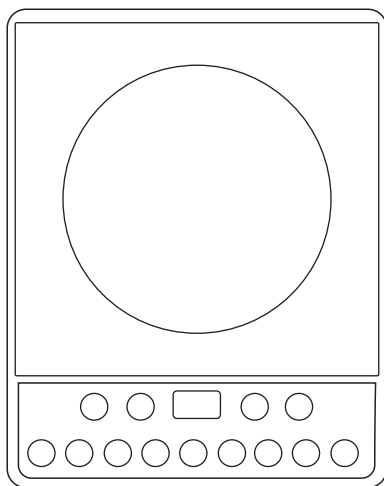




Induction Cooker User's Manual



Model: SKY1914

Thank you for purchasing this induction cooker. Please thoroughly read through this instruction manual before use and store it carefully for future use.

The pictures are only for reference, please keep the real product as a standard.

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I.SAFETY INSTRUCTIONS


For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.

Ignoring safety warnings may result in injuries.


This appliance does not take into consideration the following situations:

- use by children or disabled people without supervision;
- children treating it as a toy.


Symbols:  **Forbidden**  **Mandatory**  **Warning**  **Attention**

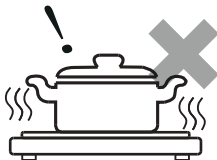
-  Never heat foods in sealed containers, such as compressed products, cans, or coffee pots, to avoid explosion caused by heat expansion.




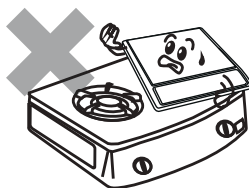
-  Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.




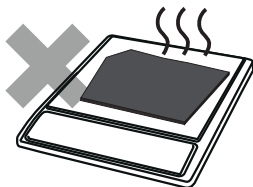
-  To avoid affecting product performance and to prevent injury, do not heat empty pots. When in use, do not leave the appliance without supervision for a long time. When leaving the appliance without supervision, make sure there is enough water in the pot.




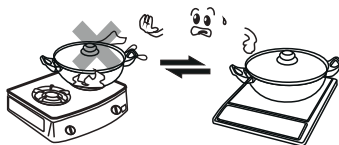
-  To avoid accidents, do not place the induction cooker, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove).



-  Do not heat iron items on the induction cooker heating plate to avoid danger caused by high temperatures.

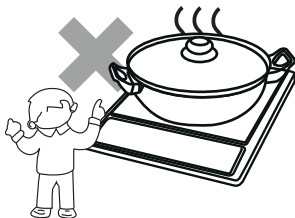


-  The utensils provided for the induction cooker can only be used for cooking with it. These cooking utensils cannot be used on both induction cooker and gas stove.

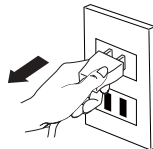


I. SAFETY INSTRUCTIONS

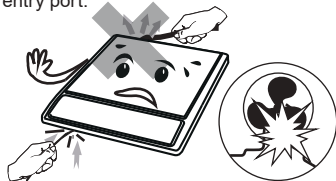
- ⊘ To avoid injuries such as scalding, do not let children operate the appliance alone.



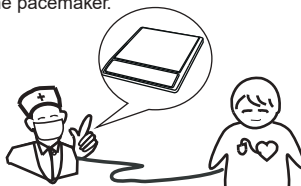
- ⚠ Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components, caused by prolonged electrical connection.



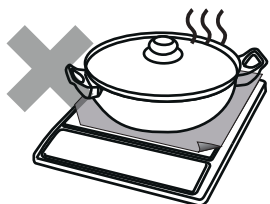
- ⊘ To avoid danger, do not insert any foreign object, such as iron wire, nor block the air ventilation opening or air entry port.



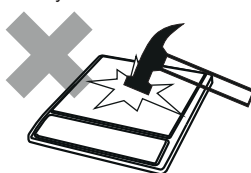
- ⚠ People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.



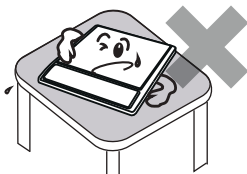
- ⊘ To avoid danger, do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.



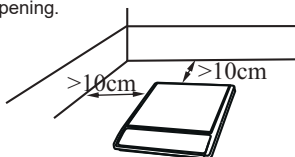
- ⚠ To avoid damage, avoid causing impacts on the heating plate. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



- ⊘ When using the induction cooker, do not put it on any metal platform (such as iron, stainless steel, aluminium), place a non-metal pad less than 10cm thick on the heating plate.

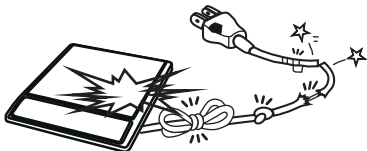


- ⚠ When using the induction cooker, place it horizontally and allow at least 10cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindering release of heat, do not cover the ventilation opening.



I. SAFETY INSTRUCTIONS

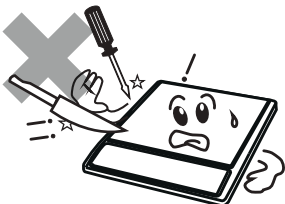
- ❗ To avoid danger, if the power cord is damaged, have it replaced by agents of the manufacturer, its maintenance department or specialized personnel from a similar department.



- ⚠ Please use a dedicated and high quality power outlet, with high power rating, equal to or above 10A. Do not use poor quality outlets. Do not share the power outlet with electrical appliances with high power ratings, such as air conditioners, electrical stoves etc to avoid fires caused by overburdening the outlet.



- ⚠ Do not touch the cooker plate with sharp tools to avoid cracking or damaging the plate. If cracking is found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.



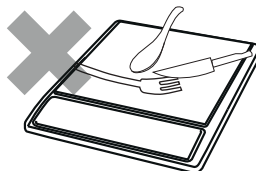
- ⚠ When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker and causing a short circuit of the electrical board. When not in use for a long period, please clean it and put it into a plastic bag to store it.



- ⚠ The cooker cannot be overloaded. Overloading the plate may damage the plastic cover and cooker plate.



- ⚠ Metal objects, such as knives, forks, spoons and lids, should not be put on the surface of the cooking area, since they can become heated.




- ⚠ Do not use the induction cooker near a gas stove, kerosene stove, gas cooker or in any space with an open fire or an environment with high temperature.




- ⚠ Do not use the induction cooker by putting it onto a carpet, tablecloth or thin paper to avoid blocking the air inlet opening or air outlet opening, which results in influencing heat emission.

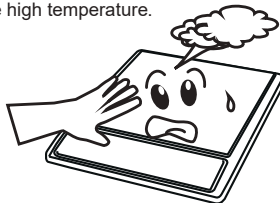


I. SAFETY INSTRUCTIONS

 Always clean the induction cooker to prevent mess from getting into the fan, which could influence the normal operation of the appliance.



 When operating the appliance or after moving the pot, the cooking area will remain hot for a period of time. Do not touch it, be careful of scalding caused by the high temperature.



This appliance is intended to be used in household and similar applications such as:
 -Staff kitchen areas in shops, office and other working environments;
 -farm houses;
 -by clients in hotels, motels and other residential type environments;
 -bed and breakfast type environments.

 **Mandatory**

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.

 **Mandatory**

We suggest that you should periodically check that there are no object (glass, paper, etc) that could obstruct the inlet under your induction cooker.

 **Warning**

Never have the induction cooker to work without food inside, otherwise its operational performance may be affected and danger may happen.

 **Mandatory**

Keep electrical appliance out of reach from children or inform person. Do not let them use the appliances without supervision.

 **Warning**

Children should be supervised to ensure that they do not play with the appliance.

 **Warning**

The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

 **Warning**

This appliance is for household use only. Do not use outdoors. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.

 **Warning**

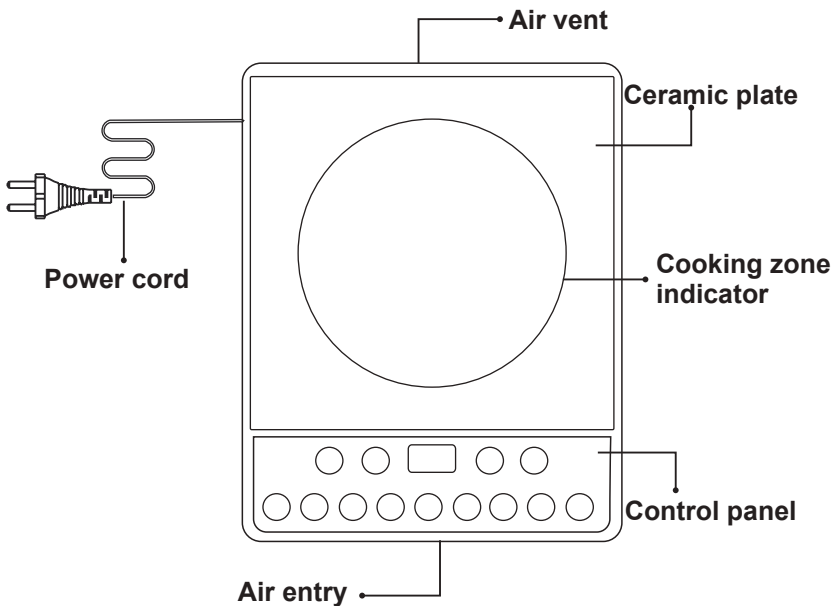
II.PRODUCT INTRODUCTION

The induction cooker is able to meet various kinds of cooking demands by electromagnetic heating, high thermal efficiency, is safe and reliable, easy to clean.

Performance Parameters

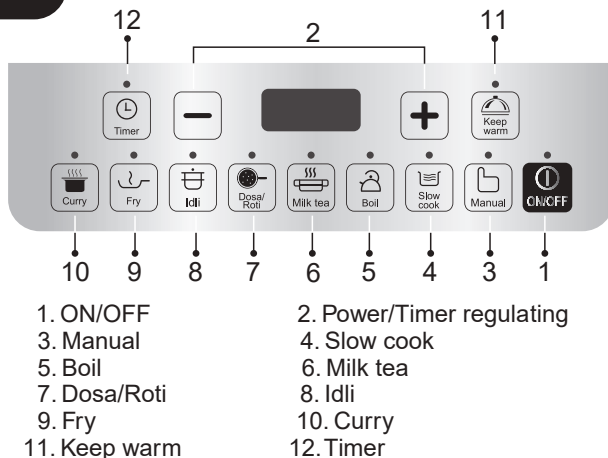
| Model | Applied voltage/frequency | Rated power | Dimension (mm) | Weight (kg) |
|---------|---------------------------|-------------|----------------|-------------|
| SKY1914 | 220-240V~ 50/60Hz | 1900W | 355x270x65 | 1.95 |

Product Sketch Map



II.PRODUCT INTRODUCTION

Control Panel



Before using New Induction cooker

- Read this guide, taking special note of the “Safety Warnings” section.
- Remove any protective film that may still be on your ceramic plate.

Put the pot on the ceramic plate

- Make sure the air vents are not blocked and keep utensils away from the immediate surrounds of the ceramic plate.
- Make sure the cookware which has food or liquid is placed in the center of ceramic plate.

Connecting the power and switching on

- After pressing the “ON/OFF” button, the induction cooker will start heating.
- After pressing the “ON/OFF” button, if there is no proper pot on the cooker plate, the induction cooker will not heating and alarm, indicating that a pot is required. It will switch off automatically.

III. OPERATION INSTRUCTIONS

Function

- After switching on the induction cooker, press the corresponding function button to select the desired cooking mode.

Function cooking mode instructions

Note: Power in each cooking mode is restricted complying with the coking requirement and you can use manual mode if higher wattage is required.

| Cooking Function | Default Cooking Time | Default Wattage | Adjustable cooking time range | Method |
|------------------------------------------------------------|----------------------|-----------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MANUAL (default) | 2 hours | 1000 W | 1 min-3 hours | This setting can be used for all type of cooking. Press the manual button and use the +/- buttons to increase or decrease the wattage. Wattage adjustment can be done from 100W to 1900W. |
| DOSA ROTI/ (Refer Roti/Dosa function on page 12) | 2 hours | 800 W | 1 min-3 hours | The Roti/Dosa mode can be used to cook food on a flat induction type tawa. In case the tawa gets overheated or less heated, the wattage can be increased or decreased as required using +/- keys. Wattage adjustment can be done from 100W to 1600W. |
| BOIL | – | 1900 W | NA | BOIL mode useful for boiling water Note : 1. It is recommended to put water that occupies 30% to 80% of the pot capacity, when boiling water. 2. When boiling water, factors such as uneven pot bottom, scale or weather conditions could influence the boiling effect, 3. Please use flat bottom vessel when boiling water. Wattage adjustment can be done from 100W to 1900W. |
| IDLI | 1 hour | 1600 W | 1 min-3 hours | This cooking mode can be used for steaming idli/dhokla/vegetables etc. To increase or decrease the wattage as required use +/- keys. Wattage adjustment can be done from 100W to 1800W. |
| CURRY | 45 mins | 1300 W | 1 min-3 hours | This cooking mode can be used for gravy dishes. To increase or decrease the wattage as required use +/- keys. Wattage adjustment can be done from 100W to 1800W. |
| MILK/TEA | 15 mins | 800 W | NA | This cooking mode can be used for boiling tea/coffee/milk. To increase or decrease the wattage as required use +/- keys. Wattage adjustment can be done from 100W to 1300W. |
| FRY | 1 hour | 1300 W | 1 min-3 hours | This mode is applicable for high temperature cooking and is typically used for deep frying like samosa, puris, bhajias etc. Wattage adjustment can be done from 100W to 1900W. |

III. OPERATION INSTRUCTIONS

| | | | | |
|------------------|--------|-------|---------------|---------------------------------------------------------------|
| SLOW COOK | 3 hour | 500 W | 1 min-3 hours | In this mode the wattage is fixed |
| KEEP WARM | 2 hour | 100 W | 1 min-3 hours | This mode can be used to keep food warm. the wattage is fixed |

*Above shown wattage is for ideal vessel. Actual wattage may differ depending upon the vessel used.

Timer

- Press the “Timer” button to enter the timer mode. When the timer indicator lights up and the numbers blink on the display, press the “+” or “-” button to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down. When the counting down is over, the induction cooker automatically stops heating and switches off.
- The induction cooker will shut down when the default timer is reached unless the user sets the timer himself.

Switch Off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the “ON/OFF” button to turn off the appliance.

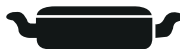
IV. COMPATIBLE COOKWARE



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

- Requirement for pot materials: containing magnetic inducing materials.
- Shape requirement: flat bottom, with the diameter more than 15 cm and less than 18 cm.
- After the first use, some white spots would appear at the bottom of the pot. This is normal.
- Please pour some vinegar into the pot, heat it at about 60-80 °C, then wipe the spots away with brush.
- Incompatible pots material: glass, ceramic, aluminium, copper and other non magnetic material.
- If the pot removed, the induction cooker will stop heating immediately. After the buzzer sounds for 1 minute, it will go into standby mode automatically.

V. CLEANING AND MAINTENANCE

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

Note: Please do not rinse it with water.

V. CLEANING AND MAINTENANCE

For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.

When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs.

VI. TROUBLESHOOTING

| Abnormalities | | Key checking points and trouble shooting |
|------------------------------------------------------------------------------------------------------------|-------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| After plugging in the power cord and pressing the "ON/OFF" key, the indicator and display do not light up. | | <ul style="list-style-type: none"> • Is the power plug properly connected? • Is the switch, power outlet, fuse or power cord damaged? |
| The "ON/OFF" indicator lights up and the display works normally, but heating does not start. | | <ul style="list-style-type: none"> • Is the pot material proper? • Is the appliance in a "Preset" working status? • For other causes, please take the appliance to a repairing and maintenance site to be fixed. |
| Heating suddenly stops during the process. | | <ul style="list-style-type: none"> • Is the temperature of the oil too high when frying dishes? • Is the temperature of the surroundings very high? Is the air inlet or air outlet of the induction cooker blocked? • Is the default heating time of the induction cooker over? • The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it. |
| Code of failure | E3 E6 | <ul style="list-style-type: none"> • Wait a moment and press the "ON/OFF" button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual. |
| | E7 E8 | <ul style="list-style-type: none"> • Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual. |
| | E1 E2 E4 E5 Eb | <ul style="list-style-type: none"> • Please contact the special maintenance department. |

Emergency

During using, if there are some abnormal cases, please unplug immediately and disconnect power.

For any failure of the product, please contact the special maintenance department or the customer service center.

VII.WARRANTY

If problems occur with the product, please contact our specific repair and maintenance site or service center.

- One year warranty for the induction cooker.
- The starting warranty date refers to the invoice opening date of the product.
- Any problem caused by the following items is not included in the warranty:
 1. Damage caused by incorrect use, storing or maintenance by the customer.
 2. Disassembling or repairing the appliance by a repair agent that is not appointed by our company, resulting in damage to the appliance.
 3. The model number on the invoice is different from the one of the product to be repaired, or the model number on the invoice is modified.
 4. No valid invoice.
 5. Damage due to force majeure.
 6. Putting the induction cooker to commercial use.
 7. We are not responsible for accidents arising due to the use of our accessories not designed for utilisation with this product.
 8. Using the product in a non-household environment is not covered by the warranty scope.
 9. Man-made issue or problems caused by incorrect use are not covered by the warranty scope.
- For those products beyond the warranty, the customer service center of the company will still serve you warmly.

VIII.SPECIAL DECLARATION

If there is technical amendment for the product, it will be edited into the updated version of the instruction manual. Please be aware that we will not inform customers of this separately. If the appearance or color of the product is modified, please refer to the real appliance as a standard..