

# Induction cooker

#### Specifications

Item No.: PA0109 Power Rate:

Voltage: 120V ~ / 60Hz

140°F-460°F

Temperature:

500W - 1800W / 1-10 Power settings Timer : 0-170 Minutes

# Please read carefully the following safety precautions before using the induction cooker.

- 1). Do not plug cooker in with wet hands to avoid getting electrical shock.
- 2). Do not plug into a socket where several other appliances are plugged in.
- 3). Do not use if the power cord is damaged or the plug does not fit the socket properly.
- 4). Do not open the cooker to replace spare parts by yourself.
- 5). Do not use the cooker near open flames or moisture.
- 6). Do not use where children can reach cooker.
- 7). Do not place on unstable surfaces.
- 8). Do not heat an empty pot or overheat to avoid dry boiling.
- 9). Do not place metallic objects such as utensils, pot lids or aluminum foil on cooker top.
- 10). Use the unit with sufficient space around it.
- 11). Do not use unit on tablecloth or any other low-heat-resistant article.
- 12). If the cooker surface becomes cracked or damaged, switch unit off and have cooker repaired before using.
- 13). Do not block air intake or exhaust vent.
- 14). Do not touch the cooker top after removing cookware, as the top will remain hot before cooling.
- 15). Do not place the cooker near objects which are affected by a magnet

#### How to use cooker

1) Plug the power cord into a 120V/15 amp electrical outlet. The power indicator light will illuminate red. Before turning the unit on, make sure the ingredients are in the proper cookware and the cookware centered on the cooktop surface. Turn the power on by pressing the ON/OFF button once. The default power setting of 5 will appear in the LED display.

2) Press ON/OFF switch and the Heating light will appear, indicating that the induction cooker is heating at the default power levels of 5. Press the INCREASE or DECREASE buttons to adjust power level from 1 - 10.

3) If it is preferred to cook by temperature, press the TEMP button, the Temperature light will shine, indicating the induction cooker is warming to a default temperature 320°F. Press the INCREASE or DECREASE buttons to adjust temperature from 140°F to 46θ.

4) The automatic timer may be used with either the Temperature or Power mode. Press the TIMER mode button until the timer light illuminates red and "0" will appear in the LED READOUT display. To set desired cooking time, use the INCREASE and DECREASE buttons. Time will change in 1-minute intervals each time one of the buttons is pressed. Press and hold allows for quick increase or decrease time by 5 minutes.

5). Pressing the ON/OFF button during operation will cause the cooker to shut off immediately. The fan will continue to run to cool down the induction cooker for one minute and then automatically shut off.

6) This unit will shut down automatically in 120- minutes if no button or key is pressed. This feature is in compliance with safety regulations.

## Usable and Non-usable cookware

#### 1). Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 4 5/8 inch to 10 1/4

inch.



2). Non-usable Pans

Pots

Heat-resistant glass, ceramic containers, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom

measuring less than 12cm.





Copper Pots



Less than 10 1/3'





Glass Pots

How to Clean

- 1). Unplug unit and wait until the cooker is cooled down completely.
- 2). Clean cooker after each use.
- 3). Do not use benzene, thinner, scrubbing brush or polishing powder to clean your cooker.
- 4). Wipe cooker clean using dish washing detergent and damp cloth.
- 5). Use vacuum cleaner to clean dirt from the air intake and exhaust vents.
- 6). Never run water over or submerge the unit.

## If the unit doesn't operate as intended, see the Troubleshooting Guide.

Error Codes	Potential Reasons	Solution
E0	Without cooking utensil on the	Place or replace a suitable pan with a flatted
	stove top or using an	bottomed on the plate.
	inappropriate cooking utensil	
E1 / E01	Induction cooker overheat	Clear all obstacles that block the vent under the
		bottom of the induction cooker, then place the
		cooker in an open area and try again after the
		appliance cools down.
E2 / E02	Stove-top overheat	Make sure water or something is inside the pan.
E3 / E03	Voltage under-loaded/over-loaded	Make sure the voltage and frequency comply
		with the rating label shown on the product.