142mm

Sunvivi®



User Manual for Induction Cooktop

THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION.
PLEASE READ AND KEEP FOR FUTURE REFERENCE.

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READ AND SAVE THESE INSTRUCTIONS

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TECHNICAL SPECIFICATIONS

Voltage Range:	120V
Frequency:	60Hz
Power:	1800W
Housing Material:	Stainless Steel

GENERAL SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to otherpeople, please also pass on the operating instructions.

- Always keep the appliance indoors. Keep away from heat, direct sunlight, humidity, and sharp edges.
- When cleaning or putting it away, switch off the appliance and always pullout the plug from the socket (pull the plug itself, not the lead) if the applianceis not being used and remove all attached accessories.
- Do not operate the device without supervision. If you leave the room, you should always turn the device off. Remove the plug from the socket.
- The device and the main lead have to be checked regularly for signs of damage. If damage is found, the device must not be used.

- Do not try to repair the appliance on your own. If you have any problems, please contact us in Amazon's Buyer Message.
- Use only original spare parts.
- Pay attention to the following "Special Safety Instructions"

CHILDREN AND FRAIL INDIVIDUALS

- For the safety of children, keep all packaging materials (plastic bags, boxes, foam) out of reach.

WARNING!

Do not let children play with aluminum foil near this machine, it will cause danger!

- This device is not for use by individuals with limited physical, sensory, or mental abilities unless supervised by someone responsible for their safety or they have been properly instructed on how to use it.
- Children should be supervised at all times in order to ensure that they do not play with the device.

SPECIAL SAFETY INSTRUCTIONS FOR THIS DEVICE

Symbols on the product

You will find symbols with warning or informational character on the product.

WARNING: Risk of burns!

The surface temperature may become extremely high during operation. Always use caution when handling.

WARNING: Surface damage!

If the surface is cracked or damaged, turn off the appliance immediately to avoid electrical shock.

WARNING:

- Do not use the cooktop if the surface is cracked to avoid electrical shocks.
- People with pacemakers must keep a distance of at least 24 inches.
- **Avoid placing metallic objects like forks or knives on the cooking surface.**

CAUTION:

- To avoid damaging it, do not place any rough or uneven objects onto the surface.
- Prevent any hard or pointy utensils from falling onto the surface.
- Do not place the appliance near objects which are sensitive to magneticfelds (e.g.radio, TV).
- Place the cooktop on a flat, heat-resistant surface.
- In case of sensitive surfaces, place a heat-resistant plate under the unit.
- Because of the rising heat and vapors, do not operate the unit under suspended cupboards.

- Keep a sufhcient safety distance (11.8 inch) from easily flammable objects like furniture, curtains,etc.!
  Neverinstall the unit in a cupboard.
- Do not heat empty cooking utensils on the hotplate, as this can lead to dangerous over temperatures.
- Do not move the device when it is in use.
- During use, ensure that the main lead does not come into contact with hotsections of the device.
- Do not touch the hot parts of the device.
- Do not use the appliance with an external timer or separate remote control system.

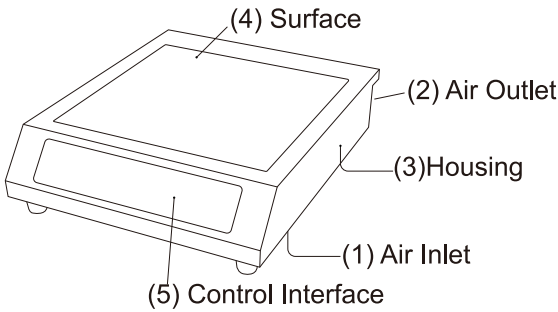
UNPACKING THE APPLIANCE

1. Remove the appliance from its packaging.
2. Remove all packaging materials such as films, filer material, cable clips and carton.
3. To prevent hazards, check the appliance for any transport damage.

NOTE: Production residue or dust may have collected on the appliance.
We're commend cleaning the appliance in accordance with the chapter"Cleaning"

PARTS OVERVIEW

(1) Air Inlet
(2) Air Outlet
(3) Housing
(4) Surface
(5) Control Interface



GENERAL INFORMATION

Cooking with induction technology

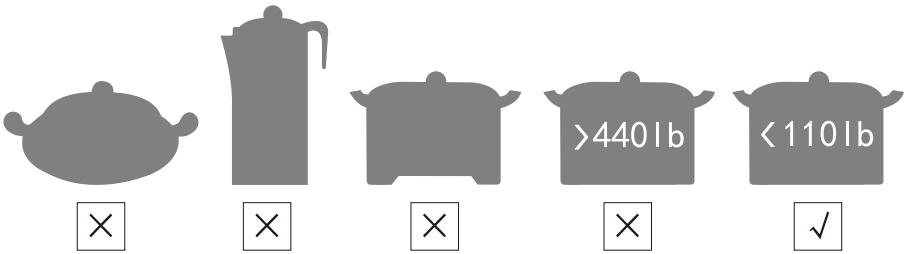
Cooking with induction hot plate, heat is only generated by means of magnetic power, when a pot or pan with a magnetizable base is placed on a switched-on cooking zone. The induction cooker heats only the base of the cooking utensils used, not the cooking zone itself. The induction process savesenergy as heat is solely generated where it is needed.

What cooking utensils mayluse?

For induction cooking plates, cookware made from magnetizable, material is needed. Today, cooking utensils appropriate for induction cooking usuallybear a note saying Suitable for induction hob or similar. But principally youmay use any iron-based cooking utensils; to find out whether a pot or pan issuitable, i.e., magnetizable just try the following:
Put the pot or pan over the cooking zone, if several warning signals sound and the message"E0"appears, the cookware is unsuitable.

NOTE:

- For safety reasons, the appliance will switch to standby mode after about 60 seconds.
- Do not use cookware made of clay, glass, or aluminum for induction cooking.
- Do not use the following types of pots :
- Pots with bended (convex/parabolic) bases.
- It is suitable for pots with base diameter from 4.7-11 inch(12-27.5 cm).
- Pots standing on feet.



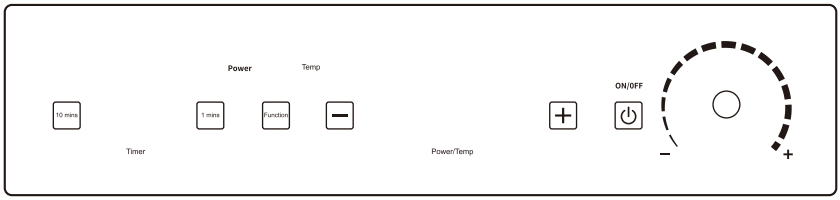
USE THE DEVICE

Standby mode:
Once plugged in, the device will enter standby mode. A sound will indicate activation, and the display will show '--:--' or '-- --'.

Select cooking functions:
Put a suitable pot on the cooking zone.

NOTE: Please observe that the cooking behavior in the pots differs. It dependson the nature and the quality of the cooking vessels.

OPERTATION INTERFACE



After you have connected the device's plug to the main supply, the device is in standby mode. The display will show"- - - -". Press the "On/Off" button, the display will show "ON"

POWER: Initial setting starts at 1800W, press "_" or "+"button to select temperature from 300-1800W. There are 10 levels of temperature are selectable:
300/600/900/1200/1300/1400/1500/1600/1700/1800W
When food is fried using oil or solid fat it is important that you observesome rules in handling oil or fat. Simple rules to follow when frying:

1. Ensure enough oil or fat is in the frying pan. Food should not be wet, as water can cause the oil to splatter and burn.

2. Put the food into the hot oil carefully. Try not to make a big splash as the oil could burn your skin.
3. The oil or fat should be heated to the right temperature before putting food into the pan to be fried. If the food is put in when the oil or fat is not be heated to the right temperature, the food will soak up the oil andyou will have food that is all oily or greasy. If the oil or fat is over heated, you will end up with food that is burnt. Sometimes the food esspecially doughnuts will turn brown on the outside but the douah inside is uncooked. To cook food using the frying method, there are two ways of doing it. There is the shallow frying and the deep frying methods.

NOTE: Functions given under this button are based on WATT of cooking.

4.In Temp function, the defoult temp is 280°C. There are 10 levels of temp are selectable:
60°C-70°C-90°C-120°C-140°C-180°C-200°C-220°C-240°C-280°C
timer: You can select from 0-99 mins. Press "10 mins" or "1 min" button to start the timer.

ERROR MESSAGES

During operation the following error messages can be displayed:

Function protection	Error code	Descriptions
No Pot Protection	E0	No pot/smalll size pot(must ≥80mm)/ remove pot, or the material is wrong
Surface Protection	E1	The surface thermistor is damaged or malfunctioning.
IGBT Protection	E2	Power tube IGBT thermal fuse or short circuit
High voltage protection	E3	Voltage(>135V)
Low voltage protection	E4	Voltage(<75V)
Over heat protection	E5	The ceramic glass temperature may be high (only during 'POWER' function; the unit will stop working and no error code will be displayed during 'TEMP' function).
IGBT overheat	E6	The IGBT temperature of the power transistor is too high (check if there are foreign objects blocking the fan and air outlet)

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Any Problem? Let Us Know.

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