than 40°C
	<ul style="list-style-type: none"> •Cooker defective 	<ul style="list-style-type: none"> •Unplug the cooker from the electrical supply •Ask your supplier for

		repair service
Heating cycle switches off and on within minutes Fan is active	•Air inlet or air outlet being obstructed	•Remove objects from air inlet and air outlet slots
Heating switches off and on within minutes Fan is never active	•Fan detective •Fan control defective	•Ask your supplier for repair service
After a relatively long permanent operating time, the heating switches off and on within minutes	•Coil overheated, cooking area too hot •Empty pan •Pan with overheated oil	• Switch cooker off, remove pan and wait until the cooking area has cooled off
Small metallic objects (e.g. spoon) are heated up within the heating zone	•Pan detection tuned incorrectly	•Call for repairing service

NORMAL NOISES HEARD DURING APPLIANCE OPERATION

Remarks

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noise or vibrations as detailed below:

A low buzzing noise, like a Transformer

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

A low whistle

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

Sizzling

This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary.

High-pitched whistling

This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

Noise from the fan

To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

CARE OF THE INDUCTION COOKER

Before being cleaned, the ceramic surface must be cooled down.

- Ceramic Surface: The cleaning of the ceramic surface is identical to other similar surfaces like glass surfaces. Do not use corrosive or abrasive cleaning agents, such as grill and oven sprays, stain and rust removers, scouring powder and rough sponges. Clean the cooking glass with a wet towel. A little decontamination powder can be used before wiping.
- **Do not use rough sponges** for cleaning of obstinate stains. Use a glass scraper.
- Ventilation ports should be cleaned with a Vacuum cleaner or a brush. **Do not use WATER. It can enter the induction unit and damage it.**
- Other maintenance and servicing work other than cleaning as described here must be done by an authorized service personnel.

Remains of cleaning agents must be removed from the Ceramic surface by a wet towel, otherwise they can rot when the cooker is heating up.

A good maintenance of the induction cooker requires a regular cleaning, care and servicing.

Warning: If power cord is damaged, please do not repair by yourself, to avoid a hazard, the manufacturer or approved technician is required to do the repair.

Please do not hit the ceramic surface, if crack appears in surface, switch off the power immediately to avoid the possibility of electric shock, and send to approved repair station.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this

equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

To maintain compliance with FCC's RF exposure guidelines, the distance must be at least 20cm between the radiator and your body, and fully supported by the operating and installation configurations of the transmitter and its antenna(s).

INSTALLATION-BUILT IN APPLICATION

Installation instructions:

1. This appliance must be installed by a authorized person as stated in the local municipal building codes and other relevant statutory regulations.
2. Wiring connections must be in accordance with any particular conditions of the local authority.
3. Refer to date plate for rating information. The date plate is positioned on the bottom of the appliance.
4. Wiring should be protected against mechanical failure.
5. A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
6. Observe all instructions for minimum clearance to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.
7. If the hob is installed near windows, proper precautions should be taken to prevent curtains from blowing over the appliance creating a **FIRE HAZARD**.
8. When choosing a location for this appliance, consider availability and position of electric supply paths.

9. Any openings around electric service outlets shall be closed at the time of installation.
10. The underside of the appliance must be checked to ensure that there are no projections which might foul the appliance. Make sure that the countertop is solidly supported and can withstand the weight of the appliance.
11. Check that the cabinet is leveled from side to side and from front to back in its installed position.
12. Cabinet ventilation can be improved by the provision of air holes to the cabinet. Care should be taken to ensure that ventilation holes are not obstructed.
13. When fitting a vent hood about the appliance, refer to the manufacturers own installations relating to that product. However as a general rule, a minimum vertical distance of 700mm (28") should be maintained between the appliance and the underside of any cupboard, wall unit or vent.
14. If a power plug is fitted it must be accessible with the appliance installed, as the plug must be accessible after installation.

Installation procedure:

1. Before installing the appliance, check that the location provides the required clearances from combustible materials and check if necessary to provide protection to adjacent surfaces as required by the regulation.
2. Cut the opening in the bench top to the dimensions shown.
3. Remove the appliance from the carton and check if it is in good condition.
(Any damage found must be reported within 7 days and do not try to install it)
4. Install the appliance in the cut out and connect the power.
- 5. Do not apply any seal especially silicone around the Ceramic surface, it may lead to be the future crack on the glass.**

6. Ensure the manual is left with the user. If any of the above procedures do not produce satisfactory results, the agent service department should be consulted for more specialized assistance.

WARRANT

We, undertake that if within warranty of 12 months from the date of purchase this appliance of any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labor, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal, domestic purpose only, and in accordance with the manufacturer instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorized by us.

All service work under this guarantee must be undertaken by an official authorized Cooking RAK LTD Service Center. Any appliance or defective part replaced shall become the Company property. This warranty is addition to your statutory and other legal rights. This warranty does not include maintenance like cleaning of the induction cooker.

The manufacturer waives all liability for failure to observe the instructions for the appropriate installation, maintenance and use of the appliance.