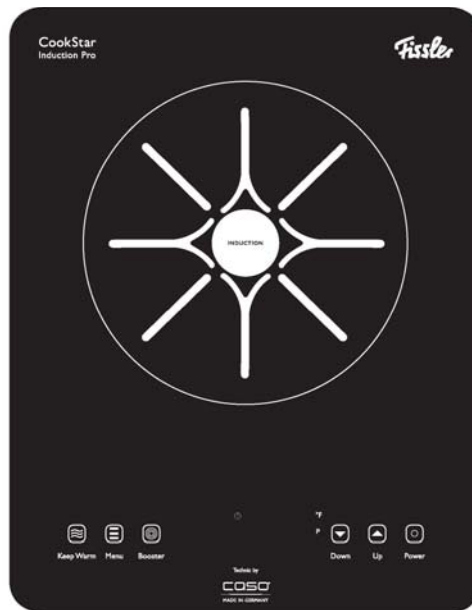


Operating Instructions

Induction Hotplate FISSLER



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Foreword

Dear Customer,

please read these operating instructions carefully before commissioning the induction hotplate.

Please especially observe the safety notices on the following pages.

Keep these instructions for future reference and pass them on if you give the hotplate away to someone else.

The Function Mode and Product Advantages of Induction Hotplates

With induction hotplates, an electric voltage is applied on a conductor spool beneath the glass ceramics. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical effect.

This means saving time and energy, because contrary to common hotplates, the cookware is heated up, not the heating element and the glass ceramics. Due to the technical characteristics described above, another advantage is the very short start-up cooking time.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps. The induction hotplate reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first. The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

Additional advantages of an induction hotplate:

- As the hotplate is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick and burn and there is hardly any danger of burns for the user. The glass ceramics is only heated up by the hot cookware.
- Once you take the cookware off the hotplate, the device automatically switches to standby mode.
- The device detects whether suitable cookware is placed on the hotplate. If this is not the case, no energy is transmitted.

prior to commissioning

Check the device for visible damage.

The power connections and the plug may not show any damages. If you detect damage, have the device checked by a qualified technician prior to putting it into operation in order to avoid any danger.

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.
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. 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 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.
15. 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.
16. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
 - b) Extension cords are available and may be used if care is exercised in their use.
 - c) If a extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - 2) 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.
17. The appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
18. **Save these Instructions.**

Attention:

In order to prevent possible injuries or electric shock, please observe the following:

- Never touch the device and the power plug with wet hands..
- Do not connect the device to the same outlet with other devices..

- Connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Do not place any empty containers on the device.
- Do not place any metal objects on the device.
- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. If the mains connection cable shows defects, let a qualified electrician exchange it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- Do not leave the device unsupervised during operation. Keep children and other incompetent persons as well as persons under influence of drugs or alcohol away from the device.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!
- **WARNING:** This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack the necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should clear with their doctor whether to take care of some special handling advises.

Installing the device

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the device. This may overheat the device. Keep a minimum distance of 5 to 10 cm to walls or other items.
- Do not place the induction hotplate next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, computer, etc.).
- Do not place induction hotplates next to open fires, heaters or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device.
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Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.

The device should be connected to a rolled-out extension cable with a maximum length of 3 m and a cross-section of 2 mm. If an intermediate switch is used, it must be rated at min. 16 A.

Commissioning the device

- Prior to connecting the device, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the device and injury to persons.

- The two hotplate surfaces consist of temperature-resistant ceramics. In case of damage, even if this concern only a small tear, disconnect the device from the power supply

immediately and contact the customer service.

- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.

Attention: Place the hot pans in the hob area only. Never place them on the control panel or the frame.

- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.

- On order to avoid overheating, do not place any aluminium foil or metal plates on the device.

Warning: Please do not put the induction cooker on an iron/steel board, while operating.

- Due to electromagnetic reason, the iron/steel board may heat and damage the bottom of the induction cooker.

- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shocks.

- Do not touch the hot surface of the ceramic field. Please note: the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!

- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.

•If you do not use the device for an extended period, we recommend you disconnect it

Suitable and unsuitable cookware

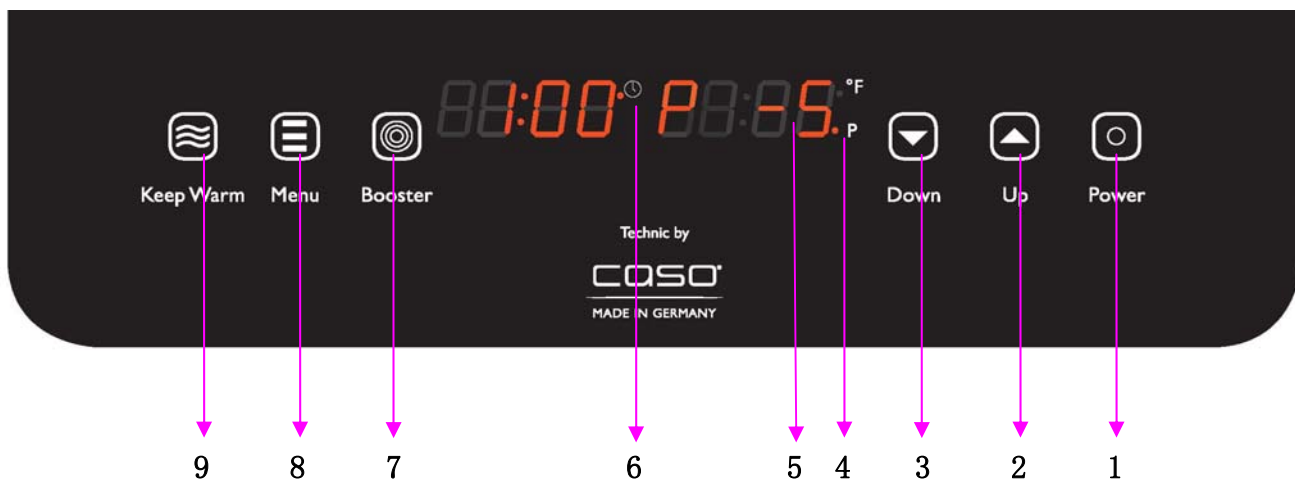
Suitable Cookware

- pots and pans with magnetic bottom, as stainless steel pots with iron bottom, cast iron, enamelled pans
- Flat-bottom pans and pots with a diameter of 22 to 26 cm with magnetic bottom
- Max. weight pot and content 6 kg

Unsuitable Cookware

- Pots/pans with a diameter of less than 12 cm
- Ceramic pots, heat-proof glass
- Copper pots and pans, aluminium pots and ans
- Cookware with feet
- Containers with a curved bottom

Operating panel



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**

Operating the device

- Connect the plug to a suitable power outlet.
- The control light of the „ Power” button lights up and an audible signal sounds. The device is now in stand-by mode.
- Place a suitable cooking pot or pan centrally onto the cooking hob.
- Now press button 1. „ Power” to turn on the induction cooker. The device heats up and an audible signal sounds. Then press button 8. **Menu** 1x. The wattage display 4. will blink.
- You can use the **selection buttons 2. and 3. + / -** to adjust the setting in the range 0, P-1 (300W) , P-2 (400) , P-3 (600) , P-4 (800) , P-5 (1000) , P-6 (1200) , P-7 (1300) , P-8 (1400) , P-9 (1500) watts.
- Then press button 8. **Menu** again to preset the temperature (2x). The temperature display 5. will blink.
- You can use the **selection buttons 2. and 3. +/-** to adjust the setting in the range 155 - 430F. (Temperature levels: 155, 180, 210, 250, 290, 320, 360, 390 and 430F)

The temperature is measured by a sensor under the glass-ceramic plate so that the

displayed temperature can differ from the temperature inside the pot.

Please note that the two functions „ level” and „ temperature” must be selected alternately. You can either use the power levels or the temperature selection. The most recently selected function is active and blinks.

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Timer function button: Press **8. Menu** 3x.

- You can use the **selection buttons 2. and 3.** +/- to adjust the setting in the range 1 - 120 minutes. Selected in **1 minute intervals** (up to 120 minutes). The selected duration is then counted down in the Display in 1 minute steps. When the time has elapsed an audible signal sounds and the device automatically switches to stand-by mode. Note: During timer operation the duration can be changed at any time with selection buttons. Due to the device's memory feature the set temperature level remains unchanged.

- When the induction cooker is set to general heating mode you can press button **7. Booster** to turn on the full power of 1500 watts for the first 30 seconds. After that the power is reset to the preset level.

- **Button 9. Keep Warm: Press „ Keep Warm”** When press the “keep warm ” button, the induction cooker will entered into the “keep warm” mode, the keep warm indicator light will be on; LED display show 140 degree, you can set the keep warm temperature under this keep warm mode, the maximum keep warm period will be within 2 hours.

- **Do not place empty cooking pots or pans onto the ceramic field.** Heating an empty pot or pan activates the overheat protection and turns off the device.

- Do not use the device if it is damaged in any way or does not function properly.

- **The use of accessories and spare parts not recommended by the manufacturer can result in damaging the devices and injuries.**

- When „ **E2” or „ E6”** appears in the display this indicates that the overheat protection was activated to protect the device and cooking pots.

An activated overheat protection can be reset by unplugging the power cord. The device can then be used in the normal way

As the temperature limit of 170° Cat the bottom of the pan is reached particularly rapidly when frying with very little fat you should switch to the „ temperature” mode for frying. The upper temperature limit for this mode is 220° C.

- For cooking we recommend you use the power levels 0、 300、 400、 600、 800、 1000、 1200、 1300, 1400, 1500 watts as used by conventional cookers.

Problem and solution

Error Code	Reason	Solution
	Waiting status	Place a suitable pot/pan onto the induction cooking field. The plate will work as usual

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E0	Cooking field does not work	Please return the device for repair
E1	Use of wrong, too small a pot	Use a correct pot
E2	Overheat protection	Allow the device to cool down, turn it off completely and then on again
E3, E4	Voltage too low, too high	Connect the device to a correct power outlet
E5	Open circuit	Please return the device for repair
E6	Ceramic plate is overheated	Allow the device to cool down, turn it off completely and then on again

Cleaning and maintenance

- Pull the power plug prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
- To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
- Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
- Do not use any petrol products to not damage the plastic parts and the casing/operating panel.
- Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- **Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.**
- Make sure that the device was properly cleaned before storing it in a dry place.

Disposal

Any other servicing should be performed by an authorized service representative. Dispose of the packaging in the proper manner. If at any time in the future you should need to dispose of this product please note that Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

(Waste Electrical and Electronic Equipment Directive) **Technical data**

Name	Induction Hotplate fissler
Modell	CJ-511B、CJ-511C
Item no.	

Temperature range:	155F bis 430F
Power:	1500 Watt
Stand-By	1,5 Watt
Connection:	120V 60 Hz
Dimensions l/w/h :	360 x 280 x 68 mm

NOTICE:

This device complies with part 18 of the FCC rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits of the FCC Rules. These limits are designed to provide

reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, 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 the 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.

Changes reserved



For the caso Induction Hotplate fissler we grant a

**Guarantee
of 3 years**

For this device we grant a guarantee of 36 months, starting with
the date of sale

regarding defects due to faulty manufacture or material. Your
legal warranty claims according to § 439 ff. BGB-E are not
affected by this. This guarantee does not accept defects due
to inappropriate treatment or use as well as defects which do
not influence the function or the value of the induction
hotplate essentially. Furtheron we do not grant a guarantee
for wear parts or damage in transit as well as for defects due
to repairs which have not been effected by us.

In case of legitimate claims we will decide wether to repair
the device or to send you a new one.

Apparent defects have to be indicated within 14 days after
delivery.

Additional claims will not be accepted.

In order to assert your warranty claims please contact us before
sending the device (always together with the sales slip!) to
the following address.

Braukmann GmbH
Raiffeisenstraße 32
59757 Arnsberg

Repairs beyond any guarantee claim will be charged as low as
possible.