

VI. Possible malfunctions

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

Error code	Cause	Solution
E0	No pan on the hob or not suitable cookware	Place the appropriate cookware with food on the hob
E1	- The device heats up extensively (due to e.g. covered ventilation slots) - Parts are damaged (e.g. transistor)	- Clear the ventilation slots. Let the device cool off for a few minutes; afterwards the device is ready for operation. If the error code is displayed when the device has cooled off, contact the supplier. - Contact the supplier
E2	The overheating protection is on and the device will switch off	Pull the plug from the socket. Remove the cookware from the hob. Let the device cool off for a few minutes; afterwards restart the device.
E3	Short lasting power cut	Pull the plug from the socket. After a few minutes, plug in the device again. Have an electrician to check the power supply.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device);
 - date of purchase.



I .Specification

- Item No.: IKE2H35
- Power Rate: Left-zone: 500W -1800W can boost to 2000W
Right-zone: 500W -1700W
- Voltage: 220-240V~ 50/60Hz 3500W
- Temperature: Left-zone: 60°C-240°C, right-zone: 60°C-240°C

II .Cautions

- Do not plug with wet hands.
- Do not plug into a socket where several other appliances are plugged in.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not modify the parts, or repair the unit by yourself.
- Do not use the unit near flame or wet places.
- Do not use where children can easily touch the unit, or allow children to use the unit by themselves.
- Do not place on unstable surfaces.
- Do not move the unit when the pot or the pan is on it.
- Do not heat the pot empty or overheat the pot.
- Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate since they can get hot.
- Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- If the surface is cracked, switch off to avoid the possibility of electric shock and then take to the service center immediately.
- Do not block air intake or exhaust vent.
- Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- Do not place the unite near to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.



- CAUTION: Hot surface.

The surface is liable to get hot during use

Do not touch the top plate right after removing the pot, since the top plate will still be very hot

- This appliance can be used by children aged from 8 years and above if they have been given supervision or

instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

- 20). The temperature of accessible surfaces may be high when the appliance is operating.
- 21). Aluminium foil and plastic vessels not placed on hot surfaces.
- 22). The glass-ceramic surfaces are not to be used for storage.
- 23). Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the hob surface within the cooking zones since they could get hot;
- 24). Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface
- 25). Only use vessels of the type and size recommended.
- 26). After use, switch the hob element off by means of its control. Do not rely on the pan detector.
- 27). Appliance not to be cleaned with water jet;
- 28). Any repairs shall be carried out only by persons trained or recommended by the manufacturer.
- 29). Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 30). COMMERCIAL USE ONLY.

Warning: Children should be supervised to ensure that they do not play with the appliance.

When the pot is removed, the induction hotplate can stop heating immediately and shut down after the buzzer sounds for 30 sencond.

Remind: The patient with a heart pacemaker shall use this product under the guidance of the doctor.

- 1. NOTE: Instructions for use may be markedon the appliance as long as they are visible innormal use.
- 2. The specific instructions related to the safeoperation of this appliance (as given in 7.12 ofthis standard) shall be collated together in thefront section of the user instructions. Theheight of the characters,measured on the capital letters, shall be at least 3 mm.

III.How to Use (The base operation of both zones are the same)

- 1). Place usable cooking utensils in the center of the top plate and plug in, the instruction light of power will shine. Press ON/OFF, the display will show " - - - -".
- 2). ON/OFF is for the Power, while HEATING/ TEMP/ TIMER are for different Functions. The 4-digital Display on the left side shows the information of all function buttons.
- 3). Heating is the default function of starting working of the induction cooker. When pressing On/ Off, the light of Heating will shine, and the left-zone of the cooker will heat the cookware at 1200W, and the right-zone will heat at 1200W. The power rate can be adjusted by "▲" or "▼". Please be noticed that the power range of left-zone is from 500W to 1800W, and the right-zone is from 500W to 1700W. There has a boost function, when pressing boost key, it will start to boost the power for 10min, the left zone will be work at 2000W and the right zone turns to 1500W.

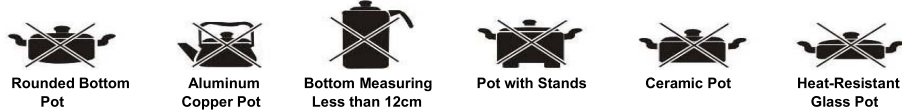
- 4). When pressing TEMP, the induction cooker will enter the state of setting temperature, meanwhile, the light of TEMP will shine. The default temperature of setting temperature in left-zone is 200℃ and in right-zone is 200℃. Temperature can be adjusted by "▲" or "▼". Please be noticed that the temperature range in left-zone is from 60℃ to 240℃, and right-zone is from 60℃ to 240℃.
- 5). When pressing TIMER, the light of TIMER and one of the light of Heating or TEMP will shine correspondingly, the cooker will enter the state of Setting Time. Timer can be adjusted by "▲" or "▼" from 0 – 180 minutes. Five seconds later, the window will atomically shift to the state display of correspondent function. If users need to know the countdown time, press Timer again. The display window will show the countdown time.

IV .Usable and Non-usable Utensils

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



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



V .How to Clean

- 1). Unplug and wait until the cooker is cooled down completely. Clean the cooker after using each time.
- 2). If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
- 3). Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4). Wipe using dish washing agent and damp cloth.
- 5). Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6). Never run water over the unit (Water gets inside may cause malfunction).

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.