## INSTRUCTION MANUAL

# INDUCTION COOKER ITEM: F-IH-01SS

#### **I 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
- 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. Always attach plug to appliance first, then plug cord into the wall outlet (For the detached power cord). 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 immerse in water.
- 15. A short power-supply cord(or detached power supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 16. Longer detached power supply cord or extension cords are available and may be used if care is exercised in their use.
- 17. If a longer detached power supply cord or extension cords power-supply cord is used,
- a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
- b) 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.
- If the appliance is of the grounded type, the extension cord should be a frounding-type3-wire cord.
- 18. 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.
- 19. 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.
- 20. Do not heat the pot empty or overheat it.
- 21. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
- 22. Allow sufficient space around the cooking area.
- 23. Never use the unit on low-heat-resistant materials (carpet, vinyl).
- 24. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- 25. Be aware that the unit surface will remain hot for a short period of time.
- 26. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
- 27. There is potential interference when it is working. So please keep the device at a distance with people and some items, such as radios, televisions, automatic-banking cards and cassette tapes.

#### This device complies with Part 18 of the FCC Rules.

SAVE THESE INSTRUCTIONS.

**II SPECIFICATION:** 

Item:F-IH-01SSPower Rate: 1800WVoltage:120V/60Hz

#### **III HOW TO USE**

- 1. Before turning on the power, make sure the cookware is on the ceramic plate with ingredients inside.
- 2. After plugging the plug into the socket, the LED indicator will show letter 'L', this means the temperature of ceramic glass plate is lower than  $50^{\circ}$ C ( $150^{\circ}$ F). If the temperature of ceramic glass plate is higher than  $50^{\circ}$ C ( $150^{\circ}$ F), the LED indicator will show letter 'H'
- 3. To turn the power on, press the ON/OFF button once. The power light will turn a steady red and heating will begin
- 4. To select the proper heat setting, press the REDUCE or INCREASE until the correct heat setting is achieved.(defaults=1300W)
- 5. To select temperature setting, press the TEMP button (defaults=270°F), the temperature light will turn a steady red, and press the REDUCE or INCREASE until the correct temperature setting is achieved.
- 6. To select automatic timer setting, press the TIMER button (defaults =0mins), the timer light will turn a steady red ,and press the REDUCE until the correct timer setting is achieved.
- 7. After cooking is completed, press the ON/OFF button again to turn off the unit.
- 8. After the cooking time reach 150 mins, the LED will show "EE" and sound, and then the unit will enter the standby mode. Press the ON/OFF button to restart the unit.

#### Notice:

If using the unit in TEMP or HEAT Function, not setting the TIMER Function, but when the unit is used 150 mins, the LED display shows EE code and sound. The unit will stop automatically.

If using the unit in TEMP or HEAT Function 10 mins, and then set the TIMER, the max Timer is 140 mins. During timer operation, you can change the duration at any time with the arrow keys.

NOTE: The power will completely shut off with 9 second if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

### IV USABLE AND NON-USABLE UTENSILS:

Compatible Pans:

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

Non- compatible Pans:

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

#### **V CLEANING AND MAINTENANCE:**

- Clean after each use. Disconnect plug and wait until the unit has cooled down.
- If the pots/pans are used without being cleaned, as this may result in discoloration or stains.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- Wipe down the unit using a dish washing agent and a damp cloth
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (If water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

#### **Error Code List**

If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
"" on display and	No suitable pot or no pot on the induction.
sounded	
E1	Voltage is under 75V
E2	Voltage is over 145V
E3	IGBT in short circuit. The accessory and spare parts are damaged,
	please contact the nearest authorized service facility for trouble
	shooting, repair and adjustment.
E5	The temperature sensor underneath the cooking area is defective or

	there is a short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E6	The appliance is too hot. The cooking temperature is over $450^{\circ}F$ . After the unit has been cooled down, the unit would be automatic switches to standby mode. Pressing ON/OFF button to restart the unit.
E7	The temperature of IGBT is over heat. After the unit has been cooled down, the unit would be automatic switches to standby mode. If it can not work, the accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment
E9	Temperature sensor is defective. It may cause by a concave pot. Change pot and restart the induction. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
EE	It reaches the max cooking time, please press ON button to restart the unit if it is necessary.

FRUTO INDUSTRIAL INTERNATIONAL LIMITED UNIT 1921, 19/F, CHINA SHINE PLAZE, 3-15 LIN HE XI ROAD, TIANHE DISTRICT, GUANGZHOU, CHINA