

OPERATING & SAFETY GUIDE

INDUCTION HOB

GENERAL SAFETY

Contact us for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent adult who has read and understood the instructions provided. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Never operate electrical switches with wet hands. Always switch off and unplug the equipment from the power supply before moving or cleaning.

Check the equipment before use, if it shows signs of damage request a replacement.

ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply. If the equipment fails to operate or the power cable or plug becomes damaged, contact us. **Do not try to repair it yourself.**

Keep the power cable out of harm's way. Extension leads should be unwound fully, never allow them to run through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

Ensure the induction hob and power socket are switched off before plugging in.

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Installation:

Place the unit on a stable & level surface.

Never place on a flammable surface (such as a tablecloth, carpet, etc.)

Do not block the ventilation slots of the unit, this may cause overheating. Allow at least 10cms clearance around the unit. Ensure the cable is not damaged or trapped under the unit.

Keep cable away from any sharp edges or hot surfaces. Do not allow to trail over the table edge.

Do not use any flammable, acidic or alkaline substance near the unit.

CAUTION! Do not touch the hot surface of the glass field. The induction cooker does not heat up itself during cooking, the cookware heats up the glass surface.

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WARNING! Do not insert any objects such as wires or tools into the ventilation slots – This may cause electric shock.

Suitable Cookware:

Steel or enamelled cast iron.

Iron, steel or non-enamelled cast iron.

18/10 stainless steel or aluminium. If it is marked as suitable for induction (follow manufacturer's instructions)

For proper functioning, all pots must have a plain magnetic base (a magnet should stick to it). Pots/pans with a diameter between 16-26cms base are recommended.

Ensure cookware does not scrape across the glass surface.

Operating:

Plug into a suitable power socket.

A signal will sound, the control lamp POWER will turn on & the display will show L or H depending on the temperature. The device is now in standby mode.

Place suitable cookware in the centre of the hot plate.

Press the ON/STANDBY switch to turn the induction cooker on.

WATT & TEMP will blink and an acoustic signal sounds.

Press WATT or TEMP button to start cooking.

“WATT” The preset power stage of 1600W is selected and the unit turns on. With the arrow keys you can change the settings at any time in the range from 400 – 2800W.

LED-Display “WATT(w)” power setting is visible.

“TEMP” The preset temperature stage of 120°C is selected and the unit turns on. With the arrow keys you can change the settings at any time in the range from 60 - 240°C.

LED-Display “TEMP(°C)” temperature setting is visible.

This is NOT a measure of food temperature.

Timer Function:

After selection of the power modes, press the “TIMER” key, “0” appears in the display and the LED-Display “TIMER(min)” flashes up. By using the arrow keys it is simple to select the operating time as required (up to 120 minutes max.) The timer will count up in 5min steps and down in 1min steps where upon the display returns to the power/temp setting.

Once cooking time is up, a signal will sound and the unit will return to standby mode.

Once cooking is finished, disconnect the mains plug.

Do not place any empty cookware on the glass field, this will activate the overheating protection.

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Cleaning:

Switch off the unit and disconnect the power plug.

Allow unit to cool down.

Wipe the glass surface with a damp cloth.

NEVER use any abrasive cleaning materials, acid agents or petroleum products.

NEVER immerse the unit in water or allow water or any other liquids to ingress the unit, cable or plug.

Safety Advice:

WARNING! Danger of electric shock – the unit may be connected to a an earthed socket only – use with a suitable RCD device. Never connect any other device to the same socket. Never pull the unit by pulling on the power cable.

This unit is for INDOOR use only.

Some parts of the unit get hot during operation, Do Not Touch hot parts, danger of burning.

Do not use if the unit is damaged in any way.

Do not use any accessory if not recommended by the manufacturer.

Keep power cable away from sharp edges, heat, water.

Do not move unit during cooking or when hot cookware is on it.

Do not place empty containers on the glass surface.

Do not place unit near radio's, tv's, etc as they may react to the magnetic field.

Do not place next to open flames or other sources of heat.

Do not use if the glass hot plate is chipped or damaged in any way.

Do not place utensils, knives, aluminium foil, etc. on the hotplate.

Keep credit cards, etc away from magnetic field.

Scientific tests have proven that induction cookers do not pose any risk to humans. However persons fitted with a pacemaker should keep a minimum distance of 60cms from the deice when in operation.