

Commercial Induction Cooktop Instruction Manual

Model: A83H



Thanks you for using our Commercial Induction Cooktop . Please kindly read this user manual carefully before use it, and please well-keep the user manual for future reference. We believe the excellent performance will make your life much more easy and comfortable.

TECHNICAL SPECIFICATION

Model	A83H
Voltage/ Frequency	240V, 60Hz
Rated Power	3500W
Unit Size	320*390*75mm
N.W.	5.6 kg

SAFETY PRECAUTIONS

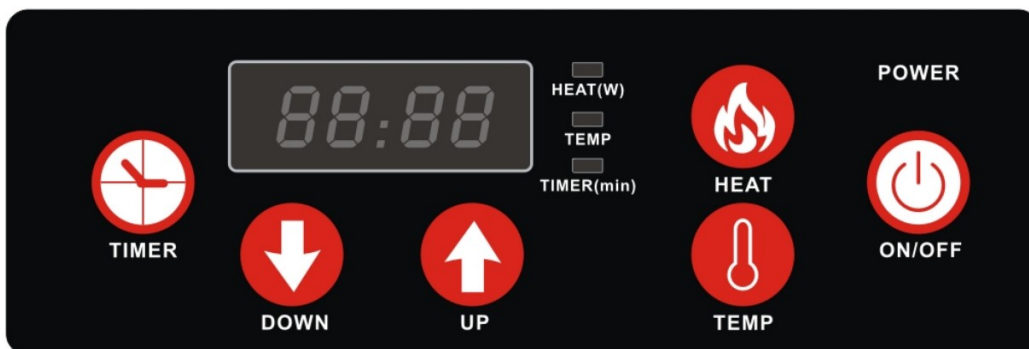
Please read carefully the following instructions before using the induction cookers.

- 1). Do not plug with wet hands.
- 2). Do not plug into a socket where several other appliances are plugged in.

- 3). Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
- 4). Do not modify the parts, or repair the unit by yourself.
- 5). Do not use the unit near flame or wet places.
- 6). Do not use where children can easily touch the unit, or allow children to use the unit by themselves.
- 7). Do not place on unstable surfaces.
- 8). Do not move the unit when the pot or the pan is on it.
- 9). Do not heat the pot empty or overheat the pot.
- 10). Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
- 11). Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear
- 12). Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13). Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- 14). If the surface is cracked, please switch off and take to the service center immediately.
- 15). Do not block the air intake or exhaust vent.
- 16). Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- 17). Do not place the unit close to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.
- 18). The power cord must be replaced by qualified technicians.
- 19) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

PANEL FUNCTION

1, Function Distribution Illustration.



OPERATION INSTRUCTION

1, Power on

- 1) When power on, the buzzer alerts, and LED displays “- - -”, the cooker is ready for working.

2, Switch on

- 1) After power on, push “ON/OFF” bottom, the LED show “1600” , power indicator light, the cooker start cooking on power 1600W.

3, Switch Off

- 1) When in working mode, push “ON/ OFF” button, the cooker will stop working.

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4, Heat function key

- a) Push “ HEAT” function key, the cooker will start working in 1600W, push “+” or “-“ to increase or decrease temp, finished cooking after 120 minutes and switch off automatic.
- b) This function have 10 levels: 200W-500W-800W-1200W-1600W-2000W-2400W-2700W-3100W-3500W

5, Temp function key

- a) Push “ TEMP” function key, the cooker will start working in 310°F, push “+” or “-“ to increase or decrease power, finished cooking after 120 minutes and switch off automatic.
- c) This function have 10 levels: 140°F-210°F-250°F-280°F-310°F-340°F-370°F-400°F-430°F-460°F

6, Timer

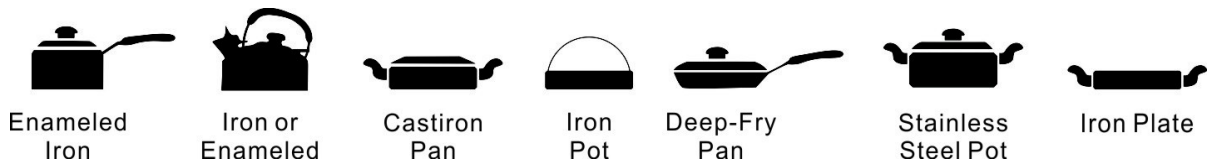
- a) Time range from 1 min to 240 mins.
- b) In the working condition, push “TIMER” key, LED shows ”00” (with flicker) , then push “+” key to prolong the timer by 1 min every time, keep touch “+” key to prolong the timer by 10 min every time, touch “-“ key to shorten the timer by 1 min every time , keep touch “-“ key to shorten the timer by 10 min every time, cooker will be assured after 5 seconds .
- c) The LED show “00” (with flicker), if you don’t choose any timer, then the cooker will cancel timer condition after 5 seconds and default to working in select cooking function.
- d) To cancel timer function, push “TIMER” button again.

14, When in cooking mode, the cooker will be automatic switch off after 2 hours if without other operating.

TYPES OF UTENSILS THAT CAN BE USED

1) Usable Pans

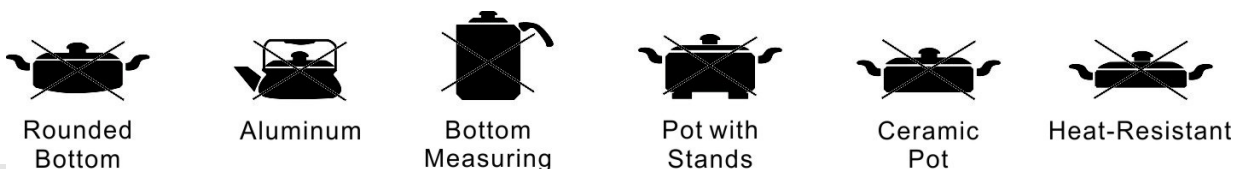
Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter from 12 to 26cm.



2) Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots.

Rounded-bottom pans/pots with bottom measuring less than 12cm.



CLEANING & MAINTENANCE

- 1). Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
- 2). If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
- 3). Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4). Wipe using dish washing agent and damp cloth.

- 5). Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6). Never run water over the unit (Water gets inside may cause malfunction).

FAULT ANALYSIS for induction cooker

E0:Check whether there in no pot or the pot is not acceptable.

E1:Check whether the Voltage is too low, lower than 100V.

E2:Check whether the Voltage is too high, higher than 280V.

E3:Check whether heat sensor is overheat or short circuit.

E4:Check whether heat sensor is open circuit.

E5:Check whether IGBT is overheat or short circuit or fan don't working.

E6:Check whether IGBT is open circuit.