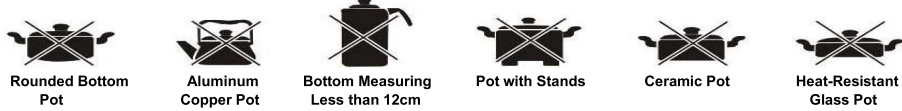


measuring less than 12cm.



**V. How to Clean**

- 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 benzene, 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).

**TROUBLESHOOTING**

Error Message	Cause	Solution
E0	No pan or unsuitable pan	Suitable pan
E01	Temperature of IGBT is too high or temperature testing circuit failure.	Clear/unblock ventilation slots. Let the device cool off for a few minutes. the device is ready for the error message remains indicated in the display after the device has cooled off . Contact retailer
E02	Heating empty pan, temperature of pan is too high or temperature testing circuit of pan is fail.	Remove the cookware form the hob. Let the device cool off for a few minutes .The device is ready for operation afterwards
E03	Voltage is unusual.	Let the device cool off for a few minutes. The devices is ready for operation afterwards



# Induction Cooker



**MODEL : ICD3500**

Please read it carefully and keep for future reference.

## I .Specification

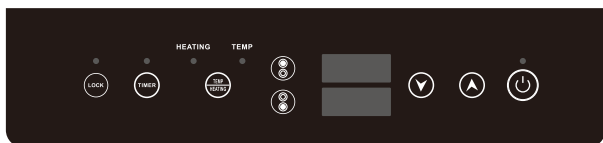
- 1). Item No.: ICD3500
- 2). Power Rate: Front zone: 500W -1800W  
(500W,600W, 800W, 1000W, 1200W, 1400W,1600W,1800W)  
Rear zone: 500W -1700W  
(500W,600W, 800W, 1000W, 1200W, 1400W,1600W,1700W)
- 3). Voltage: 220-240V~ / 50Hz/60Hz 3500W
- 4). Temperature: Front zone: 60°C-240°C, Rear zone: 60°C-240°C

## II .Importance



**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 unite 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). The surface is liable to get hot during use.

## III .How to Use (The operation of both zones are the same)



- 1). Place usable cooking utensils in the center of the top plate and plug in, the instruction light of power will shine. The display will show " - - - -".
- 2). ON/OFF is for the Power, while HEATING/ TEMP/ TIMER are for different Functions. The 4-digital Display on the middle shows the information of all function buttons.
- 3). Heating is the default function of starting working of the induction cooker. When pressing On/ Off, the display will show "----".Then choose the zone you want ,both zone of the cooker will heat the cookware at 1200W.

Choose the zone by press  or  ,the power rate can be adjusted by "▲" or "▼". Please be noticed that the power range of Front zone is from 500W to 1800W, and the Rear zone is from 500W to 1700W.

- 4). Choose the zone by press  or  , pressing TEMP, the induction cooker will enter the state of setting temperature, meanwhile, the light of TEMP will shine. The default temperature of setting temperature for both zone is 180°C. Temperature can be adjusted by "▲" or "▼". Please be noticed that the temperature range in Front zone is from 60°C to 240°C, and Rear zone is from 60°C to 240°C.
- 5). Choose the zone by press  or  ,pressing TIMER, the light of TIMER and one of the light of Heating or TEMP will shine correspondently, the cooker will enter the state of Setting Time. Timer can be adjusted by "▲" or "▼" from 0 – 180 minutes. Five seconds later, the window will atomically shift to the state display of correspondent function.
- 6). After you select the function, press the Lock button to lock the function you want, then the Lock Indicator will be shine. The induction cooker has no response when press any other button during this state. If you want to select other function or want to close the unit, press the Lock button again, until it make a sound "bi" for 2 times, every button will be work normally.
- 7). This appliance is liable to get hot during use.

## IV .Usable and Non-usable Utensils

### 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