



CGIC20A03 Induction Cooktop and Infrared Cooktop Instruction Manual

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CGIC20A03 Induction Cooktop and Infrared Cooktop



Product Information

Specifications

- Model: CGIC20A03 CGIC20H03 CGIF20C03 CGDIC35I03
- Type: Induction Cooktop and Infrared Cooktop
- Power Supply: 220V, 16 Amp

Induction Working Principle

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 the heating effect, which would lead to the heating of the food in the pot.

Each Parts Name

The parts of the induction cooktop include:

- Plate
- Power Socket
- On/Off Button
- Function Button

Product Usage Instructions

Using Method

1. Put the pot with food on the center of the plate.
2. Connect the Plug into the 220V, 16 Amp power socket. Ensure that the machine is now ready for use.
3. Press the on/off button, and then choose the desired function using the function button.

Caution

Do not turn off the power supply before the device cools down completely. Turning off the power supply may cause damage.

Automatic Function

The induction cooker's automatic function includes various cooking functions such as soup, porridge, milk, tea, keep warm, save fire, etc. These functions are all controlled by the CPU of the induction cooker. Depending on the type of food being cooked, the fire is automatically adjusted and the cook process is finished automatically.

1. The automatic function must work with a pan. If the bottom of the pan is thin, automatic functions cannot be used.
2. When the automatic function is being used, the fire and timer cannot be adjusted.
3. The automatic function is better suited for cooking larger quantities.

Manual Adjustable Function

The induction cooker's manual adjustable functions include fry vegetable, hot pot, barbecue, stewing, stir-fry, timer, preset, etc. Users can adjust the fire and timer based on their cooking requirements to achieve personalized cooking.

1. It is better to use an induction cooker special pot for optimal performance.
2. Pay attention to the cooking process to avoid accidents.
3. After choosing the cooking project, the timer and preset can be selected.
4. To inquire about the power and voltage, press the key to display the current voltage or current of electricity.

Protect Function

1. Low power and high power protection: When the power is lower than 88V or higher than 280V, the machine will not heat up.
2. Auto-inspection function for small objects: When some small iron products with a diameter less than 8cm are detected, the machine will not output power and heat.
3. No pot or unsuitable material protection: If there is no pot or the pot's material is not suitable, or the pot's bottom size is less than 8cm, the machine will not output power and heat. A warning sound will be emitted.
4. Plate surface temperature protection: When the temperature of the plate surface is too high, the machine will automatically stop outputting power and emit a long beep sound or fault alarm. It will resume operation once the temperature cools down.

Safety Notice

- Please do not use the electrical outlet of 16A alone. Do not use general sockets and do not use other appliances simultaneously.
- When using the induction cooker, place it on a smooth surface and keep a distance of over 10cm from gas cookers and kerosene cookers.
- Do not clean the induction cooker with water directly to prevent any risks.
- Do not insert wires or any objects into the inlet and outlet to prevent any risks.
- Do not pull iron on the plate to protect against high temperatures and avoid any risks.
- Seal food before heating and open the lid after heating.
- Do not use the induction cooker on an iron plate or any places with a metal mat over 10cm.

FAQ

Q: Can I use the induction cooker without a pan?

A: No, the automatic function requires a pan for proper operation. If there is no pan or the bottom of the pan is too thin, the automatic functions cannot be used.

Q: Can I adjust the fire and timer during the automatic function?

A: No, during the automatic function, the fire and timer cannot be adjusted. The induction cooker automatically adjusts the fire based on the type of food being cooked.

Q: Can I use any pot with the induction cooker?

A: It is recommended to use an induction cooker special pot for optimal performance.

Q: How can I check the power and voltage of the induction cooker?

A: Press the key to display the current voltage or current of electricity.

Q: What happens if the plate surface temperature is too high?

A: The machine will automatically stop outputting power and emit a long beep sound or fault alarm until the temperature cools down.

Induction Cooktop and Infrared Cooktop

INSTRUCTION MANUAL

Read this manual carefully before operation

Pictures in this manual are for reference only, the product in kind prevail.

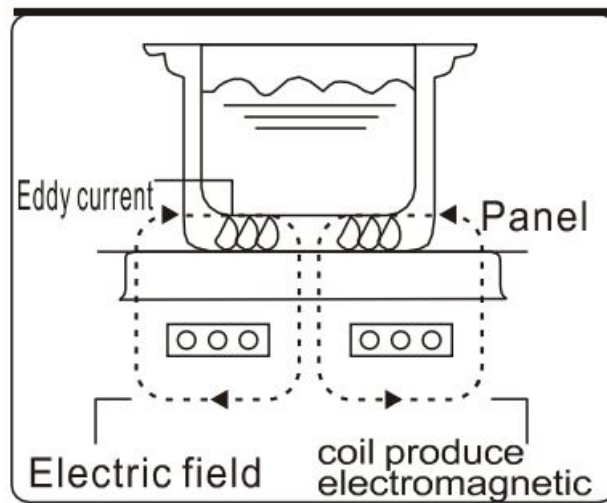
MODEL

- CGIC20A03
- CGIC20H03
- CGIF20C03
- CGDIC35I03

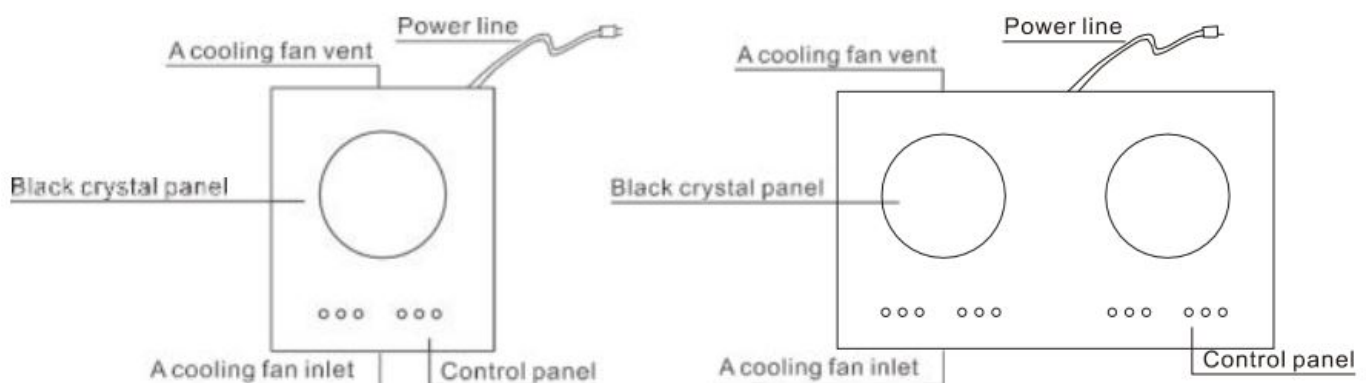
This instruction manual contains important information & recommendations that we would ask you to comply with to obtain best results from your products.

INDUCTION WORKING PRINCIPLE

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 the heating effect, which would lead to the heating of the food in the pot.



EACH PARTS NAME



USING METHOD

1. Put the pot with food on the center of the plate.
2. Connect the Plug into the 220 V 16 Amp power socket. The machine is Now ready for use.
3. Press the on/off button, and then choose the function button.

CAUTION

Do not turn off the power supply before device cools down completely. Turning off the power supply may cause damage.

AUTOMATIC FUNCTION

The induction cooker automatic function include: soup, porridge, milk, tea, keep warm, save fire etc. functions, all controlled by CPU of the induction cooker, depend on the vegetables, adjust the fire, the cook process finished automatically.

1. Automatic function must work with pan, if the bottom is thin, automatic Functions cannot be used.
2. When the automatic function are using, fire and timer cannot adjust.
3. The automatic function is better used for cooking more than less.

MANUAL ADJUSTABLE FUNCTION

Induction cooker adjustable functions include fry vegetable, hot pot, barbecue, stewing, stir-fry, timer, preset etc.

functions. Users can depend on the requirements of cook then adjust the fire and timer, satisfying personalised cooking requirements.

1. It is better to use induction cooker special pot.
2. Pay attention to cooking process, lead appear accident.
3. After choose cooking project, timer and preset can be selected.
4. If need inquires of the power and voltage. Press the key can show the current voltage or current of electricity.

PROTECT FUNCTION

1. Low power and high power protection when power low than 88V or high over 280V, the machine never heating.
2. Auto-inspection function for small object when some small iron products (diameter is less than 8cm), the machine will not output power and heating.
3. No pot or the material is not suitable protect If the pot material is not suitable or the pot's bottom size is small (less than 8cm), the machine will not output power and heating with a BI voice or please put pot warning When the temperature of the plate surface is too high, the machine will stop outputting power automatically with a long Bi Bi voice or fault alarm, until the temperature get cool.

SAFETY NOTICE



Please do not use the electrical Outlet of 16A alone, do not use General sockets, and do not use other appliances at the same time



When using, please make induction cooker in smooth place and keep the distance from the wall over 10cm



Do not use induction cooker near gas cooker and kerosene cooker



Do not clean induction Cooker with water directly prevent any risks



Do not insert wire etc.do not jam inlet and outlet, prevent any risks.



Do not pull iron on the plate protect high temperature because any risks.



Seal food, please heating after open lid



Do not use induction cooker on iron place, include any places where with over 10cm metal mat



Do not put the empty pot on induction cooker, prevent affect the product's performance, even any risks.



Often clean induction Cooker, avoid the ingress Fan, affect the normal work.



When using, please do not touch the plate with your Hand, avoid scald



If the power line is damage, must use professional line to replace



Do not let children use Induction cooker alone, Avoid scald



User of cardiac pacemaker please confirm with professional doctors, if without influence Then can use induction cooker

FRIENDLY AND NON-FRIENDLY COOKWARE FOR INDUCTION

Friendly cookware

Material: Iron or stainless steel. Shape: Bottom diameter about 12-20cm saucepan or bottom size is 12-20cm square pot.



Stainless Steel kettle



Iron pot



Magnetic stainless steel pot



Color iron pot



Magnetic iron kettle



Iron pan

Non-friendly cookware

Material: Non-iron metal, ceramic, glass and the bottom is made of cooper or aluminum pot. Shape: Bottom uneven, diameter less than 12cm.



Aluminum kettle



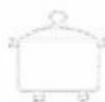
Heat-resistant Glass pot



Ceramic pot



Bottom not smooth



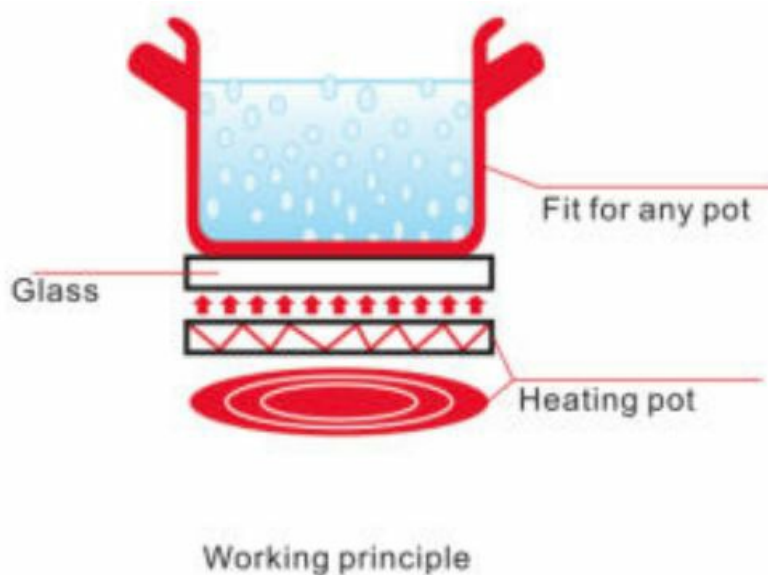
Bottom with feet



Small diameter of bottom

INFRARED WORKING PRINCIPLE

The ceramic cooker uses the principle of infrared heating technology. The nickel Chromium wire on the furnace plate generates heat, which will emit infrared when generating heat. This technology accelerates the heating speed of the ceramic furnace and there are no factors harmful to health, safety and health in the process of heat generation.



FRIENDLY AND NON-FRIENDLY COOKWARE FOR INFRARED

The pot material is unrestricted, whether iron, aluminum, copper ceramics, sand pot, heat the instruments that are applicable, if choose other pot, we suggest refer to the following with flat and not reflective is the choice with thermal transfer pot, the heating more effective.

Friendly cookware

Material: non-iron metal, ceramic, glass, iron or stainless steel. Shape: bottom diameter about 18-26cm saucepan or bottom size is 12-20cm square pot



Non-friendly cookware

Shape: bottom uneven, diameter less than



CLEANING TIPS

1. Before cleaning the cooker, make sure that the plug is unplugged and the power is off.
2. To remove dirt, select litmus less detergent.
3. If the dirt is little, just clean it with a clean wet cloth.
4. Do not clean with water directly or put it in water. If water gets inside this may cause a malfunction






PAY ATTENTION

1. When do not use the machine, please unplug power plug.
2. Please keep the machine clean, lest cockroaches and small insect enter, cause a short circuit.
3. Do not clean with water directly or put it in water.
4. When the plate and bottom are dirty, continue to use will burn and clean very difficultly.
5. When the power cord damage, please consult specialized after-sale replacement of the same model's power cord

MALFUNCTION CHECK WARNINGS AND SOLUTION

If find the induction cooker have problem as above, before send to repair please check the machine depend on the following matters.

FOR INDUCTION COOKER

PHENOMENON	CHECK
 1. Get through power supply but no Bi sound and press the on/off key, but no light	Check whether plug is good working circumstance.
	Check whether fuse is in good circumstance or not.
	Check whether the electricity was cut off.
 2. Induction cooker send out Bi sound	Check the pot using is proper or not.
	Check whether the pot is sitting in the center of the plate or not.
	Check whether the diameter of the pot is bigger than 12cm or not.
 3. Warning with E1	Check if the voltage too low.
	Check whether the socket is loose.
	Check is the line diameter is too small.
 4. Warning with E2	Check if the voltage too high.
 5. Suddenly stop heating	Check whether the environment temperature is very high or not.
	Check whether there is some block on the air inlet or outlet. Whether the fan is working or not.

during cooking, warning with E5		Check whether the keep warm temperature is already reached the temperature set or not.
		Check if the fan still working, it maybe the adjustment of the unit itself, try it again after 10 minutes.
6.Warning with E4		Check thermostat was broken.
7.Warning with E6		Check radiator was broken.
8. (In keep warm situation) the temperature is out of control		Whether the bottom of the pot is inflate or the middle of the bottom is inflate. Whether the light is on.
9.Warning with E0		Check-No pot Check-Unusable cooking cookware.
10.Warning with E3		Check-The pot has no water in.
11.Warning with E7		Check-Line error.

Note: When using the full indicator mode, a power light flicking and do not heating, check as above.

FOR INFRARED COOKER

Fault phenomena Insert the power cord press the on/off button, the power indicator not bright.	Check: If the plug and socket inserts tight and power socket is in good condition.	
Fault phenomena On/Off indicator not bright.	Check: Display or main board is in good condition.	
Fault phenomena When using stops heating suddenly.	Check: If the surrounding temperature is high; If the timer time is reached; system protection function start, please use after 10 minutes, During use, if no operation about 2 hours.	
When the power cord damage, please consult specialized after-sales replacement of the same model's power cord.		
Warning with	E1	Check If the voltage low than 100V
Warning with	E2	Check: If the voltage is over 280V
Warning with	E3	Check the measuring resistance
Warning with	E4	Check the measuring resistance
Warning with	E5	Check: If inlet and outlet is blocked

A Quality Product Of

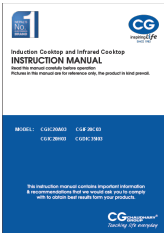


IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

- At the end of its working life, the product must not be disposed of as urban waste.
- It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
- Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed out wheeled dustbin.

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Documents / Resources

	<p>CG CGIC20A03 Induction Cooktop and Infrared Cooktop [pdf] Instruction Manual CGIC20A03, CGIC20H03, CGIF20C03, CGDIC35I03, CGIC20A03 Induction Cooktop and Infrared Cooktop, CGIC20A03, Induction Cooktop and Infrared Cooktop, Infrared Cooktop, Cooktop</p>
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References

- [User Manual](#)