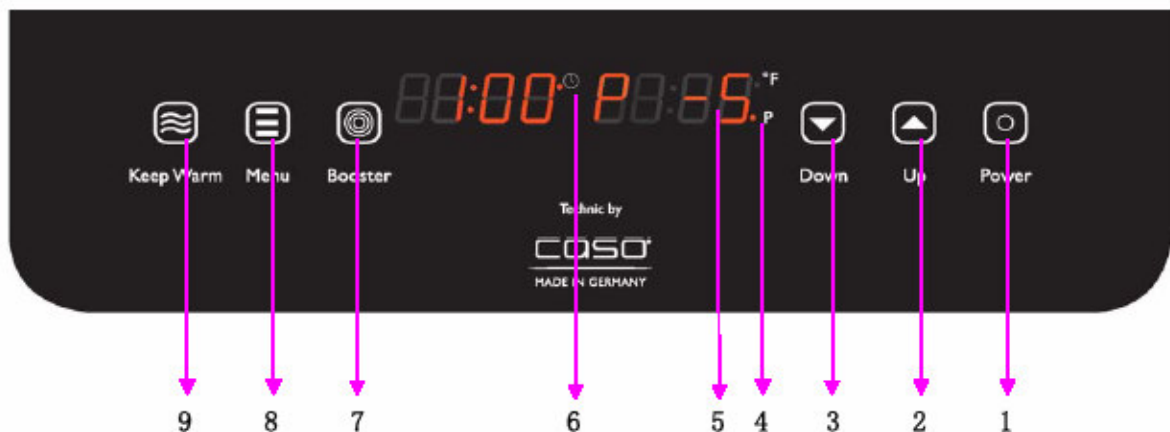


Operation Description

Induction Cooker is a product of the modern kitchen revolution, it has no open flame or heat conduction and allows heat generated directly in the bottom of the pot, so the thermal efficiency has been greatly improved. Kitchenware is energy efficient, completely different from all the traditional fire or conduction heating kitchen fire.

Induction Cooker is the principle of electromagnetic induction heating apparatus made of electric cooking. It is made up of high frequency induction heating coil (that is, excitation coil), high-frequency power conversion devices, controllers and the bottom of the pot cooking, such as ferromagnetic material parts. When it is running, an alternating current is generated around the coil of an alternating magnetic field, alternating magnetic field lines most of the magnetic body through a metal pot in the bottom of the pot in a large amount of eddy current, thereby creating the necessary heat cooking. In the heating process, there is no open fire, so it is safe and healthful.



1. Power switch
2. Selection button (Up), increase of the power stage, temperature or duration
3. Selection button (Down), reduction of the power stage, temperature or duration
4. LED display: **power stage**
5. LED display: **temperature**
6. LED display: **timer**
7. Function key **Booster**
8. Menu press 1x: **power stage**
Menu press 2x: **temperature**
Menu press 3x: **timer**
9. Function key **Keep Warm**