



User's Manual



TECHNICAL SPECIFICATIONS

Product Name: Double Induction Cooker

Model: CIC2800

Voltage: AC 220-240V, 50Hz

Power: 2800W max.

Thank you for purchasing this product, please read the manual carefully before using and keep it for future reference.

CONTROL PANEL



※ Not actual product, just for reference

HOW TO USE

1.Switch on

Plug in the socket, the indicator comes on and has entered an idle state. Touch [On/Off] button the digital display will blinding, the buzzer will warning with “DI”, touch [On/Off] button which will cancel all selected function and bring it back to idle state.

2.Operation (left burner: **1800W, right burner: **1000W**, ONLY ONE ON/OFF key for both burners):**

1. ON/OFF:

Touch the key of “ON/OFF”, the indicator light of “ON/OFF” will lighting, the indicator light of “POWER” will flickering.

2. SELECT:

Left burner:

L1: Touch the key of “SELECT”, the indicator light of “ON/OFF” and “POWER” will lighting, the screen display with “1200”.

L2.: At the power station, According to cooking requirement, there have 5 levels to adjust the firepower (500W to 1800W) by touch “+/-”. The max power is 1800W, the min power is 500W. At the max power, the unit has no response by touch the “+” key, **but at the min power, the unit will shutdown by touch the “-”key.**

L3. Touch the “Max” or “ Min” key, the unit can quickly switch to 1800W or 500W.

L4: Touch “SELECT” again, the indicator light of “POWER” will lighting, the indicator light of “TIMER” will flickering, the screen will display “0”, that can adjust the time set(0-180minutes) by touch “+/-”, and the indicator light and screen display of “POWER” and “TIMER” will lighting alternately.

L5. Then touch “SELECT” key again, the indicator light of “TEMP.” will lighting, the screen will display with “240”.

L6. According to the cooking requirement, there have 10 levels to adjust the temperature (60°C to 240°C) by touch "+/-". The max temperature is 240°C, the min temperature is 60°C. At the max temperature, the unit has no response by touch the "+" key, **but at the min temperature, the unit will shutdown by touch the "-" key.**

L7: Touch "SELECT" again, the indicator light of "temperature" will lighting, the indicator light of "TIMER" will flickering, the screen will display "0", that can adjust the time set (0-180 minutes) by touch "+/-", and the indicator light and screen display of "temperature" and "TIMER" will lighting alternately.

Right burner:

R1: Touch the key of "SELECT", the indicator light of "ON/OFF" and "POWER" will lighting, the screen display with "1200".

R2.: At the power station, According to cooking requirement, there have **3 levels** to adjust the firepower (500W to 1000W) by touch "+/-". The max power is 1000W, the min power is 500W. At the max power, the unit has no response by touch the "+" key, **but at the min power, the unit will shut down by touch the "-" key.**

R3. Touch the "Max" or "Min" key, the unit can quickly switch to 1000W or 500W.

R4: Touch "SELECT" again, the indicator light of "POWER" will lighting, the indicator light of "TIMER" will flickering, the screen will display "0", that can adjust the time set (0-180 minutes) by touch "+/-", and the indicator light and screen display of "POWER" and "TIMER" will lighting alternately.

R5. Then touch "SELECT" key again, the indicator light of "TEMP." will lighting, the screen will display with "240".

R6. According to the cooking requirement, there have 10 levels to adjust the temperature (60°C to 240°C) by touch "+/-". The max temperature is 240°C, the min temperature is 60°C. At the max temperature, the unit has no response by touch the "+" key, **but at the min temperature, the unit will shut down by touch the "-" key.**

R7: Touch "SELECT" again, the indicator light of "temperature" will lighting, the indicator light of "TIMER" will flickering, the screen will display "0", that can adjust the time set (0-180 minutes) by touch "+/-", and the indicator light and screen display of "temperature" and "TIMER" will lighting alternately.

3. Max/Min:

Touch the key of "Max" or "Min" that will ONLY adjust the power to the maximum or minimum level.

4. +/-:

Touch the key of "+" or "-" to adjust the power or temperature level.

5. Time set:

- You can preset a cooking time, change or check the current status of the remaining cooking time with the "TIMER" button. You can set the cooking time from **5 minute (0:05)** up to 3 hours (3:00, equivalent to 180 minutes).
- To apply the selected time, wait a few seconds without pressing other buttons. The timer is active.
- As soon as you have set the timer, the currently selected/remaining cooking time appears in hours:minutes, alternating with the watt or temperature indication.
- As soon as the indicator light above it goes out, the timer is off. Then the last power or temperature level setting (e.g. 7 or 180) is displayed. When the time has run its course, you will hear an acoustic signal and the appliance goes into standby mode.
- Please note: When a setting is not changed within about 3 seconds while the display is flashing, the appliance adopts the last displayed or set value.
- To stop the cooking or warming process without preset time, turn the appliance off with the ON/OFF button.

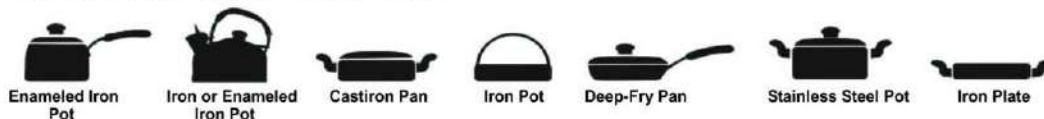
6. LOCK:

Touch the key "+" and "-" at the same time, the unit enter to lock state, the screen will display with "L" , any function key doesn't working(except "ON/OFF"and "+/-"). And touch the key "+" and "-" at same time again, the unit reback to unlock state..

USABLE AND NON-USABLE COOKING UTENSILS

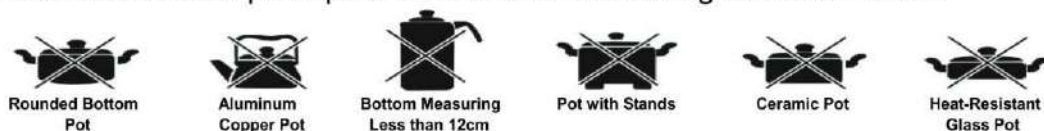
Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 26cm.



Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots
Rounded-bottom pans/pots with bottom measuring less than 12cm.



CLEANLINESS AND MAINTENANCE

- ※ Before cleaning, please unplug to avoid electric shock!
- ※ Just remove the pot and wipe the surface. If the ceramic surface become's yellow use oxalic acid or tooth paste to clean it.
- ※ Do not place anything inflammable, acid or alkali near the cooker to avoid corrosion and short longevity.

- ※ Do not immerse the cooker in water and do not use gasoline or benzene etc detergent to clean. You should use soft damp cloth to wipe it.
- ※ Please do not rub the surface by the bottom of pots to avoid damage of the plate.
- ※ Thoroughly clean the cooker before storing, cover it with plastic bag and keep it in dry place.

NOTE

- ※ Use the cooker in correct temperature and humidity.
 - ※ Do not touch the surface after using as it can be still hot.
 - ※ Please use pots and containers with smooth bottom, if not, the temperature will not be high enough and lead to out of order. Do not use those pots made up of aluminum, copper or nonmetal.
 - ※ With the sluggish conduction of heat, empty pots and containers will be destroyed or deformed even if the cooker has protecting function to deal with this situation. So please do not heat empty pots and containers.
 - ※ To get the best efficiency, please use the recommended pots else it may cause out of order or poor efficiency.
 - ※ It is normal that there will be difference for each cooker for the sluggish temperature checking and different boiling point in different areas.
 - ※ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
 - ※ This cooker does not heat small objects put on the heating surface. But you had better not put metal, forks, knives, spoons or watches on it, which will be damaged after the cooker starts to work.
 - ※ Try not to collide the ceramic plate. If broken, please cut off the power immediately and send it to service center for help.
 - ※ If any abnormal phenomenon occurs, please unplug and contact our designated service center. Do not disassemble the cooker to avoid danger.
 - ※ If need repair, please follow the Guarantee Manual.
- ※ This appliance is not intended for use by person(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



Caution! Risk of burns! The appliance becomes very hot during operation! Do not touch hot parts such as the hotplate or pots, etc. Always use the handles.

Attention! Hot steam escapes during boiling and cooking!

Oil and fat used for frying can burn if overheated. Caution is advised. Provide adequate ventilation during use of the appliance.

Important: Only use (ferromagnetic) cookware suitable for induction hotplates!

Other (non-magnetic) cookware is not suitable!

CAUTION



Use specified socket only (Current>12A).



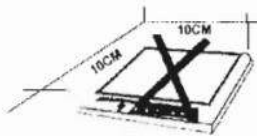
Do not use water to wash the cooker directly, and use damp cloth to clean it.



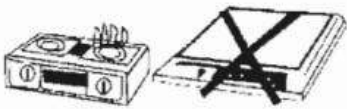
To avoid danger, please do not heat the empty pan on the plate.



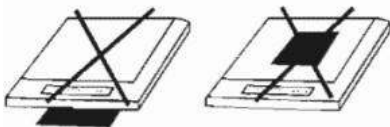
To avoid electric shock, the air inlet and outlet should be without any foreign objects such as iron wire.



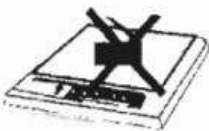
Put the cooker evenly and at least 10cm far away from the wall.



Do not place the cooker in high temperature and keep it away from hot sources.



Do not put any iron plate on the surface or bottom of the cooker to avoid danger of overheat.



When heating canned food, please open it first to avoid danger of explosion.



Keep away from the reach of children after or during cooking.

Malfunction Code

If there is something wrong with the induction cooker, please check it as following before sending to repair.

Malfunction	Disposal
E0	The pot used is not suitable
E01	The temperature of IGBT is over high or the IGBT is open/short circuit.
E02	The temperature under glass is over than 180°C, or the temperature sensor is in open/short circuit.
E03	The supply voltage over or lower than normal.

Special Announcement:

All the data are checked to the letter. If any misunderstanding occurs due to printing failure or misunderstanding of contents, our company hold the right of final explanation. If any technical improvements occurs, it will be included in the new version of user manual and may not be informed to you. For the product appearances & color changes, please refer to the actual product



Environment friendly disposal

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.