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火锅专用电磁炉

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Thank you very much for purchasing our hotpot induction cooker, . To fully realise the performance of the hotpot induction cooker, , please read this user manual carefully before use to achieve the best results.

and achieve optimal performance, please carefully read this user manual before use.

Parts Diagram Illustration

Features: 1. Utilises microcomputer control, compact size, lightweight, rapid heating, high thermal efficiency, simple operation, and user-friendly design; 2. No open flame, smoke, or exhaust fumes; excellent safety and hygienic cleanliness;

3. Adjustable heat output with automatic detection function. Flexible operation for frying, deep-frying, stir-frying and boiling.

Principle: 220V AC power is converted via circuitry into high-frequency AC current, which is transformed by an induction coil into an alternating electromagnetic field. When this magnetic field

When the internal magnetic lines pass through the iron-containing pot base, eddy currents are generated, causing the pot itself to heat up and

therby heating the food inside;

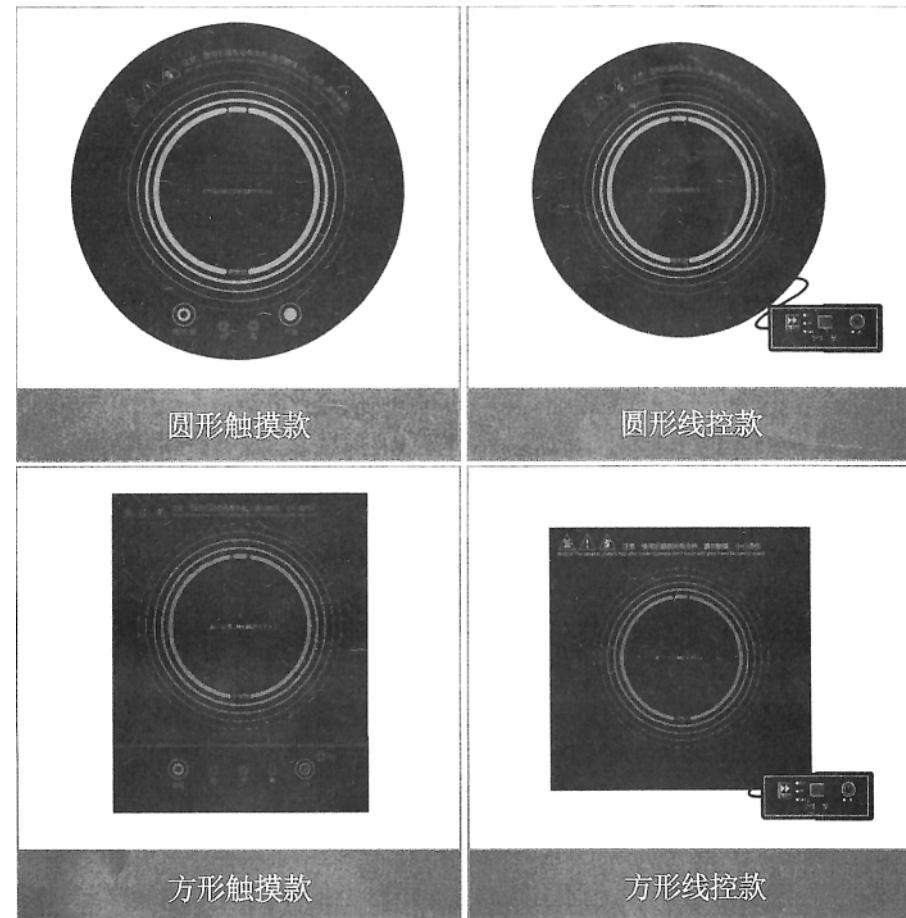
Features, operating principle, and structure of induction cookers', "....." ^ ^ /, 2

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Wet Beast Reminder2

Should the power cord become damaged, it must be replaced by the manufacturer, its authorised service department, or a similarly qualified professional to avoid danger.



Please use the designated cookware; it is best not to use other substitutes (especially pressure cookers and similar vessels). If using other cookware, please adhere to the following conditions:
a) Cookware material requirements: Must contain magnetic materials.

(b.) Shape requirements: Flat base Diameter no less than 12cm, No greater than 26cm.

Note: When using copper pots, clay pots, or similar cookware (pots fitted with magnetic plates at the base), please consult the manufacturer's staff. Some cookware may be suitable for use after magnetic treatment, but output power may be affected. We recommend using the standard cookware provided.

Fire pen, fungus, electricity, despise, use, square, cinnamon, remove:

1. Position the iron or stainless steel pot containing food at the centre of the hob surface;
2. Plug the power cord into a dedicated AC socket rated for over 10A; the power indicator light will illuminate, indicating the induction cooker is in standby mode.
3. Press the "Power" button to activate the induction cooker's heating function (some models require a single tap to initiate heating). The heating indicator light will illuminate;
4. Press the **[Function Selection]** key. The heating, temperature control, and timer functions will cycle through alternately. Each press advances to the next mode; after seven presses, it returns to the initial state.

Upon reaching the final state, the corresponding indicator light illuminates.

5. Timer adjustment: In timer mode, each press of the 'Increase' or 'Decrease' buttons adjusts the set time by one increment/decrement.

6. Temperature Adjustment Mode: In temperature mode, each press of the 'Increase' or 'Decrease' button will correspondingly increase or decrease the set temperature by one temperature increment.

7. Heating setting: In heating mode, each press of the 'Increase' or

7. Heating setting: In heating mode, each press of the 'Increase' or 'Decrease' button will correspondingly increase or decrease the heat setting by one level.

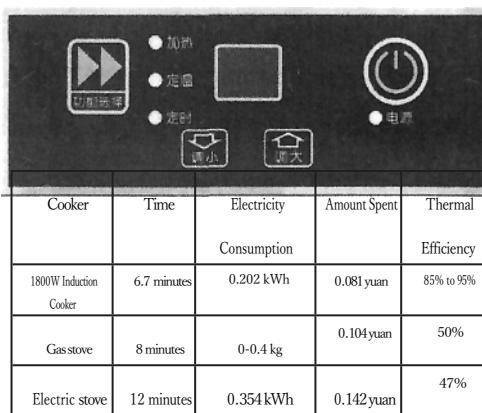
8. Typically, only the "Power Switch" and "Increase"/"Decrease" buttons are required to complete all processes (hotpot establishments generally do not need to use the temperature setting or timer functions).

9. Upon completion of cooking, switch off the appliance and disconnect the power supply.

10. For touch-screen models: Adjust the heat level directly on the hob surface using the "Power" button and the "Up" and "Down" buttons. The touch-sensitive controls offer three heat settings: high, medium, and low.

Note: After switching off, do not disconnect the power supply immediately. The induction hob fan will continue operating for 10 minutes to allow residual heat to dissipate fully, thereby extending the appliance's service life. Only disconnect the power supply and switch off the appliance once the fan has ceased operation.

Switch diagram



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To prevent impaired performance or accidental

Safety Operating Instructions

1. Use a dedicated socket rated at 10A or higher. Do not share a multi-socket outlet with other appliances.
2. During use: The boiler must be placed horizontally, with at least 10cm clearance between its sides, rear, and any walls.
3. Never place the stove near gas cookers, paraffin heaters or other high-temperature environments.
4. Do not directly rinse the induction cooker with water, to prevent hazards.
5. Do not place iron objects on the ceramic plate for heating, as high temperatures may cause hazards.
6. For sealed foods such as tinned goods, remove the lid before heating to prevent explosion hazards caused by thermal expansion.
7. Do not place the induction hob on any metal surface (iron, aluminium, etc.), including non-metallic mats thinner than 100mm.
8. Never dry-heat an empty pot, as this may impair the product's functionality or even pose a hazard.
9. Regularly clean the induction hob to prevent debris from entering the fan and affecting normal operation.
 1. Do not touch the ceramic surface during operation to prevent burns from high temperatures.
10. Should the appliance's power cord become damaged, it must be replaced with a dedicated replacement cord.
11. Never allow children to operate the appliance unsupervised. This prevents risks such as scalding.
12. Users with pacemakers should consult a medical professional to confirm no adverse effects before using this product.
13. Do not place the hotplate on a gas hob for use (magnetic lines may heat the iron components of the gas hob), to prevent accidents.
14. Do not place paper, aluminium foil, cloth or other unrelated items on the crystal plate for indirect heating, to prevent accidents.
15. Avoid placing the hotplate on carpets, tablecloths, or paper to prevent obstruction of air intake or exhaust vents, which may impair heat dissipation from the cooking chamber.
16. Avoid striking the crystal panel with force to prevent damage. Should damage occur, cease use immediately and arrange for replacement at an authorised service centre.
17. Do not use sharp objects on the control panel to prevent cracking or other damage.
18. When the hotplate is in operation, do not place small metal objects (such as knives, forks, spoons, or lids) on the hotplate.
19. Should any cracks appear on the appliance's surface, switch off the unit immediately to avoid potential electric shock.

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Maintenance Methods'

1. Before cleaning, disconnect the power plug from the socket and wait until the ceramic hob surface has cooled sufficiently to handle.
2. After prolonged use of the hotplate, dust or other debris may accumulate in the air intake/exhaust vents. Please remove and clean the insect screens covering the air vents as needed to maintain proper ventilation.

Electrical Safety Installation

Hotpot restaurants employing hotpot stoves as cooking appliances must consider electrical load capacity. Calculate the total load based on the product of the stove's maximum power and the number of units, plus other electrical equipment such as kitchen appliances, lighting, and air conditioning. Distribute this load across three-phase power outputs, then calculate the load per unit by the number of units. Add kitchen appliances, lighting, air conditioning, and other electrical equipment to calculate the total load. Distribute this load across three-phase power output. Determine the required wire cross-sectional area based on each phase's load. The total load must include at least a 1.2-fold margin to prevent issues during overloads.

Three-phase distribution must be balanced; otherwise, phase imbalance will cause excessively high or low voltage in a particular phase, triggering the boiler's protection mechanism (operating voltage range: 160V-200V; power voltage range: 198V-242V).

After achieving balance in the three-phase distribution, operational distribution must also be balanced to prevent phase imbalance. Therefore, when guiding guests to their seats, staff must consider the distribution of each phase of the boiler. The load should be dispersed across all three phases rather than concentrated on one phase.

Fire boiler installations must avoid sharing the same phase as inverter air conditioners, as the grid interference generated by inverter air conditioners can affect the fire boiler.

resulting in either the boiler failing to operate or the air conditioner malfunctioning, depending on which system demonstrates greater immunity to interference.

Calculation method for boiler wiring cross-sectional area: For every ampere of current, select pure copper power cable with a cross-sectional area of 0.75 mm²

$1 < 0$ square millimetres; calculate accordingly. Installation designs exceeding this must be calculated on-site by qualified electricians or technical personnel.

Causes and solutions for hotpot stove noise

The normal noise level of a hotspot stove is below 60 decibels, but some hotspot restaurants experience excessive noise. The primary issues lie in the following areas: 1. The heat dissipation holes or air intake vents are blocked.

It is common for ventilation holes to be obstructed by tabletops. Such blockages impede the normal exchange of hot and cold air convection within the hotpot stove, thereby generating resulting in noise.

2Inappropriate cookware: Overly thin pots may cause rapid vibrations at the base, producing a rattling sound. Cookware with mild paramagnetic properties may also generate humming noises.

3 . Excessive power causing boiling sounds. Certain cookware materials, due to their unique properties, can cause the water boiler's power to increase, producing an unusual noise. This can be resolved by reducing the power setting.

A distinct boiling sound may occur. This can be resolved by reducing the power setting.

4. Induction hobs rated above 2000W exhibit slightly higher noise levels than standard models. This stems from the requirement for higher-speed fans to dissipate heat in high-power units. At elevated fan speeds, airflow generates noise that is comparatively louder. Some customers report that certain 2000W-rated induction hobs on the market produce less noise.

is relatively quiet. This is because their actual power output falls below 2000W, typically ranging between 1600W and 1800W. Therefore, do not be misled

Installation and Use of Hotpot Induction Cooker

Hotpot induction cookers differ from domestic induction hobs as they are developed to industrial design standards. Their reliability, safety, and durability are engineered for industrial equipment operating environments.

During installation and operation, pay attention to the following issues:

Pot Selection and Compatibility

Hotpot induction cookers do not come with pre-matched pots, as each hotpot establishment possesses its own distinctive characteristics or style. However, the operating principle of induction cookers involves generating eddy currents for heating within ferrous cookware. Pots made from other materials may not be suitable. National standards specify A3 steel pots, meaning those primarily composed of iron (Fe).

There exists a common misconception among hotpot establishments, specifically regarding the concepts of magnetic conductivity versus non-magnetic conductivity.

attracts iron, while non-magnetic ones cannot be used. This understanding is entirely incorrect. The principle of induction cookers involves metals cutting through the coil's magnetic field to generate eddy currents. Here, "magnetic permeability" refers to "paramagnetic" properties. Some metallic materials are paramagnetic, allowing induction cookers to operate with stable power output (e.g., 201, 304, 403 pots). Other metallic materials are diamagnetic. Thus, induction cookers may exhibit unstable performance or fail to detect the cookware (e.g., aluminum zinc, copper, or stainless steel pots containing these impurities). This occurs because different metals generate eddy currents at varying frequencies when cut by the magnetic field.

The operating frequency of induction hobs ranges between 25 and 40kHz. Selecting suitable cookware within this range ensures optimal performance.

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Therefore, when selecting a suitable hot pot boiler for an existing hot pot, the user's hot pot should first be tested at the hot pot boiler technical centre. The appropriate frequency to ensure normal hot pot operation is then determined based on the hot pot's characteristics. Thus, hot pot induction cookers are individually designed for each establishment. Failure to adhere to these characteristics and arbitrary pairing will inevitably result in performance discrepancies.

Common Faults in Induction Cookers		Inspection and Troubleshooting Methods	
When plugging in, no audible beep is heard and the power indicator light does not illuminate thereby generating		1. Is the plug loose? 2. Is the automatic switch or fuse tripped? 3. Is there a power outage? 1. Is the power supply outlet in good working order?	
Buddha Beep short pause seconds temporarily Beep	" "	2. No Ping cf? 3. Is the diameter of the wok less than 12cm? Then 4. Is the thermistor open circuit? 5. Has the heated cookware been left on the hob after use? (Cookware should not be left on the hob after use) During 保溫 mode or heating function, ' ' indicates the set function's maximum temperature point has been reached. Function resumes after approximately 10 seconds and cycles intermittently. Towards	
usually loud boiling sound when the water boils.	Heating ceases abruptly during operation		
Suddenly shuts down during use and emits a "beep" sound (approx. 10 seconds)		2. Put the pot on the burner 3. Possibly internal overheating Can be restarted after approximately 4 minutes.	
User Name or emits a "beep" sound (approx. 6 seconds)		1. Did you press the wrong function key? 2. Is the water in the pot boiled dry?	Purchase Date i
Product Model Unable to control temperature during use		3. Using an iron pot for hotpot cooking, with overly concentrated broth or insufficient liquid. Item No. Is the base of the cookware uneven? Or is the central depression greater than 2mm?	
Address Postcode			
Date of Repair	Fault and Replaced Parts		Xiangjia Station Seal
	Many mistakenly equate magnetic		
Dealer's Seal	Contact Telephone j		



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