

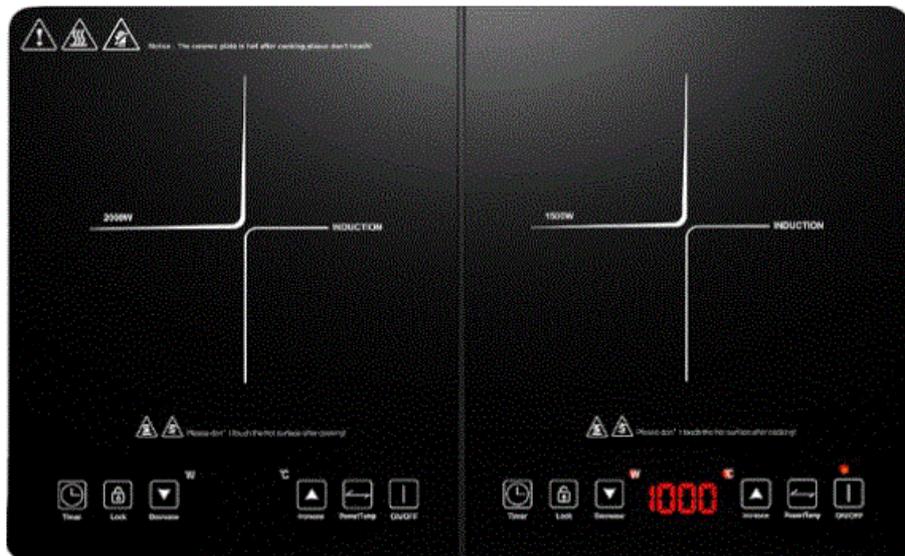


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AMZCHEF FS-IRC128B35 Double Induction Cooker



Note: Before use please read this manual carefully.

- Thanks for using our cooker. Please kindly read this user manual carefully before use it, and please well-keep the user manual for future reference. We believe the excellent performance will make your life much more easy and comfortable.
- As we are continuously Improving our products, so if there is any change to technical specifications without prior notice.

Safety Precautions

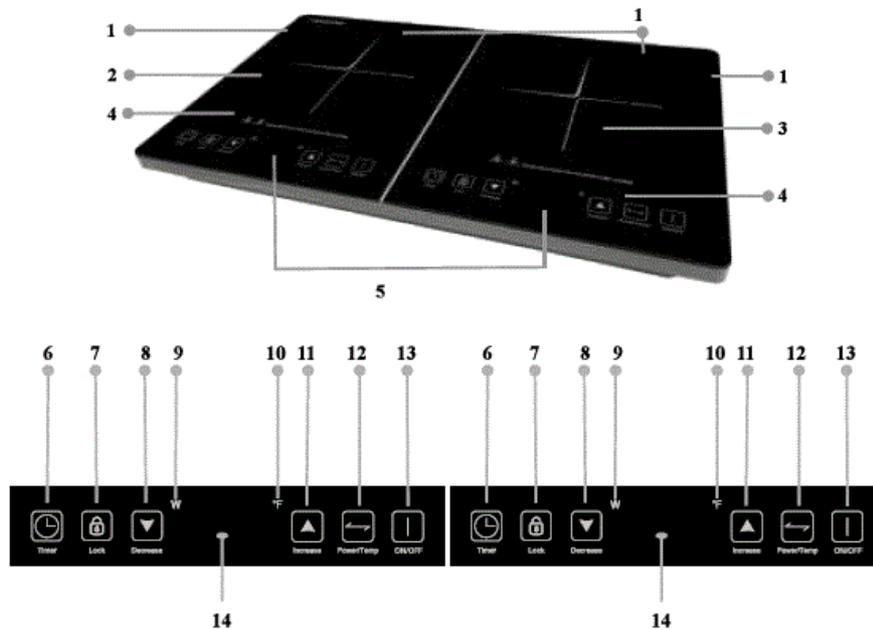
1. Do not plug with wet hands.
2. Do not plug into a socket where several other appliances are plugged In.
3. Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
4. Do not modify the parts, or repair the unit by yourself
5. Do not use the unit near flame or wet places.
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. Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.

12. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
13. If the surface is cracked, please switch off and take to the service center immediately.
14. Do not block the air intake or exhaust vent.
15. Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
16. Do not place the unite close to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.
17. The power cord must bc replaced by qualified technicians
18. If the surface is cracked, please switch off and take to the service center immediately.
19. This appliance is not intended for use by persons (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.

Specifications

- **Product Name** Double Induction Cooktop
- **Model No.** YL18-DC08
- **Rated Voltage** 120V-
- **Rated Frequency** 60Hz
- **Total Power** 1800W
- **Left Hob Power** 1800W
- **Right Hob Power** 1800W

Components



1. Air Vent
2. 1800W Heating Zone
3. 1800W Heating Zone
4. Glass Surface
5. Control Panel
6. Timer Button
7. Child Safety Lock Button
8. Decrease Button
9. Wattage LED
10. Temperature LED
11. Increase Button
12. Function Selecting Button
13. On/OFF"button
14. LED Display Screen

Features

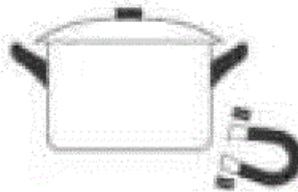
Whilst standard hotplates heat up themselves, in an induction hotplate the heat is created in the base of the cookware. The hob itself does not heat up; it becomes hot when food is heated upon it in a pan and the heat from the pan reflects onto the hob. (Reverse heating). This is caused by an energy field that generates heat only in magnetically conductive materials, for example, pans made of iron. In other materials, such as porcelain, glass or ceramic, the energy field cannot generate any heating effect.

Suitable Cookware

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.



- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

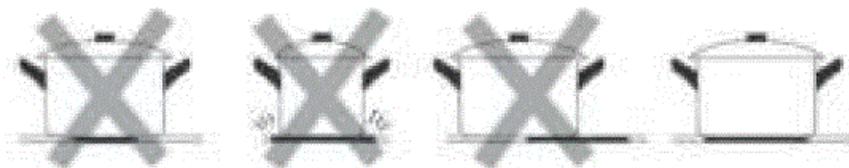


- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. Turn on and wait for 3 minutes to check if water gets hot.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

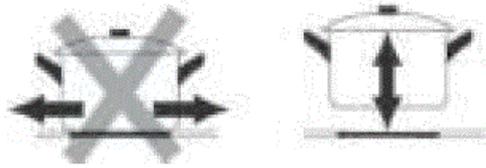
Do not use cookware with jagged edges or a curved base.



- Make sure that the base of your pan is smooth, sits flat against the glass. Always center your pan on the cooking zone. The diameter may not be less than 10 cm to ensure that the energy field has an effect. Do not use pans with a diameter in excess of 26 cm.



- Always lift pans off the induction cooker — do not slide, or they may scratch the glass.



- Thin pan bases are better suited to induction cooking than thick sandwich bases. The very short response times to setting modifications (short preheating period, rapid and controllable browning) are not possible when pans with thick bases are used.

Level Settings of Power and Temperature

1800W Induction Cooktop (The Left Hob)

Power (Watt)	200	400	600	800	1000	1200	1400	1600	1800
--------------	-----	-----	-----	-----	------	------	------	------	------

Temperature (°F)	140	176	212	248	284	320	356	392	428	464
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1800W Induction Cooktop (The Right 110b)

Power (Watt)	200	400	600	800	1000	1200	1400	1600	1800
--------------	-----	-----	-----	-----	------	------	------	------	------

Temperature (°F)	140	176	212	248	284	320	356	392	428	464
------------------	-----	-----	-----	-----	-----	-----	-----	-----	-----	-----

How to Operate

1. Power On

When power on, the buzzer alerts, all indicators and LED display screen glisten one time and disappear, the LED display screen will shows "OFF" the cooker enters into power on condition.

2. Switch On

1. After power on, press "", the LED indicator of " keeps consistent on, the LED display screen will show "-L". the cooker is ready for working.

2. Press " " to choose power heating function (" ' LED will be on) or temperature heating function( ' LED will be on).
3. Press " " or " " to set the desired power or temperature. It will automatically starting cooking.
4. The cooker will return to the state of power on if without any operation within 10 seconds after switch on.

3. Function Button

1. Press " " to choose power / temperature heating function setting.
2. Press  the relevant function will be chosen according to the below order: power heating function, temperature heating function.

4. Power Heating Function

1. When in switch on or other cooking modes, press " " to choose power heating function. " LED keeps consistent on, the default heating power of is 1000W, the LED display screen of left hob shows " 1000" to decrease or increase the power ,the minimum heating power will
2. Press " " or " " bc 200W.
3. When the two burners work at the same time, the maximum heating power of any burner can only be set to 1000W, total power of the 2 burners maximum to 1800W.

5. Temperature Heating Function

1. When in switch on or other cooking modes, press  " to choose temperature heating ' LED keeps consistent on, the default heating temperature of left hob is 464T function. (the right one is the same), the left  LED display screen shows "464" (the right one is the same).
2. Press " " " or " " " to decrease or Increase the temperature.

6. Timer

1. Time range from 1 minutes to 3 hours.

2. After setting the power or temperature, press  the LED indicator of  lights up. the LED display screen shows "0:30". Short Press  or  to increase or decrease the time with every step of 1 minute .keep pressing  or  to increase or decrease or with every step of 10 minutes. It will be automatically confirmed in 5 seconds after you set the time, the LED display screen keeps consistent on.
3. In the mode of timer, the LED display screen will shows power/temperature and remaining timer alternately every 5 seconds.
4. After timer finishes, it returns to power on.

5. Hold  for 2 seconds to cancel the timer function.

7. Child safety Lock

1. Press  for 2 seconds, the LED indicator of  lights up. the cooker enters into lock function. During this mode, it will lock the control panel except  and   light keeps consistent on.

2. In the mode of lock, press  consistent on. " to turn off the cooker, the  LED will keep

3. Press  for 2 seconds again to unlock the control panel and then you could start the setting again. The LED indicator of  goes out.

8. Switch Off

When in working or switch on, press  the cooker will stop working and enters into power on condition.

9. Fan Keeps Working

The fan will keep working for 1 minutes for heat dissipation after finish cooking. It will stop automatically after the glass cool down,

10. **High Temperature Indicator**

After turn off, the LED display screen shows “-H-” (High Temperature Indicator), it will disappear only after the glass surface temperature below 500C.

11. **Automatically Switch Off When No Operation for 2 Hours**

In working mode, the cooker will automatically switch off if without any operation after 2 hours except the mode of timer.

Cleaning and Maintenance

- Turn off the appliance by pressing “On/Off” and wait until the light turns off Once off, unplug the power cord properly.
- Wait for some time and let the appliance cool down.
- You can use mild detergent or dish washing liquid with a soft cloth to remove dirt.
- Do not clean it with running water or Immerse it In water as water will get inside and damage thc appliance.
- Always make sure that the top plate and the pan/pot is clean before cooking as the dirt from the pan/pot will stick to the plate and plate will get discolored.
- You may clean the air vent by vacuum cleaner to suck up the dirt or you can use cotton if the dirt is with oil.
- Toothbrush with little soap can also be used to clean the surface as long as you use it gently on the appliance.
- Do not use abrasives or strong detergents as it may get chemical reaction.
- After dirt has been removed, use a dry, soft cloth to wipe dry the appliance.

Trouble Shooting

TROUBLE	POTENTIAL CAUSES	RESOLUTION
Power indicator not on	Power cord is not connecte d well	Please ensure the plug ins erted into the socket

Power off automatically	<ol style="list-style-type: none"> 1. Spare parts over heat 2. No operation in two hours 	Please restart the cooker, otherwise, return it to the service center for checking and repairing
LED shows E0	<ol style="list-style-type: none"> 1. No pot 2. Pot too small 3. Pot is not suitable 	Put the suitable pot on the surface of the cooker. It will return to the state of power on if without any operation for 30 seconds.
LED shows E2	Temperature sensor open circuit or short circuit	Please return the cooker to the service center for checking and repairing
LED shows E3	High voltage protection	Please ensure $80V < \text{voltage} < 150V$.
LED shows E4	Too low voltage protection	Please ensure $80V < \text{voltage} < 150V$.
LED shows E5	High temperature protection. The internal temperature of the product exceeds 356 °F.	Start again after the temperature cool down
LED shows E6	IGBT overheat. The internal temperature of the product exceeds 212°F	Please check if the air intake and outlet is jammed. If not, please return the cooker to the service center for checking and repairing

Note: If the faults can not be resolved, please do not disassemble the appliance by yourself, but return it to the service center for repairing. If you disassemble the appliance by yourself, we have the right to make the warranty invalid. Dangers or other safety

accidents caused by this will also be charged to the user

WARRANTY

- Thank you for choosing AMZCHEF product. We sincerely hope that you are satisfied with it.
- The manufacturer's warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults. All warranties are automatically kept track of in our system, so there is no need to register your product.
- Agent/Distributor is welcome to contact us. Email: info@iamzchef.com.
- Any help or questions during use, please contact us via website www.iamzchef.com, send email to info@iamzchef.com, or scan our related QR Codes herein for quick service, we will service you within 24 hours. We suggest to provide a warranty card, a photo or a video if there's broken spare part or not working machine so that we can be much more clear about your problems and offer you the best solution.



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- Address:
- Tel.
- Order Number:
- Purchase date:
- Item name:
- Model.
- Serial No ..

Please fill in the table and email it within 10 days from the date of purchase.

Documents / Resources



[AMZCHEF FS-IRC128B35 Double Induction Cooker \[pdf\]](#) Instruction Manual

FS-IRC128B35 Double Induction Cooker, FS-IRC128B35, Double Induction Cooker, Induction Cooker, Cooker

References

- [User Manual](#)

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amzchef, Cooker, Double induction cooker, FS-IRC128B35, FS-IRC128B35 Double Induction Cooker, Induction Cooker

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