

**KYOWA SERVICE CENTER (MAIN)**

Rm. 1203 State Center Building  
#333 Juan Luna St., Binondo  
Manila, Philippines  
242-1731 to 35



**INDUCTION COOKER**

**MODEL NO: KW-3639**

Voltage: 220V a.c. 60Hz Power: 1600 WATTS



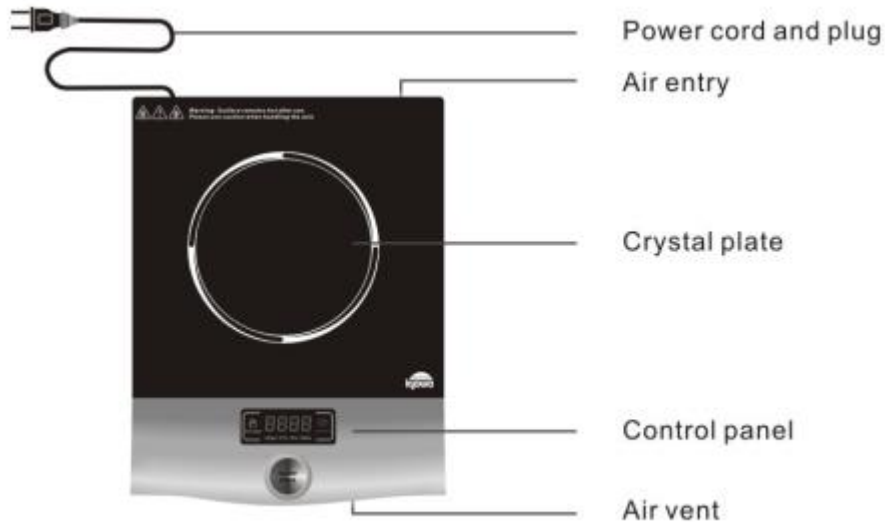
**INSTRUCTION MANUAL**

## CONGRATULATIONS

You are now a proud new owner of a KYOWA Induction Cooker model no. KW-3639.

Before using for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. If you pass this appliance to a third party, this instruction manual must also be handed over.

## PARTS DESCRIPTION



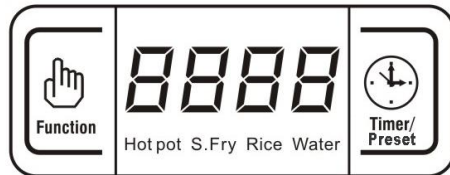
## IMPORTANT SAFEGUARDS

When using the Induction Cooker, basic safety precautions should always be followed:

- Always operate your KYOWA Induction Cooker from a power source of the same voltage and frequency rating as indicated on the rating label.
- Do not plug the Induction Cooker in extension wire outlet with multiple loads (with other appliance plugged in it) to prevent overloading and overheating of electrical wires.
- Maintain at least 10-centimeter distance between unit and wall for proper ventilation.
- To reduce the risk of electric shock, do not immerse or expose the Induction Cooker to rain, moisture or any liquid.
- Keep the Induction Cooker away from magnetic materials. It will cause damage in its electronic parts and functions.
- Do not operate the Induction Cooker if the unit malfunctions or appears damaged in any way.
- Do not operate or place any part of your Induction Cooker on or near any hot surface such as a gas or electric burner, hotplate or heated oven.
- Do not leave the Induction Cooker unattended while in use.
- Do not allow cooking pot to become empty when cooking. Doing so may damage the pot due to high temperature and might affect the performance of the cooker later on.
- Do not put dish cloth, paper, cushion, etc. on the panel of the Induction Cooker when in use to avoid any risk of fire.
- Do not put wires or any metallic materials in the air vent / air entry of the Induction Cooker to avoid danger of electric shock.
- Do not touch the top plate of Induction Cooker after use to avoid from getting scalded.
- Switch OFF the Induction Cooker and unplug from outlet when not in use or before cleaning.
- Hold plug when unplugging from the socket. Do not unplug by pulling the supply cord.
- Keep out of reach from children or from persons with mental or physical disabilities.
- This KYOWA Induction Cooker is intended for normal/domestic household use only and is not suitable for commercial use.

## HOW TO USE

- Remove all packaging materials from the Induction Cooker. Completely untangle or unwind the power cable of unit.
- Plug Induction Cooker into the power outlet. Kyowa Induction Cooker is equipped with voltage protection – the unit still functions even the voltage gets too high (up to 280V) or too low (up to 85V).



- Put the appropriate cooking pot or pan into the Induction Cooker plate – display screen will light ON displaying the symbols "----" – the unit is still not functioning at this point.
- Press ON/OFF Button to turn the unit ON.
- Select Power and Timer Setting according to the following functions:

### ☒ HOT POT

1. Press Function key until the Hot Pot indicator light lights ON – screen will show 1400 to indicate the default Hot Pot wattage/power setting.
2. At hot pot function, wattage may be set to 10 power levels: 200W, 300W, 400W, 500W, 1000W, 1200W, 1300W, 1400W, 1500W, and 1600W, by turning Induction Cooker knob clockwise or counter-clockwise.
3. Press Timer/Presets button to set cooking time. Adjust cooking time from 0:01 to 4:00 or 1 minute up to 4 hours according to the time needed for the food to get cooked.

### ☒ STIR FRY

1. Press Function key until the S.Fry indicator lights ON – screen will show 200°C to indicate the default S.Fry cooking temperature setting.

2. At Stir Fry function, temperature may be set to 10 temperature levels: 60°C, 90°C, 120°C, 140°C, 160°C, 180°C, 200°C, 220°C, 240°C, and 270°C, by turning Induction Cooker knob clockwise or counter-clockwise.
3. Press Timer/Presets button to set cooking time. Adjust cooking time from 0:01 to 4:00 or 1 minute up to 4 hours according to the time needed for the food to get cooked.

### ☒ RICE

1. Press Function key until the Rice indicator light lights ON – screen will show 1000 to indicate the default Rice wattage/power setting.
2. At Rice function, wattage is fixed and cannot be adjusted.
3. Press Timer/Presets button to set cooking time. Adjust preset time from 0:01 to 23:59 or 1 minute up to 23 hours and 59 minutes according to the time needed for the food to get cooked.

### ☒ WATER

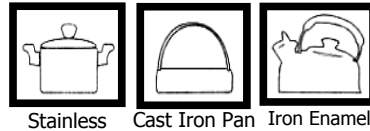
1. Press Function key until the Water indicator light lights ON – screen will show 1500 to indicate the default Water wattage/power setting.
  2. At Water function, wattage is fixed and cannot be adjusted.
  3. Press Timer/Presets button to set cooking time. Adjust preset time from 0:01 to 23:59 or 1 minute up to 23 hours and 59 minutes according to the time needed for the food to get cooked.
- When the cooking time has been finished, the unit will stop heating immediately. If you wish to stop cooking time even until set time has elapsed, just press ON/OFF button to turn the unit to OFF. The fan will still work at this point until the unit has cooled down.

## SUITABLE COOKING WARES FOR THE INDUCTION COOKER

### Acceptable Pans / Pot to Use

**Pan Material:**

Made of iron metal, Stainless Steel  
Containing enough magnetic inducting  
material.



Stainless Cast Iron Pan Iron Enamel

**Pan appearance and size:**

With smooth and even finished bottom.  
Bottom diameter is **16 cm to 24 cm only.**



Frying Pan Deep Frying Pan

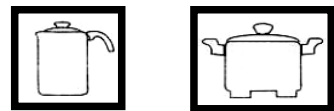
### Unacceptable Pans / Pot to Use

**Pan Material:**

Non-iron metal, ceramic pot, glass,  
Pans with copper and aluminium  
bottom, and etc.



Pottery Pan Aluminum Pan



The Diameter of the bottom is less than 16cm  
The feet of the bottom are too high

**Pan appearance and size:**

Rough/not smooth bottom,  
Bottom diameter is **less than 16 cm.**

## TROUBLESHOOTING

TROUBLE CODE	POSSIBLE REASON	SOLUTION
E1	Plate surface temperature sensor open	Please contact authorized service center
E2	IGBT Temperature Sensor Open	Please contact authorized service center
E3	Irregular supply voltage: Voltage too high	Check Power supply. Switch unit to OFF then wait until power supply normalize
E4	Irregular supply voltage: Voltage too low	Check Power supply. Switch unit to OFF then wait until power supply normalize
E5	Plate surface temperature sensor short circuited due to empty pot or pan heating leading to too high temperature	Wait a couple of minutes until the unit cools down. Fill pot with food then turn unit again
E6	Fan failure: air intake/exhaust vent blockage	Wait until the unit cools down then clean the vent. Turn the unit ON. If it doesn't help, please contact authorized service center
E7	Coil panel is not connected well leading to circuit malfunction	Please contact authorized service center
E8	Pan not detected	No pan on the plate or pan being used is not the suitable for induction, please use acceptable pots and pans to use as indicated

## **CLEAN AND CARE**

- Allow Induction Cooker to cool down completely before cleaning.
- Make sure that Induction Cooker is unplugged from power outlet when cleaning.
- Do not wash the Induction Cooker with water or any liquid.
- Conduct regular cleaning of body and panel to prevent accumulation of dirt and stains.
- Clean the body and panel from oil residue using mild detergent and damp cloth. Clean the air inlet and outlet with soft brush or cleaner.
- Keep the Induction Cooker clean to prevent attraction from bugs and other insects. Trapped bugs and insects inside the appliance may cause the Induction Cooker to malfunction.

## **SERVICE**

- Do not operate your KYOWA Induction Cooker if the unit malfunctions or appears damaged in any manner. Bring the complete product to the place of purchase or to any authorized KYOWA dealers for inspection, repair or replacement.
- Do not disassemble the Induction Cooker by yourself. No user serviceable parts inside. Refer all service to an authorized KYOWA service facility ONLY.