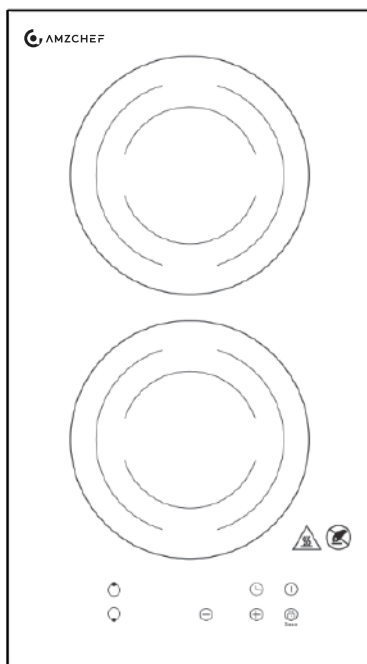




Instruction Manual Induction Cooker Hob

BRAND:amzchef
MODEL:ID1800
120V~, 50-60Hz 1800W



PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

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Safety Warnings

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

- This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.
- This appliance is intended for use up to a maximum height of 2000 meters above sea level.
- Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example. Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Cleaning and user maintenance shall not be made by children without supervision.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Note: We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear **a pacemaker or a similar medical device**. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities.



Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Risk of burns!



CAUTION! HOT SURFACE.

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Never placing metal objects with a diameter or length of less than 80 mm on the hob.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- When the appliance is not in use and before cleaning, unplug the appliance from the outlet firstly.

Risk of injury!

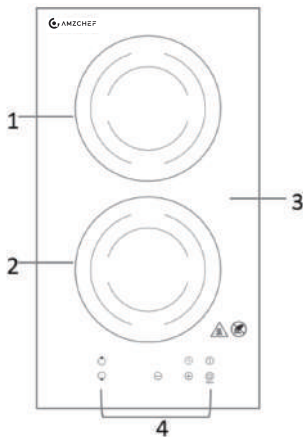
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always breaker in the fuse box. Contact the after-sales service.

Causes of damage

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

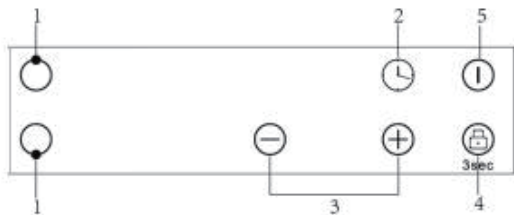
Product Overview

Top View



- 1.max. 1800W zone
- 2.max. 1800W zone
- 3.Glass plate
- 4.Control panel

Control Panel



- 1. Upper/lower zone selection
- 2. Timer Setting
- 3. Power/Timer regulation controls
- 4. Child lock
- 5. ON/OFF mode

Level and Power Conversion table

level	1	2	3	4	5	6	7	8	9
Power(W)	200	400	600	800	1000	1200	1400	1600	1800

Power Sharing Feature:
Power sharing technology is a safety and efficiency feature. It is designed to avoid electrical hazards and increase efficiency by allowing the burners to share power between them.

The upper and lower work at the same time(Power Sharing)

Upper	0	1	2	3	4	5	6	7	8	9
Lower	9	8	7	6	5	4	3	2	1	0

Product Information

The microcomputer induction cooker hob can meet different kinds of cuisine demands because of electromagnetic induction technology, micro-computerized control and multi-power selection, really the optimal choice for modern families.

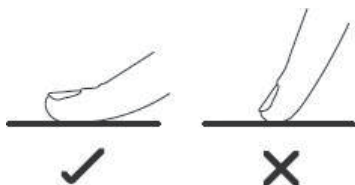
The induction cooker focus on customer needs and is use-friendly. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your induction hob.

Using the Touch Controls

- It adopts sensor touch control,so you don't need to apply anypressure.
- Use the ball of your finger, not itstip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware

Do not use heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring.



Rounded Bottom
pot



Aluminum
Copper Pot



Bottom Measuring
Less than 12 cm



Pot with Stands

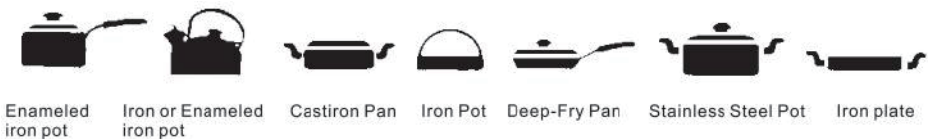


Ceramic Pot

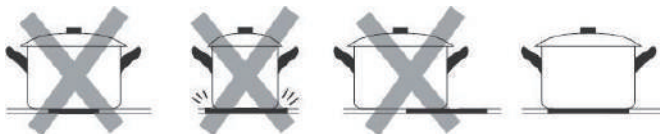


heat-Resistant
Glass Pot

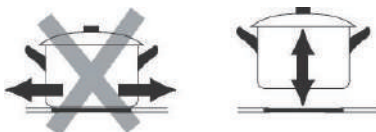
This cooktop is compatible with magnetic cookwares, such as cast iron, enameled iron, stainless steel, steel, flat-bottom pans/pots.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the induction hob – do not slide, or they may scratch the glass.



Do not use heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring

Tip: Never use pans smaller than 100mm (4") and larger than 250mm (10").

Using your Induction Hob

To start cooking

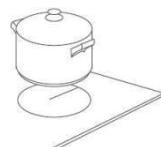
- After power on, the buzzer beeps once, all the indicators light up for 1 second then go out. The indicators show "OF".

- Touch the ① control, all the indicators show "-" or "- ", indicating that the ceramic hob has entered the state of standby mode. The indicator of ON/OFF will keep light up.



- Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.**



3. Touching the heating zone selection control, and a indicator next to the key will flash and show “0”.



4. Select a heating level by touching the “+” or “-” control.

- The Initial setting of heating levels is P9.

- You can modify the heating setting at any time during cooking.

- If you don't choose a heat level within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.



When you have finished cooking

1. Touching the heating zone selection control that you wish to switch off. Turn the cooking zone off by touching the “-” until decrease down to “0”.



2. Turn the whole cooktop off by touching the “ⓘ” control.



3. Beware of hot surfaces

“H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch and hold the key lock  control for 3 seconds. The timer indicator will show “Lo”.

To unlock the controls

1. Make sure the induction hob is turned on.
2. Touch and hold the key lock control  for 3 seconds.
3. You can now start using your induction hob.



1.when the hob is in the lock mode, all the controls are disable except the ON/OFF  .(In the locked state, press the OFF button. If there is a hob that is cooking, it will be switched off simultaneously.)
2.When directly turn off the hob under lock mode, you shall unlock the hob first in the next operation, otherwise the hob will show "Lo".

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the induction hob. When an excessive temperature is monitored, the induction hob will stop operation automatically.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “ H ”appears to warn you to keep away from it.

Auto Shutdown

Another safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. When you forgot the turn off the hob,It will automatic shut down according to timer and power levels. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Using the Timer

Setting the timer to turn one cooking zone off

1. Touching the heating zone selection control that you want to set the timer for. (e.g. zone 1#)



2. Touch timer control, the minder indicator will start flashing and "30" will show in the timer display.



3. Set the time by touching the "-" or "+" control of the timer.



Hint:

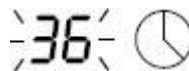
Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

4. When the time is set, the indicator will flash for 5 seconds and

then begin to count down. The display will show the remaining time.

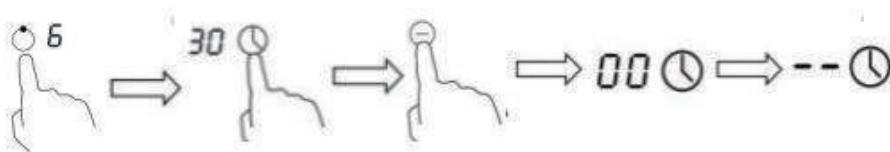


5. When cooking timer expires, the corresponding

cooking zone will be automatically switch off and show "H".



6. Cancel timer: Select the heating zone, and then touch the "Timer", decrease the time by touching "-" to "0" or just touch the "Timer" key again.



Setting the timer to turn more than one cooking zone off

1. If more than one heating zone use this function, the timer indicator will show the shortest time.

(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows "3".)

 6. (set to 6 minutes)

 3. (set to 3 minutes)



2. Select a heating zone, set the power level by touching “+” or “-”, and then touch the “Timer” to adjust the time by touching “+” or “-”
3. Select another heating zone, set the power level by touching “+” or “-”, and then touch the “Timer” to adjust the time by touching “+” or “-”

NOTE: The flashing red dot next to power level means the timer indicator.

If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.

4. When cooking timer expires, the corresponding cooking zone will be switch off automatically and show “H”.



NOTE: If you want to change the time after the timer is set, you have to start from step 1.

Cooking Guidelines

Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimiser the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the timerecommended.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.

4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an compatible flat-based wok or a large fryingpan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sauteing • cooking pasta
9	• stir-frying • searing • bringing soup to the boil • boiling water

Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill up to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Troubleshooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

Problem code and solution

Problem	Possible causes	What to do
<u>U</u>	There is no pot/pan or unsuitable pot/pan on induction hob.	Put a pot/pan on the hob or change a suitable pot/pan.
E1	The voltage is too high (>145V)	You can switch off the electric ceramic hob first. Wait for the voltage to return to normal before switching on.
E2	The voltage is too low (<90V)	You can switch off the electric ceramic hob first. Wait for the voltage to return to normal before switching on.
F3 / F4	Temperature sensor of the induction coil short circuit or open circuit.	Please contact with qualified service center.
F9 / FA	Temperature sensor of the IGBT short circuit or open circuit.	Please contact with qualified service center.

Technical Specification

Cooking Hob	ID1800
Cooking Zones	2 Zones
Supply Voltage	120V~,50-60Hz
Installed Electric Power	shared 1800W
Product Size L×W×H(mm)	288X520X62
Building-in Dimensions A×B (mm)	270X500

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

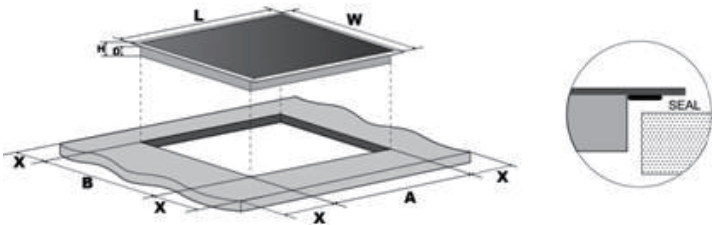
Manufacturer: Zhongshan Daofey Electrical Co.,Ltd Add: No.16 Jingtian Street, Donghe Road, Xiaoli Community, Dongfeng Town,Zhongshan City, Guangdong, China.
Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info@iamzchef.com



Installation

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.
For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.
Be sure the thickness of the work surface is at least 30mm. Please select heat- resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.
As shown below:

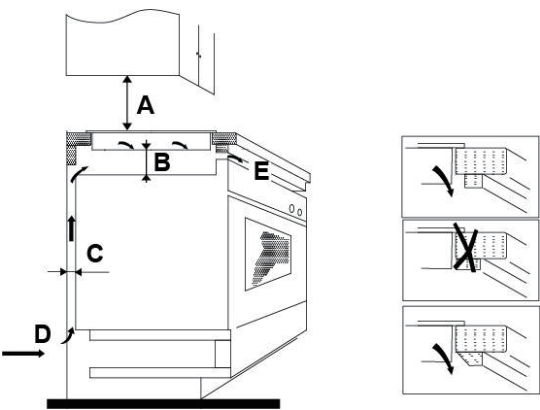


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
288	520	62	57	268-270	498-500	50 mini

Under any circumstances, make sure the induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760mini	50 mini	20 mini	Air intake 50mm	Air exit 50 mm

Cautions

1. The induction cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The induction cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The induction cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.



1-YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



Agent/Distributor is welcome to contact us. Email:info@iamzchef.com