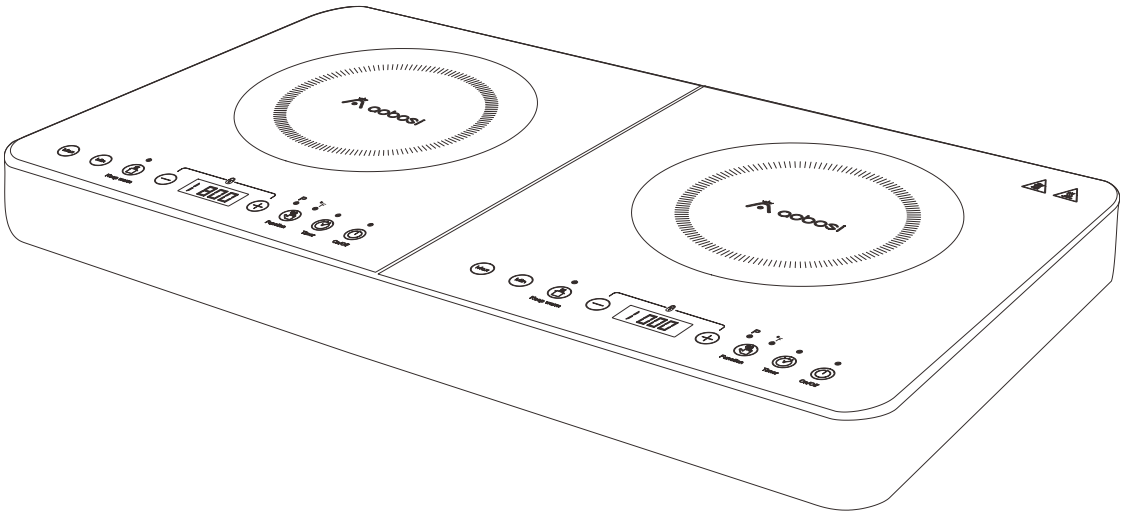
Induction Cooker

User Manual

FS-IRC111-1800



- Please read the operation manual carefully before using and well keep this in a safe place for future reference.
- Some figures in this manual may not match with the real object, just for reference only.

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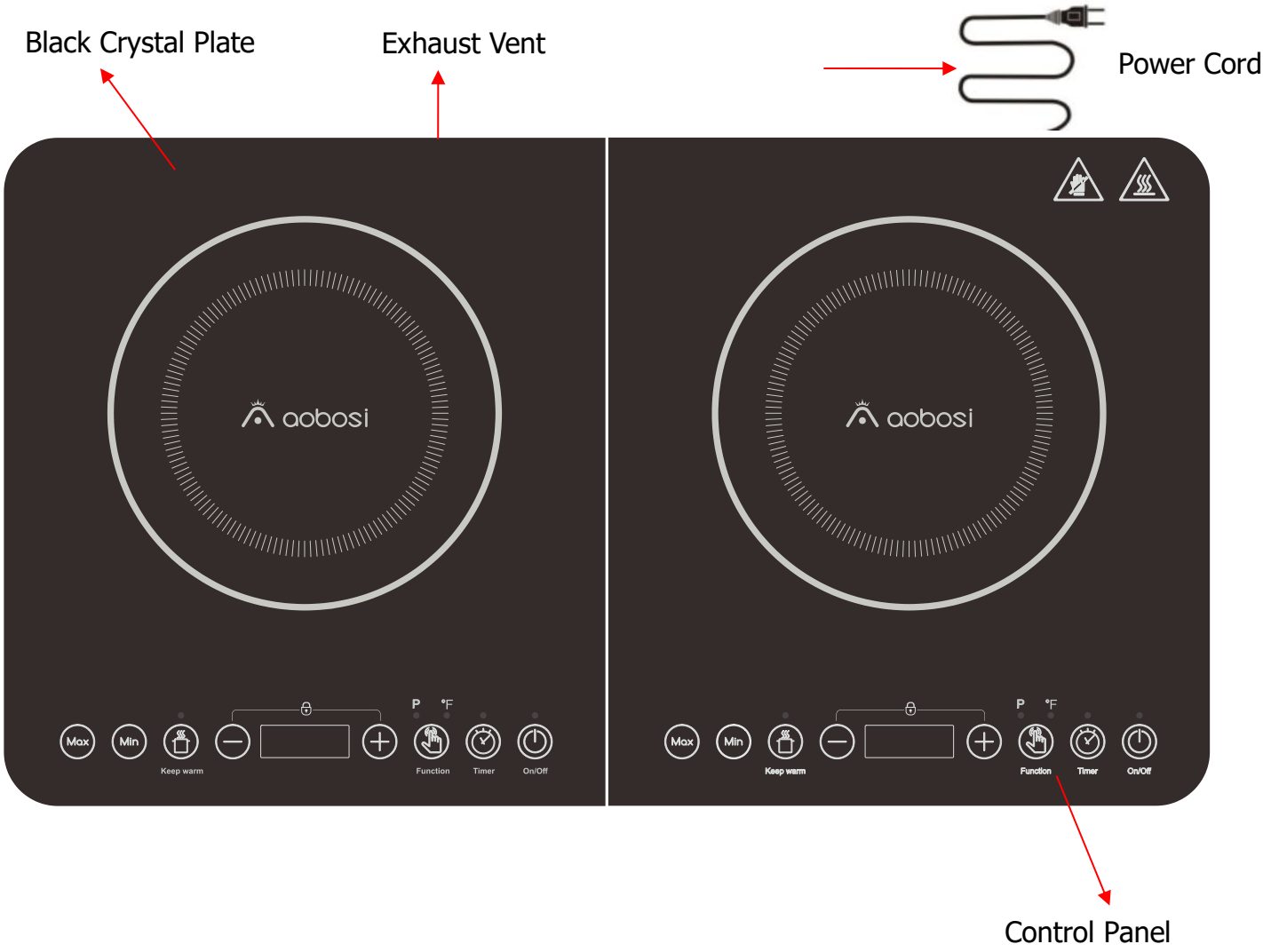
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1.Product Configuration



2.Safety Cautions

Warning :
Switch off the induction cooker in case of any crack on the cook-top panel.

1. Do not place the unit in any place that is near gas or hot environment in order to avoid damages or malfunction.
2. To reduce the risk and damage, this plug should be fit into an individual outlet. The rated electrical current is not less than 15A.
3. Place the unit on a level surface, the distance between it and its background surrounding must be not less than 10cm.
4. Do not immerse the appliance and electric cord in water liquid, or allow liquid to go into the cabinet and get short/contact inner electrical parts, the power cord must be plugged out before cleaning.
5. Do not cover gas vent with anything during cooking, otherwise it will cause danger.
6. To avoid danger, please uncap the cover before heating tinned food.

7. If it is still not working after the inspection by self, please immediately contact with our service points, do not apart the unit to avoid any danger.
8. Be sure to use the power cord recommended by the appliance manufacturer after it is damaged.
9. It would get dangers when the metal gets heated directly or indirectly.
10. Do not place any metal on the plate, also the nonmetal pad within 10cm.
11. Do not cook with an empty pot, it will cause malfunction or danger.
12. Always clean the unit to avoid any dirt goes into the fan to effect normal working.
13. Do not touch the plate while the unit is working, to avoid getting burned.
14. Do not let children operating alone to avoid getting burned or danger.
15. Who with cardiac pacemaker, please operating the unit after confirm with doctor there's no any effect.
16. Do not operate the unit on the gas stove to avoid any danger.
17. Please do not place paper, cloth or other articles under the bottom of the pan to get heated, to avoid the danger of fire.
18. Do not place the unit on the cloth, carpet to avoid blocking the gas vent.
19. Please kindly avoid hitting the plate of the unit, in case of getting cracked, should turn off the unit and plug out immediately, and then contact with service points of our company.
20. Do not touch the control panel with any sharp implements.
21. Do not place any metal on the unit while operating.

3.Product Operating Instructions

Left burner: 1800W, right burner: 1600W, two “” key for both burners, two “” selection, two“” keys, two “”keys, two "" keys, two "" keys):

After inserting the plug into the socket, a “Beep” will emit and the indicator above the “” key will start to flash, LED display will show “Lo”indicating the appliance in connection with a power source.

Operation

1. ON/OFF:

Place a suitable cookware on the center of the cooking zone. Press “” key once, LED display will show ‘ON’, and the indicator above “” remains light up. Press the corresponding function keys to start operation. Stop the operation and switch to standby mode by pressing “” key after cooking.

2.Function:

Power： 1) Touch the key of “”, select function to power status,the indicator light of “” and

“” will light, the left burner screen display with “800” representing that the default power is 800W,and the corresponding “” light is on.The right burner screen display with “800” representing that the default power is 800W,and the corresponding “” light is on.The 2 burners can be adjusted by pressing the “” or “” to set the desired power. To cancel this mode, press“” key to switch to other cooking modes or “” key to stop the operation.

Temperature: 2) Press the key “” again, the indicator light of “” and “” will light,the display will show “464” representing that the default temperature is “464℉”. It can be adjusted by pressing the “” or “” to set the desired power. There are 10 temperature levels in total (140,176,212,248,284,320,356,392,428,464℉). To cancel this mode, press“” key to switch to other cooking modes or “” key to stop the operation.

3.Timer:

During the working station(power or temperature function), press key “” , and the corresponding indicator will light up, then can set time.User can press “” or “” key to set for the desired time;“” or “”can adjust the minutes by 1 minute. And if you long press “” or “” for seconds , the minutes could be adjusted by 10 minutes. The time can be adjusted from 1 minute to 240 minutes.

4.Lock:

Touch the key “” and “”at the same time, the unit enter to lock state, the screen will display with “L” , any function key doesn’t working(except “”and “” or “”). And touch the key “” and “” at same time again, the unit re-back to unlock state..

5. Keep Warm

Touch “” key, the indicator light of “keep warm” will light,the screen will display “176” representing that the default temperature is “176℉”.And this function could not be adjusted. And default working time is 2 hours.

6.Max

1) When the left burner select function to power status,touch “” key,the screen will display“1800”,the

machine reach to to maximum power 1800W.

2) When the left burner select function to temperature status,touch "Max" key,the screen will display"464",the machine reach to maximum temperature 464℉.

3) When the right burner select function to power status,touch "Max" key,the screen will display"1600",the machine reach to to maximum power 1600W.

4) When the right burner select function to temperature status,touch "Max" key,the screen will display"464",the machine reach to maximum temperature 464℉.

7.Min:

1) When the left burner select function to power status,touch "Min" key,the screen will display "200",the machine reach to to minimum power 200W.

2) When the left burner select function to temperature status,touch "Min" key,the screen will display "140",the machine reach to minimum temperature 140℉.

3) When the right burner select function to power status,touch "Min" key,the screen will display "200",the machine reach to to minimum power 200W.

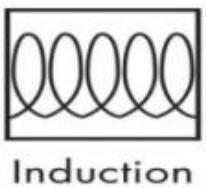
4) When the right burner select function to temperature status,touch "Min" key,the screen will display "140",the machine reach to minimum temperature 140℉.

8.Automatic turn off
The machine will automatic turn off if no operation in 120 minutes.

4. Selection of Cookware

Induction requires pots and pans that are made of ferrous(meaning magnetic)materials.Check your cookware's retail box for the induction symbol.To tell if your current cookware is compatible with the induction technology,grab a magnet and see if it holds.If your magnet stays then your cookware is ready to be used on the double induction portable cook-top!

Optimal cookware has a flat bottom and a diameter of 12-26cm.Round,flat bottom pans give the best result.Pans with warped or curved bottoms will not heat evenly.For wok cooking,use a flat-bottom wok.Do not use a wok with a support ring.Look for this induction image on the retail box:



The following are NOT COMPATIBLE:
Heat-resistant glass,ceramic,copper,aluminum pan/pots,round bottomed cookware,or cookware with a base less than 12cm.

5. Maintenance and Daily Care

1. Remove the power plug prior to clean the unit. Do not clean it until the surface cools down.
2. Glass plate, panel and the shell:
   ① Soft cloth for slight stain.
   ② For greasy, dirt, blot by using a clean damp cloth with neutral detergent.
3. While the radiator-fan working, dust and dirt would remain on the gas vent, please clean it by brush or cotton stick regularly.
4. Remember do not washing the unit by water directly to avoid damaging.
5. To protect induction cooker, be sure to have a good contact between plug and socket before using.
6. Do not pull out the power cord directly during operation. To extend the appliance's using life.
7. Press the "ON/OFF" button first, then pull out the power cord.
8. In order to make operating time longer, the fan would still working for cooling the plate, is better to plug out after the fan stops working.
9. Please pull out the power cord and put it away when not used for a long time.
10. Some models have structural design to against cockroaches, if needed, can put something like mothball to expel the cockroaches.

6. Troubleshooting and Treatment

During operations, if any error occurred, please check the following table before calling for service. Below are common errors and the checks to perform.

Symptoms	Check points	Remedy
After connecting the power and pressing the “power” key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Service Centre for checking and repairing.
	Is the plug connected firmly?	
Heating being interrupted in normal use and a “Beep” will be heard.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not considerably placed form the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.
Symptoms	Check points	Remedy
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or	Remove the stuff clogging the air

	dirt has accumulated?	intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur.	E0 Without cookware or Incompatible cookware used E1 IGBT sensor open circuit/short circuit E2 Internal overheat E3 Over-voltage 150V E4 Under-voltage 90V E5 Top plate sensor open/short circuit E6 Top plate overheat	E0 Without cookware or Incompatible cookware used E1 IGBT sensor open circuit/short circuit E2 Internal overheat E3 Over-voltage E4 Under-Voltage E5 Top plate sensor open/short circuit E6 Top plate overheat

If the above remedies/controls can not fix the problem, unplug the appliance immediately, contact Service Centre for inspection and repairing, note the error code and report it to Service Centre Ltd. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

7. Product Specifications

Model	FS-IRC111-1800
Rated Voltage	120V~60Hz
Power	1800W