



## Commercial Induction Cooker Manual



Series Model: A6-i8C-G

Commercial induction cookers safety and operating instructions

Dear users:

Thank you for choosing CEPE COOKERS commercial electromagnetic stove! The cookers for hotel, restaurant buffet and cooking heat insulation surfacedesign, unique to 1000 watts to 1800 watts of power per tone and distributed designed to meet the chef cooking the basis of their craft to get what you want fire or temperature. When you use this product, please familiar with the following operating and safety instructions. Please keep the product's original packaging. If the product needs repair, use the original packaging to be sent packing. Please save the file for future use.

About Products

Model	ProductDescription	Voltage	Frequency	Power	Plug
A6-i8T-S	DesktopWesterncookers	AC120V	60HZ	1800W	PVVZ-3P
A6-i8C-G	WesternsautéstoveDesktop	AC120V	60HZ	1800W	PVVZ-3P
A6-3500S	Desktop Teppanyaki	AC120V	60HZ	3500W	PVVZ-3P
A6-3500TC	Desktopconcavetwocookers	AC120V	60HZ	7000W	PVVZ-3P
A6-3000T	Desktopthreeheatsoupkitchen	AC120V	60HZ	9000W	PVVZ-3P
A6-2000T4	Floorcabinetstylefourheatsoup	AC120V	60HZ	8000W	PVVZ-3P

### Warning

This equipment, such as improper use of electric shock, fire or burn hazard. In order to reduce the risk of injury:

Please only access and signage consistent with the standard voltage grounded electrical outlet.

Please do not put an empty pot on the work of the induction cooker, Beware of the burn.

Cooker can only work on flat work table surface.

Turn off and unplug the plug, such as induction cooker cool before cleaning or moving.

Please do not touch the cable cooker ceramic plate surface. Cooker consequences in the still hot off the power.

Do not switch panel or the appearance of the cooker or spray liquid cleaning agent. Cooker when not in use unplug the power plug,

Please cooker and the power cord away from open flames, electric heaters, or high temperatures

Please do not use induction heating canned goods or sealed containers, to avoid explosion.

Take care when exposed to high temperature cooking,

Do not put vents in the induction of any article in public, or children if used near a stove, please touch on the electric furnace surveillance,

If the appliance is damaged or any sign of normal, discontinue use immediately, do not place any objects on the induction cooker

Exclusiverighttousepot

For cookers must be flat on the cooking and the cooker with a special iron cookware and ingredients must be 12 cm above the bottom of the width of

Stainless steel products: such as flat-bottomed soup bucket, stainless steel, stainless steel insulation pot, iron or cast iron products, such as frying pan, iron pan

Cookware can not be used: the width of the chassis does not meet the 12 cm surface: ceramic, glass, aluminum, bronze pots and pans: meaning any form of leg disc cookware

### Installing cookers

This section cookers only work on a flat horizontal surface, can not be placed or embedded into the landlord for any use.

Special Reminder: Make sure cooker and between any of the surrounding environment where at least 10 cm to ensure adequate ventilation around the appliance: insufficient ventilation can

cause overheating, to ensure that a reminder be seriously, do not remove the rear stainless steel isolation plate induction cooker ,

Induction prior to installation rocked to confirm whether the company had abnormal sound, if not to use, without you can use

Cookers electric plug into the lake will be matched with a grounded outlet, outlet should not be installed in the location of water or moisture,

The induction cooker on a flat, level work surface preparation IMPORTANT: By using the standard voltage and the nameplate voltage may damage the product does not match

Before using the cookers safety reminder

Studies show that the cooker will not interfere with pacemakers, but for safety reasons, we recommend use of cardiac pacemaker beggar who should and operation of the cooker 30 cm, the distance between

Cooker surface is made of special glass materials, once the cracks, please report immediately stop using and unplug the power plug immediately, do not spoon, kitchen utensils, pot or other small items placed in the operation of the cooker surface, These items will be heated, this product has the function of small items not heated to prevent small items were individually placed in the product table is accidentally heated, however, if these small items in the electric cooker in the oven surface and special cooking together Induction starts to work, these small items will also be heated,

Keep all bank cards, identity cards and the magnetic induction of information and goods and separated from the magnetic field induction cooker will destroy the data on the magnetic stripe information.

#### 1 Use cookers

Please cookers placed in the flat, horizontal surface,

2. Please nameplate on the power cord and a standard grounded power outlet voltage matches The induction cooker with food cooking on the stove in the center dedicated

3 When you press the power on / off button, power light and the display will be illuminated Lu,

2 4 When the special anti-cookers cookers cookers on display in the display when the state will remain open longer, which means that the heating cookers. After the first boot the appliance work in the power of chess-style, through the power on? After the shutdown and then boot off button, no reset will still remain off the power or temperature mode before

3 3. By pressing the power / Shu-power mode button to select the degree and the temperature mode, power mode to select the power of size (1 to 100) means the power from a scale from (1% `100%), the temperature control mode you can select the temperature range Lu in the right side of the display window will indicate the two LED lights to choose Fahrenheit or Celsius, the knob clockwise will increase the power and temperature, the knob counterclockwise will decrease the power and temperature,

4 4. Press the button to activate the time function of time, when the first button press time, the number "1" will be displayed in the display window, display window on the right of the "time" indicator will light up, cis-time needle knob will increase the time to maximum 180 minutes, turn the knob counterclockwise will reduce the time to a minimum 1 minute, when the set end time for Cambodia, the induction cooker will automatically shut down, to cancel, press the power / temperature according to package, the time will be canceled and returned to power and temperature setting mode

5 5. When special cookware induction cooker induction cooker when placed in the display size of the whole continued to show power, if the display is constantly flashing, there may be placed in the cooker does not apply,

6. When used, the short-lived anti-cooker take away from the cookers will not affect the induction on the work of anti-cooker take away from the cookers on more than a minute, induction cooker will automatically shut down

#### Used and the warning

Fire hazard: After heating, induction cooker cooking surface and high temperature processes, direct contact will burn the skin, must be handled with care, burn hazard: cookers heat faster than other electric or coal are faster begging, anti-food into the pre- Heat the oil or liquid off must be a small study, high-temperature food and liquid may burn skin

Risk of electric shock: Do not allow water to enter the induction cooker inside, if the Sapo, or boiling, a liquid into the products of the internal, immediately unplug the liquid dry, if the solution of this into the electronic box, the risk of electric shock, do not spray water or cleaning products, liquid may enter the circuit board and a short circuit or electric shock

#### Cleancookers

To maintain a clean appearance and extend the life of you every day cleaning, please unplug the power cord cookers and let cool completely, then wipe with a clean wet rag cookers,

#### WarrantyCard

Customer Name			
Address			
Product Type		DateofPurchase	
Distribution units		Salesordernumber	
Maintenance records			
Maintenance Date	Maintenance of content	Repairer	Customer Signature

#### Warrantycard(receipt)

Customer Name			
Address			
Product Type		DateofPurchase	
Distribution units		Sales order number	
Maintenance records			

Maintenance Date	Maintenance content	of Repairer	Customer Signature

CEPEservice to address the country

Region	Address	Office Phone
Guangzhou	Panyu District, Guangzhou City, 36 Road, East Village, Dan Zhenli	020-39937266
Chongqing	Jiangbei District, Chongqing, Mao Building, 2912 Guanyinqiao	023-86815986
Chengdu	Winners Municipal People's South Road, Room 944, Modern Window	028-66251000
XiAn	Towns in South Gate, Xi'an 95 2204 Chang Xin Building, Room leading international	029-85428502
Wuhan	Qiaokou Baofeng way Wuhan International 806 23 Tianjiao	027-59316790
Changsha	Kaifu District, Changsha, salesperson disk Hing Road, City Building, No. 315, 1034	0371-88801083
Huang Zhou	Ding Road 168, Hangzhou majority of the 17 B7-10	0571-88326769
Nan ning	Kunlun Road, Nanning-ASEAN International Business in Hong Kong 5 5 6	0771-5585695
bei jing	Bridge, Fengtai District, Beijing Hua Xiang	010-63739924
LangFang	Langfang City, 212 Fourth Avenue B, 2 files	0316-5218248
QingDao	Liaoyuan Road, Qingdao City, the wrong port on the North Ridge Road 101, Unit 36, 5	0532-85657335
ShengYang	Yuhong District, Shenyang City, Jiangbei Avenue 112 Black Hill Road, No. 12-12	024-86511498
ShangHai	5308 Gong He Xin Road, Shanghai, Room 504, Lane 66	021-56487215

Product Image



#### Faulttips

**A :** IfthecookersoffafteroneminuteCookerspotis not placedflatsurfacepan orpotisnotinductioncookerseriesproducts,inductioncookerisclosed for this country, is a normal phenomenon Ensure the use of special cookers pot / pans, please participate in the third page of this manual

**B:** Induction cooker is turned on, but no heat Cooking may be too small or may not be exclusive cookware induction cookerMake sure to use a dedicated pot cookers / pans, please refer to the third page of this manual

**C:** Digital display flashing Overheat protection feature has been enabled Removed the cooker, induction cooker so that the surface of cooling down

**D:** Power suddenly stop working in the kitchen An external heat from the cookers may place too close or air circulationplace too close or air circulation The external heat cookers from that place away, clean up any obstruction of air flow of things

**E-1:** IGBT over heat or radiator heat sink thermal sensor short circuitReplacement of the fan, or cleaning the fan below the cock mouth objects, the replacement of thermal receptors

**E-2:** Dry hot pan or pot with a heat sensor short circuit Avoid a dry pan, replace the thermal sensor

**E-3:** IGBT heat sink thermal sensor open or not connected P Block, loose, tight re-inserted

**E-4:** Open pan with heat sensors, or not connectedSong Society, Block P, re-seated

**E-5:** Over-current protection, power line surge on strong interference, or IGBT short Taken to avoid strong interference sources

**E-6:** Cookware induction cooker uses induction cooker does not apply to standard cookware Service

This product does not contain parts available to the user, in order to avoid serious injury or damage, do not attempt to service the cookers or the loss of their own free replacement power cord learned, please contact the company headquarters in Guangzhou CEPE product warranty of 2 years but does not include a case:

- 1, damage caused by improper operation

2 damage caused by improper operation of non-transit case and panel damage.

3, apart without warranty does not provide an effective seal off the

4 to 5 times the certificate beyond the warranty period locust

Beyond the warranty period of the product needs repair, please contact CEPE service, we will repair your product value of the actual cost of materials where appropriate, take charges, the appropriate site for collection of service charges,

You dial anywhere in China will be CEPE 4008-898-788 nearest service for fax, please send it to 020-399922282, service to bring complaints hotline 1307308111

Dedicated low-carbon technology in energy-saving kitchen

Appliance Co., Ltd, Guangzhou, Sybase

Address: Panyu District, Guangzhou City, Energy Technology Innovation Center Fan Mountain Park

Tel :4008 -898-788

Fax :020 -39,922,282

E-mail: [ZHB898@126.COM](mailto:ZHB898@126.COM)

Caution: The user is cautioned that 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 for 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. 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 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.