

# **I IMPORTANT SAFEGUARDS**

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

1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet( For the detached power cord).To disconnect, turn any control to off, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not immerse in water.
15. A short power-supply cord(or detached power supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. Longer detached power supply cord or extension cords are available and may be used if care is exercised in their use.
17. If a longer detached power supply cord or extension cords power-supply cord is used,
  - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock.
19. 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.
20. Do not heat the pot empty or overheat it.

21. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
22. Allow sufficient space around the cooking area.
23. Never use the unit on low-heat-resistant materials (carpet, vinyl).
24. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
25. Be aware that the unit surface will remain hot for a short period of time.
26. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
27. An appliance provided with a 2-wire polarized attachment plug shall include the following or equivalent wording:” This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt modify the plug in any way.
28. Products do not need to preheat before use.

## 29. Save these Instructions.

This device complies with part 18 of FCC rules.

**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.

This equipment has been tested and found to comply with the limits for a Class B ISM equipment, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

Note: 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 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.

## II SPECIFICATION:

- Item number: CIB-80
- Power Rate: 1800W
- Voltage:120V~60Hz
- Temperature:150°F -450°F

## III HOW TO USE

- Plug the power plug into a suitable outlet.
- An acoustic signal sounds. The control lamp “ON/OFF” is on.

Now the unit is in standby mode.

- Place suitable cookware in the centre of the stove.
- Now press the ON/OFF switch to turn the induction stove on. The control lamp "HEAT" and "TEMP" blinks and an acoustic signal sounds.
- Now press "HEAT" or "TEMP" button to start the unit.

1. "HEAT" : The preset power stage "1200" is selected and the device turns on. (Heat stages: 300, 450, 600, 800, 1000, 1200, 1400, 1600, 1800W).

With the "+" and "-" keys, you can change the settings at any time in a range from 300-1800W. LED-Display.

"TEMP" : The preset temperature stage "270°F" is selected and the device turns on.

(Temperature stages: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420 and 450°F)

With the arrow keys, you can change the settings at any time in a range from 150-450°F. LED-Display, "TEMP" flashes up.

2. Timer-function: After select of the operating mode (power stage or temperature stage) press the "Timer"- key. The cipher "0" appears in the display and the LED-Display "TIMER (min)" next to the display flashes up. By using the arrow keys you will be able to select the operating time in increasing 5 minutes (up to 180 minutes maximum), reducing 1 minute.

The time will be counted down in minute steps, whereupon the display returns to the prior status (HEAT, TEMP).

Once the time is up, an acoustic signal sounds and the unit automatically goes into standby mode. If you want to cancel the TIMER function, simply press the ON/OFF key to switch off and repeat to restart.

#### Notice:

If using the unit in TEMP or HEAT Function, not setting the TIMER Function, but when the unit is used 180 mins, the LED display shows EE code and sound. The unit will stop automatically.

If using the unit in TEMP or HEAT Function 10 mins, and then set the TIMER, the max Timer is 170 mins. During timer operation, you can change the duration at any time with the arrow keys.

After cooking is completed, press the ON/OFF button again to turn off the unit.

NOTE: The power will completely shut off with 9 second if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

#### IV USABLE AND NON-USABLE UTENSILS:

- Compatible Pans:  
Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with diameter of 12 to 26 cm.
- Non-compatible Pans:  
Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 12cm.

#### V HOW TO CLEAN:

- Clean after each use. Disconnect plug and wait until the unit has cooled down.
- If the pots/pans are used without being cleaned, as this may result in discoloration or stains.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- Wipe down the unit using a dish washing agent and a damp cloth
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (If water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

### Error Code List

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

Error Code	Cause and Solution
“---“ on display and sounded	You are using the cookware without the magnetism bottom or the diameter of the bottom is less than 12cm. Please use the cookware with magnetic and flat base, such as the iron or cast iron cookware, the cookware with a 18/0 stainless steel base. And all cookware with a base whose diameter is 12 to 22cm. The device will enter into standby mode after 9 second without the suitable cookware. Pressing ON button to restart the unit.
E1	Voltage is under 75V
E2	Voltage is over 145V
E3	The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E5	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 at HEAT level. After the unit has been cooled down (at least 30mins), the unit would be automatic switches to standby mode. Pressing ON/OFF button to restart the unit.
E7	After the unit has been cooled down (at least 30mins), 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	It may cause by a concave pot. Change pot and restart the induction. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
EE	It reaches the max cooking time, please press ON button to restart the unit if it is necessary.