

USER MANUAL

COUNTERTOP SEPT- UP DOUBLE INDUCTION RANGE



MODEL: IC-3600S



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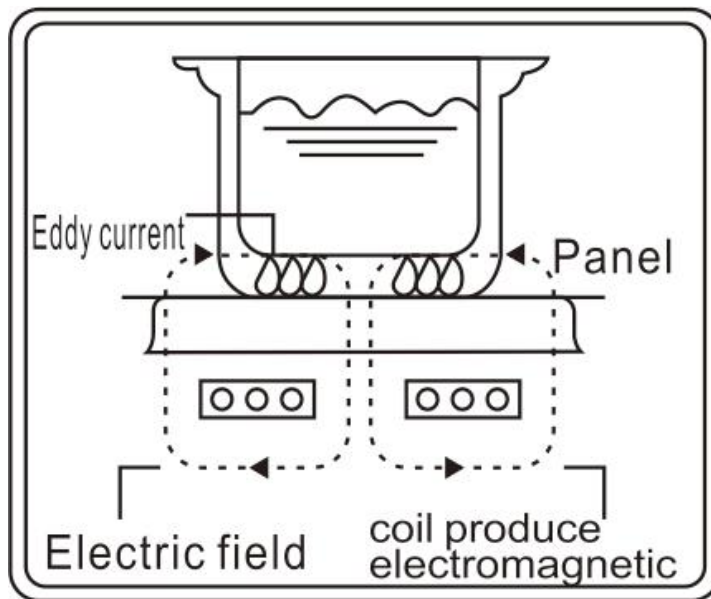
Please read all the instructions carefully before using the appliance

Safety and Warranty:

1. Do not place the unit near fire or gas or any hot environment in order to avoid damages or malfunction.
2. To reduce the risk and damage, the plug should be fit into an individual outlet and the rated electrical current should be not less than 15A.
3. Place the unit on a level and dry surface.Ensure there is a minimum free area of at least 10cm surrounding the unit on all sides.
4. Do not immerse the appliance or electric cord in water or any other liquid.
5. Do not allow any liquid to enter the unit's cabinet.This will damage the inner electrical parts.
6. Ensure the power code is removed from the power socket before cleaning.
7. Do not cover the air vent with anything during cooking.
8. Before Heating any tinned food please uncap its cover.
9. Do not place any metallic accessories like spoon,ladles etc on the cooker while cooking in order to avoid heating.It is advisable to keep even non-metallic objects at least 10cm away from the unit while it is in use.
10. Do not cook with an empty pot.It may cause malfunction or pose danger.
11. If power cord gets damaged,please ensure you replace it only with a manufacturer recommended cord.
12. If the unit is not working for some reason even after basic trouble-shooting by you,please immediately contact with our service points.Do not attempt to open the unit by yourself as it may be dangerous.
13. Always clean the unit to avoid dirt going into the fan.This will affect its normal functioning.
14. Do not touch the plate while the unit is working,it may cause burns.
15. Users with cardiac pacemakers are advised to consult their doctors before using this product.
16. Do not place the unit on or near a gas stove.
17. Do not place any inflammable item like paper,cloth or other such articles under the unit.It may cause a fire hazard.
18. Do not place the unit on a cloth or carpet etc.This may block the air vent and be of danger to the unit and the user.
19. Avoid hitting the plate of the unit as it may crack or break the unit.In case you spot any cracks on the cooker surface,turn off the unit and remove the cord from the electric outlet immediately and contact the service centers.
20. Do not touch the control panel with any sharp objects.

Induction Technology

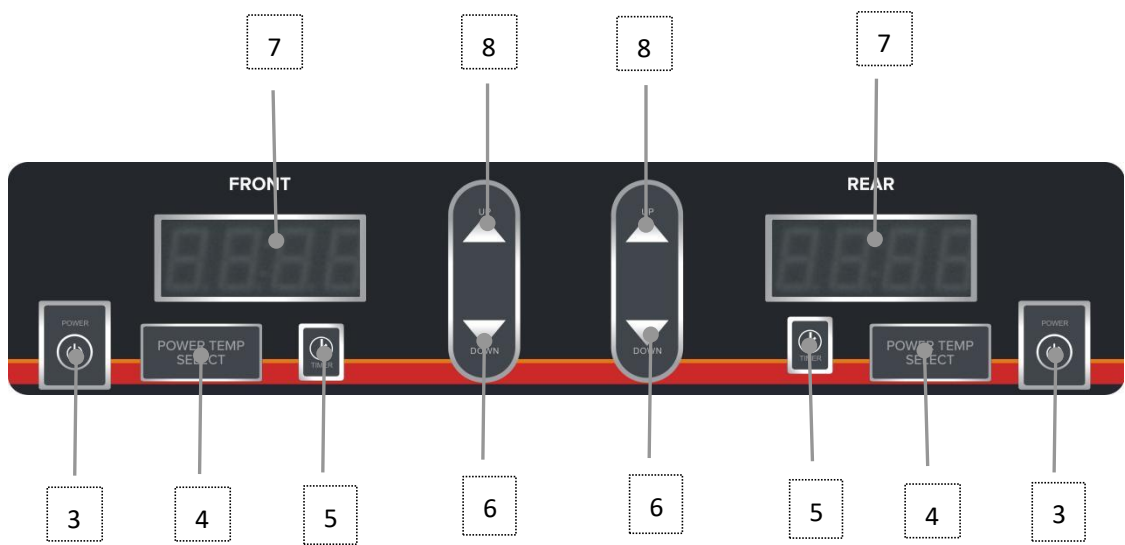
When the power connection is ON, the electric current will produce a magnetic field in the induction coil, which is embedded in the machine. As soon as the magnetic force lines in the magnetic field touch the alloy steel pot/boiler, it will produce a heating effect, which then heats the good in the saucepan or pot.



Technical Specifications

Model	IC-3600S
Power	1800W+1800W(3600W)
Electrical	208-240V, 60Hz

Parts Identification:



1. Black Crystal Plate	2. Heating Area
3. On/Off Button	4. Power Temp Select Button
5. Timer Button	6. Decrease Button
7. LED Display	8. Increase Button

Product operating instructions: Rear=Front

1. Basic Operation

- Insert the plug into 208-240V,60Hz Socket,the LED Display will show “----”.
- Place induction compatible cooking utensils in the center of the cooker plate.
- Press On/Off button to power the unit on. The display will show “0000”, then press [power temp select] Button to start cooking, different cooking code,setting and adjustments.
- To power off the unit,press the On/Off button again.
- Remove the plug from the socket if the unit is not going to be used for a long time.

2. Cooking Modes:

Power

- Press the [power temp select] button ,The display will show the default power of 9.
- The power can be adjusted by the [+] or [-] buttons through the range of 1-9 (1/2/3/4/5/6/7/8/9)
- Once cooking is finished, press the [On/Off] button to turn off the unit.
- The unit will turn off automatically after 2 hours if no other function button is pressed.

Temperature

- Press the [power temp select] button,the display will show the default temperature of 200F.
- The temperature can be adjusted by the [+] or [-] buttons through the range of 140-460F (140/ 160/ 180/200/220/240/260/280/300/320/340/360/380/400/420/440/460°F)
- Once cooking is finished, press the [On/Off] button to turn off the unit.
- The unit will turn off automatically after 2 hours if no other function button is pressed.

Timer

- First select the desired cooking mode then press the [Timer] button. The LED display will flash [180].
- Press the[+] or [-] buttons to set the timer from 0 minute to 180 minutes(in 5 minute steps).
- Once the preferred time is set, do not press any buttons. The LED display will flash and the time is now activated and will start to count down.
- Once the set timing is up, the unit will turn off automatically.
- Pressing Any Cooking Mode, [Timer] or [On/Off] will exit the timer mode.

Selection of Cookware

1. Material required: Please use only induction compatible cookware made of steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter from 12 to 26cm
2. Pans/Pots/Utensils should have a flat surface. Do not try to use any other kind of utensils or vessels (especially pressure sensor vessels)



3. While buying your cookware, look for an “Induction Compatible” sign or wording to ensure it will work with this cooker.

Maintenance and Daily Care

1. Keep the unit clean at all times. Avoid dirt getting into the fan or other inner parts of the Unit.
2. Before starting to clean the Unit, ensure the Unit is powered off and remove the power plug from socket. Do not clean the Unit until the surface cools down.
3. Remove grease, dirt, stains etc by cleaning the Unit with a clean soft cloth and mild detergent.
4. The fan in the air vent of the Unit is bound to get dirt stuck on it. Please remove it regularly with a soft brush or cotton stick.
5. Do not immerse the Unit or power cord directly into water or any other liquid to clean it. It will damage the Unit. To protect the Unit from any kind of power surge, ensure the plug is fit properly into the socket.
6. Do not pull out the power cord directly during operation. To extend the appliance's life, press the “On/Off” button first, then unplug the power cord from the socket.
7. The fan will run to cool the heating plate even after the Unit is powered off. It is better to remove the plug after the fan stops working.
8. When not using the Unit for a long time, remove the plug from the socket.
9. Some models will have structural design to prevent cockroaches from entering inside the Unit. If needed, you can use mothball or equivalent cockroach repellent to protect the Unit.

Troubleshooting and Treatment

During operations, if there is any error, please check the following table for common trouble-shooting options before calling for service. Below are common errors and the checks to perform.

ERROR SCENARIO	CHECK POINTS	REMEDY
Error codes occur E0	Without Cookware or Incompatible cookware used	please check whether the cookware is induction compatible or not
Error codes occur E1	Low-Voltage	Please ensure Voltage > 100V, 208-240V is perfect
Error codes occur E2	High-Voltage	Please ensure Voltage < 280V, 208-240V is perfect
Error codes occur E3	Top plate Sensor Overheat or Short Circuit	Start again after the temperature cool down. If not, please return the cooker to the service center for checking and repairing
Error codes occur E4	Top Plate Sensor Open Circuit or without connect	Please contact service center for checking and repairs
Error codes occur E5	IGBT Sensor Overheat or Short Circuit or Fan without connect	Please contact service center for checking and repairs
Error codes occur E6	IGBT Sensor Open Circuit	Please contact service center for checking and repairs