#### Instruction Manual for C16K9

# **General safety regulations**

The product you have purchased corresponds to the latest state of technology and the accepted safety regulations, still there are potential risks. Only operate the induction hotplate in an immaculate condition and observe these operating instructions!

Only use the device for its intended purpose.

#### 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 away from the device.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- Do not operate the device on any metal table.
- 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!

## **TECHNICAL DATA:**

Rating Voltage: 120V60Hz1600Watt Operating Frequency: 20kHz to 40kHz

Power range: 1-10

TEMP. range: 150°F -450°F Timer range: 0-150 mins

#### 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 Min. 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, 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.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.

#### 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 hotplate's surface consists 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.
- 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.
- 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.
- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should keep a minimum distance of 60 cm to the device while it is in operation.

## Operating the device

- Plug the power plug into a suitable outlet.
- The control lamp of the ON/OFF switch lights up and an acoustic signal sounds.
- Now the device is in standby mode.
- Place suitable cookware in the centre of the hotplate.
- Now press the ON/OFF switch once to turn the induction hotplate on, The power light will turn
  a steady red and an acoustic signal sounds, the preset power stage "5" is selected and the
  device turns on.
- During other status, press **Heat** key also can select the power stage.
- With the +/- keys, you can change the settings at any time in a range from 1 10.

- Press the **Temp.** key once to select the temperature. The preset temperature stage "270°F" is selected.
- With the arrow keys, you can change the settings at any time in a range from 150 –450°F. (Temperature stages: 150°F, 180°F, 210°F, 240°F, 270°F, 300°F, 330°F, 360°F, 390°F, 420°F and 450°F)

Timer Function, After the selection of the temperature mode press the **Timer** key once. The display shows the number "0". With the arrow keys, you can now select the operating time in 5-minute intervals (up to max. 150 minutes). Then the display counts down the duration in minutes. Once the time is up, an acoustic signal sounds and the device automatically goes into standby mode.

#### 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.

You can also change to the power stage selection or the temperature stage selection there without changing the preset time.

- Once the cooking or warming process is finished, disconnect the mains plug from the out-let!
- Do not place any empty cookware on the ceramic field. Heating an empty pot or pan activates the overheating protection and the device turns off.
- Do not operate 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 may lead to damage on the device and injuries.

### 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, acidy 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.

## TROUBLE SHOOTING:

E1: Electronic control of low voltage. (<85V)

Self-help: please make sure the appliance is connected to the voltage indicated on the rating label.

E2: Electronic control of excess voltage (>145V)

Self-help: Please make sure the appliance is connected to the voltage indicated on the rating label.

E3: The sensor of IGBT is open or short circuit.

Self-help: Firstly please kindly have a check whether this sensor has been placed corrctly. If correct, there must be something wrong with the sensor. Under this circumstance, a new sensor is required to replace and the unit could work again.

E5: The sensor under crystal plate open or short circuit.

Self-help: Firstly please kindly have a check whether this sensor has been placed corrctly. If correct, there must be something wrong with the sensor. Under this circumstance, a new sensor is required to replace and the unit could work again.

E6: Overheating protection on TEMP. mode (>390°F)

Self-help: the TEMP. on the cooktop exceeds the maximum allowable value of  $390^{\circ}F$  on TEMP. mode. Should this E6 appears in the LED, please wait till the fan stops running, unplug the unit and then plug in again to restart.

E7: Overheating protection on IGBT (>180°F)

Self-help: the TEMP. of IGBT is higher than  $180^{\circ}F$  and this E7 will appear in the LED, please wait till the fan stops running, unplug the unit and then plug in again to restart.

E9: The sensor underneath ceramic plate malfunction.

Self-help: The sensor under crystal plate is malfunctional. To solve this problem, please press ON/OFF key once and the unit returns back to standby mode. The unit will work after pressing ON.OFF key again.

## PLEASE DO NOT USE INDUCTION COOKER ON ANY METAL TABLE.