

## **I    IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Use the appliance exclusively for its intended purposes. Observe the procedures described in these operating instructions.
2. Risk of electric shock:
  - 1) Ensure that the power cable can never become wet or damp during operation. Lay the cable such that it cannot be pinched or otherwise damaged.
  - 2) Should the cable or the electric plug become damaged, arrange for it to be replaced by Customer Services before you continue to use the appliance.
  - 3) Always remove the plug from the mains power socket after use.
  - 4) Do not let cord hang over edge of table or counter.
  - 5) Simply switching off the appliance is not sufficient, because the appliance continues to receive power for as long as the plug is connected to the mains power socket.
  - 6) Protect the cooking plate from damages: Do not burden it irregularly and do not allow objects to fall onto it. The appliance may not be taken into use if either the cooking plate or the housing is damaged. In this case, immediately remove the plug from the mains power socket and arrange for the appliance to be repaired.
  - 7) To avoid risks, arrange for defective plugs and / or cables to be replaced at once by qualified technicians or Customer Services Department.
  - 8) If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
3. Do not touch the area on which hot cookware has just been standing. Directly after cooking, this area could be very hot.
4. This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and / or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Overheated foodstuffs could begin to burn! Never let the appliance be in use without supervision.
7. Additionally, never position the appliance below inflammable objects, especially not below curtains or drapes.
8. NEVER heat up a securely closed container. Through heat expansion it could quickly cause an explosion.
9. NEVER heat up an empty container. This would very quickly overheat—presenting both the risk of fire and of serious damage to the cooking area.
10. Do not place any metallic objects on the cooking area, such as kitchen utensils or items of cutlery. They can become very hot in the energy area.

11. Be careful when heating small amounts of oil - do not set a high performance level. If you do, the oil could ignite and catch fire!
12. NEVER operate the appliance on a metal table or other metallic surface. This may heat up and thereby lead to a fire or the appliance itself could be damaged beyond repair.
13. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
14. Never use the unit on low-heat-resistant materials (carpet, vinyl).
15. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
16. Do not place on or near a hot gas or electric burner, or in a heated oven.
17. Do not operate the appliance via an external time-switch or a separate remote control system.
18. Maintain a minimum distance of 1 meter to appliances that are sensitive to electromagnetic fields (e.g. computer screens, clocks, magnetic storage media, and electronic devices).
19. Medical-technical devices such as heart pacemakers, hearing aids and other appliances may possibly need to be kept at a greater distance. If in doubt, consult the manufacturer of the appliance!
20. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
21. Do not use outdoors, household use only. Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
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## **II SPECIFICATION:**

Item number: ICT200

Power Rate: 1600W

Voltage: 120V

Operating Frequency: 60Hz

Working Frequency: 18kHz~40kHz

## **III Items supplied**

The appliance is delivered with the following components as standard:

□ Induction cooker plate

□ Operating Instructions

1) Remove all parts of the appliance and the operating instructions from the carton.

2) Remove all packing material

#### **IV. Suitable cookware**

Use only cookware that is suitable for induction cookers:

1. Suitable are pots and pans with a base made of steel or cast iron. These are recognizable either through the markings on the pan or if a magnet clings to the base of the pan.
2. Unsuitable are all types of cookware made of metals to which a magnet does not cling, for example aluminum, copper and stainless steel, as well as non-metallic cookware made of porcelain, glass, ceramics and plastics etc.
3. Thin pan bottoms are better suited for induction cookers than thick sandwich bottoms. The very short reaction times to setting adjustments (short pre-warm time; fast metered roasting) are not possible with thick pan bases.

Only use cookware that is suitable for the size of the cooking area.

##### **The diameter...**

- may not exceed 26 cm, so that the pan does not overhang,
- and may not be less than 16 cm, so that the energy field can actually work.
- The base of the pan may not be uneven, rather, it must sit flat.

Only then can the induction cooker function perfectly.

#### **V. How to use**

##### **Setup**

1. So as not to overheat, the appliance requires unrestricted ventilation. Therefore, position the appliance such that ...
  - there is an all-round free space of minimum 10 cm, e.g. to the nearest wall,
  - a free space directly above of minimum 60 cm, e.g. to a suspended wall cabinet.For cooling, the appliance draws in air through the openings on the underside.
2. Therefore, place it only on smooth surfaces, not on textiles or fluffy surfaces, such as tablecloths.
3. Do not place it adjacent to curtains, drapes or other textiles which, due to the airflow, could press them against the appliance.

##### **Utilization**

When you have unpacked and positioned the appliance as described above, it is now ready for use.

Place the cookware in the middle of the cooking area. This may ...

- not project beyond the edge of the cooking area...
- not weigh more than 10 kg (together with the content).

##### **Switching on**

When cookware with content is standing on the hob:

- Insert the plug into a mains power socket. A signal tone sounds. The appliance is now ready for use.
- Press the button On/Off. The control lamp HEAT is on.

## Switching off

1. The appliance switches off , ...
  - if, within 30 seconds of switching on, you do not select any further function,
  - if you activate the button On/Off once again, also when it is in actual use.
2. For safety reasons, the cookware recognition feature switches the appliance off automatically when you ...
  - remove the cookware from the cooking area for longer than 30 seconds, or do not place one there..
  - Although the energy field is immediately switched off with short-term cookware removals, the selected function remains, however, active. Around every 3 seconds a signal tone issues a reminder that, in roughly **30 seconds**, the appliance will switch itself off automatically. If you replace the cookware back onto the cooking area within 30 seconds, the selected function will continue on the same settings.

**As soon as you take the cookware from the cooking area, "---" fl ashes in the display.**

- The cooking area also switches itself off after 180 minutes of continuous use, should you not have entered in any new settings in the meantime.

## Heating up

1. "HEAT": To select the proper heat setting, press the "+" or "-" until the correct heat setting is achieved.(defaults=4, the heating level is 1, 2, 3, 4, 5, 6, 7, 8)
  2. "TIMER":
    - 1 ) First start the warming-up, as described above.
    - 2) Then press the button "TIMER". The control lamp Timer glows"0" appears in the display and the control lamp "TIMER "is on.
    - 3) Using the buttons "+" and "-" you can select the desired countdown time from 0 - 150 minutes.
      - forward in 1-minute increments (if you press and hold the button "+" , the time continue running),
      - backward in 1-minute increments. (if you press and hold the button "-" , the time continue running),
      - the TIMER runs in cycles.
      - when the time countdown to less than 1 minute, LED-display shows in seconds. When the time reach "0", "0" keeps flashing, a signal tone sounds in 1 second. Until the continue working time reach 180 minutes, **LED-display flashes "OFF"**. The unit enters into OFF mode.
- Eg. When the appliance works for 40 minutes, we can still set the TIMER to 150 minutes. But the actual TIMER will be 140 minutes, when the countdown time is up, appliance enters into OFF mode, **LED-display flashes "OFF"**.

## VI. How to clean

1. Always remove the plug from the mains power socket before you commence cleaning the appliance.
2. Under no circumstances may the appliance or parts of it be submersed in liquids! This could result in you receiving a fatal electric shock and the appliance could be damaged.
3. NEVER open the appliance housing. You could receive a potentially fatal electric shock.
4. Let the appliance cool down before cleaning it. Risk of Burns!
5. Do not use solvents or abrasive cleaners. These could damage the cooking area and the areas made of synthetic materials.
6. Do not use abrasive, aggressive or chemical cleaning agents! They could irreparably damage the upper surfaces!
7. Clean all surfaces and the cable only with a lightly moistened cloth.
8. In all cases, dry the appliance well before using it again.
9. Burnt-on soiling on the cooking area can be removed with a scraper suitable for glass hobs, available in most household equipment shops.
10. Should soiling be visible in the area of the ventilation slots, you can attempt to remove this from outside with a vacuum cleaner.

## Error Code List

- If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
E1	Voltage is under 75V
E2	Voltage is over 145V
E3	IGBT in short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E5	The temperature sensor underneath the cooking area is defective or there is a short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E6	The appliance is too hot. The cooking temperature is over 450°F . After the unit has been cooled down, the unit would be automatic switches to standby mode.
E7	The temperature of IGBT is over heat . After the unit has been cooled down, the unit would be automatic switches to standby mode. If it can not work, the accessory and spare parts are damaged, please contact

	the nearest authorized service facility for trouble shooting, repair and adjustment..
E9	Temperature sensor is defective. Issue is caused by a concave pot. Change pot and restart the induction. If there is no issue with the pot, restart the unit. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.