



# User's Manual



Model: CIC2000

Thank you for purchasing this product, please read the manual carefully before using and keep it for future reference.

# CONTENT

Preface	2
Features	2
Control Panel	3
Suitable pots and container	4
Usage	5
Malfunction	7
Cleanliness and Maintenance	7
Notes	7
Caution	8

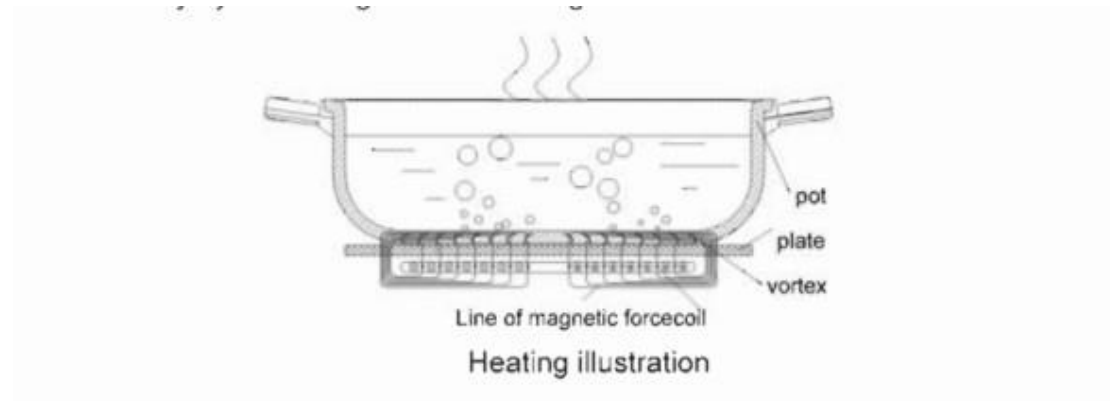
## Preface

This induction cooker is combined with advanced theories and other manufacturer's

advantages, which makes it of novel high quality. It is safe & environmental friendly, which will bring you convenience and great feeling while using it

### Features

**1.Efficient and energy-saving:** It uses electromagnetic induction to heat quickly and efficiently by combining with magnetic line's of force.



**2.Safe and environmental-friendly:** It will only heat the pots put on the black refractory crystallized glass plate which is insulated and leak proof, so there is no worry about ruin by split water or milk etc. It is much safer. When the temperature is too high or the voltage changes the cooker will enter protection mode. If no order of choice in 2 hours, it will stop automatically. There is no danger such as leakage, explosion, burn which are caused in case of gas stove hence it is less prone to accidents comparatively. While cooking, there is no flame and smoke, which make cooking easy and healthy.

**3.Microcomputer control:** You can choose various functions upon your needs, such as hot pot, stir fry, milk and steam.

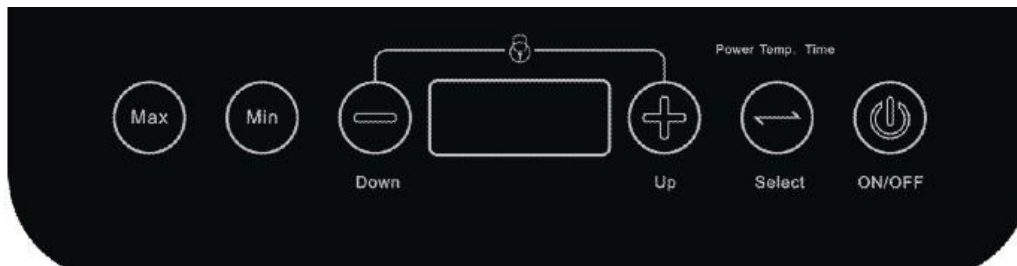
Various heating temperature--It can maintain an adjusted temperature all the time.

Preset & Timer set--It starts working automatically when preset time arrives & it will stop working according to adjusted time.

Protecting function--To ensure the induction cooker work's properly, the inner system can check the cooker itself and adopt corresponding protecting function.

Easy to clean-- Advanced black refractory crystallized glass plate is easy to be cleaned. The split water or milk etc can not be heated, and you can wipe it off with cloth after removing the pot.

### 2.Control panel

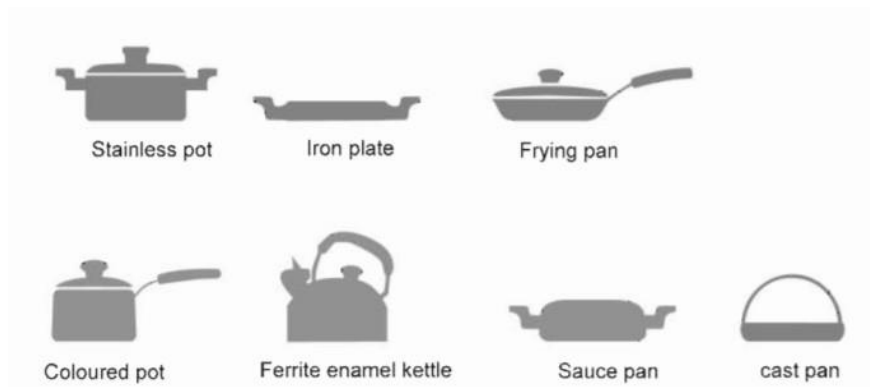


※ Not actual product, just for reference

### 3. Suitable and unsuitable pots and containers

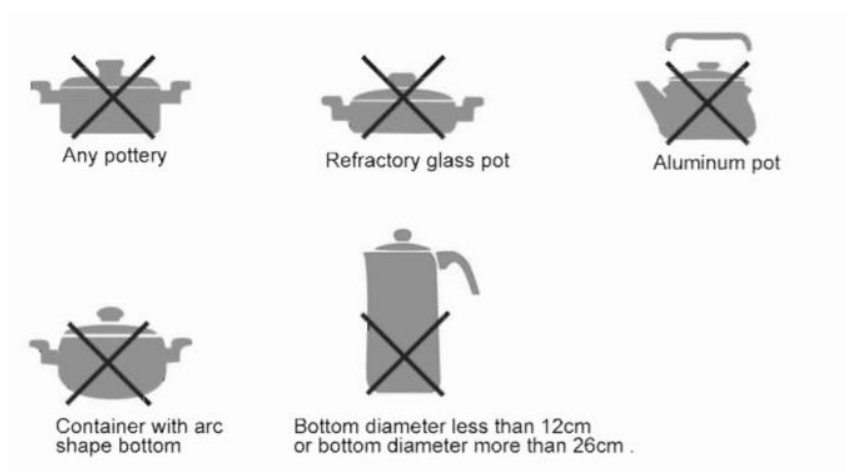
#### 1. Suitable pots and containers

Pots made of enamel, stainless steel, cast iron should be of between 12cm and 26cm in diameter.



#### 2. Unsuitable ones

Containers made of aluminum, copper or aluminum alloy should not be used on the cooker as well as those whose diameter is less than 12cm, or diameter is more than 26cm.



## 4. Usage

### 1. Switch on

Plug in the socket, the indicator comes on and has entered an idle state. Touch [On/Off] button the digital display will blinding, the buzzer will warning with "DI", touch [On/Off] button which will cancel all selected function and bring it back to idle state.

### 2. Operation

#### 1. ON/OFF:

Touch the key of "ON/OFF", the indicator light of "ON/OFF" will lighting, the indicator light of "POWER" will flickering.

#### 2. SELECT:

Touch the key of "SELECT", the LED lamp of "ON/OFF" and "POWER" will light, the screen display with "1200". Power can be adjusted from 200W to 2000W by touch "+/-", each step 200W. Touch "SELECT" again, the LED lamp of "POWER" will light, the lamp of "TIMER" will flickering, the screen will display "00", then can set the timer function(0-180minutes) by touch "+/-". After setting Timer, the LED lamps and screen display of "POWER" and "TIME" will light alternately.

Then touch "SELECT" key again, the LED lamp of "TEMP." will light, the screen will display with "180". There are 10 levels temperature settings adjustable(from 60°C to 240°C, each step at 20°C) by touch "+/-".

In Temp. cooking mode, touch "SELECT" again, the LED lamp of "Temp." will light, the lamp of "TIMER" will flickering, the screen will display "00", then can set the timer function(0-180minutes) by touch "+/-". After setting Timer, the LED lamps and screen display of "Temp." and "TIME" will light alternately.

#### 3. Max/Min:

Touch the button of "Max" or "Min", can make the unit heating at MAX or MIN power level.

#### 4. +/-:

Touch the key of "+" or "-" to adjusted the power or temperature level.

#### 5. Time set:

- You can preset a cooking time, change or check the current status of the remaining cooking time with the "TIMER" button. You can set the cooking time from 1 minute (0:01) up to 3 hours (3:00, equivalent to 180 minutes).
- To apply the selected time, wait a few seconds without pressing other buttons. The

timer is active.

- As soon as you have set the timer, the currently selected/remaining cooking time appears in hours:minutes, alternating with the watt or temperature indication.
- As soon as the indicator light above it goes out, the timer is off. Then the last power or temperature level setting (e.g. 7 or 180) is displayed. When the time has run its course, you will hear an acoustic signal and the appliance goes into standby mode.
- Please note: When a setting is not changed within about 3 seconds while the display is flashing, the appliance adopts the last displayed or set value.
- To stop the cooking or warming process without preset time, turn the appliance off with the ON/OFF button.

#### 6. LOCK:

Touch the key "+" and "-" at same time, the unit enter to lock state, the screen will display with "L", any function key doesn't working(except "ON/OFF" and "+/-"). And touch the key "+" and "-" at same time again, the unit back to unlock state.

## **Malfunction Code**

If there is something wrong with the induction cooker, please check it as following before sending to repair.

Malfunction	Disposal
E0	The pot used is not suitable

E01	The temperature of IGBT is over high or the IGBT is open/short circuit.
E02	The temperature under glass is over than 180°C, or the temperature sensor is in open/short circuit.
E03	The supply voltage over or lower than normal.

#### 6. Cleanliness and maintenance

- ※ Before cleaning, please unplug to avoid electric shock!
- ※ Just remove the pot and wipe the surface. If the ceramic surface become's yellow use oxalic acid or tooth paste to clean it.
- ※ Do not place anything inflammable, acid or alkali near the cooker to avoid corrosion and short longevity.
- ※ Do not immerse the cooker in water and do not use gasoline or benzene etc detergent to clean. You should use soft damp cloth to wipe it.
- ※ Please do not rub the surface by the bottom of pots to avoid damage of the plate.
- ※ Thoroughly clean the cooker before storing, cover it with plastic bag and keep it in dry place.

#### 7. Note

- ※ Use the cooker in correct temperature and humidity.
- ※ Do not touch the surface after using as it can be still hot.
- ※ Please use pots and containers with smooth bottom, if not, the temperature will not be high enough and lead to out of order. Do not use those pots made up of aluminum, copper or nonmetal.
- ※ With the sluggish conduction of heat, empty pots and containers will be destroyed or deformed even if the cooker has protecting function to deal with this situation. So please do not heat empty pots and containers.
- ※ To get the best efficiency, please use the recommended pots else it may cause out of order or poor efficiency.
- ※ It is normal that there will be difference for each cooker for the sluggish temperature checking and different boiling point in different areas.
- ※ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- ※ This cooker does not heat small objects put on the heating surface. But you had better not put metal, forks, knives, spoons or watches on it, which will be damaged after the cooker starts to work.
- ※ Try not to collide the ceramic plate. If broken, please cut off the power immediately

and send it to service center for help.

※If any abnormal phenomenon occurs, please unplug and contact our designated service center. Do not disassemble the cooker to avoid danger.

※If need repair, please follow the Guarantee Manual.

This appliance is not intended for use by person(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.

9

#### 8.Caution



Use specified socket only (Current>15A).



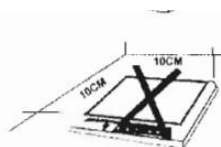
Do not use water to wash the cooker directly, and use damp cloth to clean it.



To avoid danger, please do not heat the empty pan on the plate.

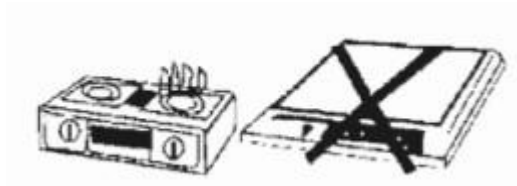


To avoid electric shock, the air inlet and outlet should be without any foreign objects such as iron wire.



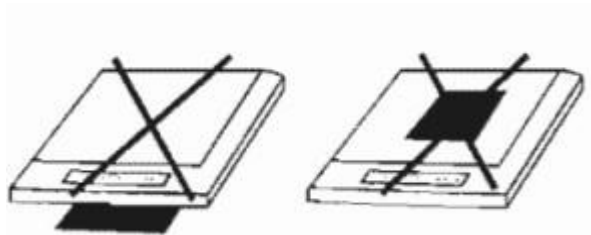
Put the cooker evenly and at least 10cm far away from the wall.





Do not place the cooker in high temperature and keep it away from hot sources.

10



Do not put any iron plate on the surface or bottom of the cooker to avoid danger of overheat.



When heating canned food, please open it first to avoid danger of explosion.



Keep away from the reach of children after or during cooking.

**Special Announcement:**

All the data are checked to the letter. If any misunderstanding occurs due to printing failure or misunderstanding of contents, our company hold the right of final explanation. If any technical improvements occurs, it will be included in the new version of user manual and may not be informed to you. For the product appearances & color changes ,please refer to the actual product