

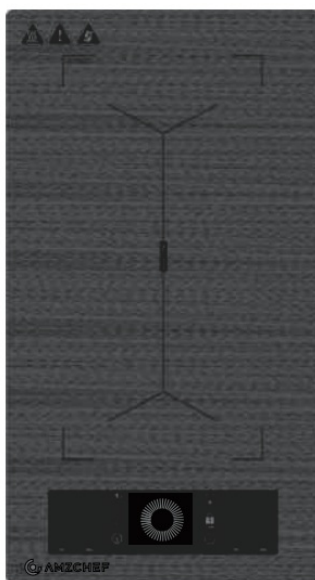


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AMZCHEF QZ-33IHB2S4P Built-in Domino Induction Cooker



Product Information

Specifications

- **Brand:** AMZCHEF P
- **Manufacturer:** Zhongshan SUKIO Electric Appliance Co., Ltd.
- **Address:** No.1 Jian'an Road, Nantou Town 528427 Zhongshan City, Guangdong, China
- **Contact (Manufacturer):** Emily, Tel: +1838910 8317, E-Mail: info@iamzchef.com
- **Distributor:** Apex CE Specialists GmbH
- **Distributor Address:** Habichtweg 1 41468 Neuss Germany
- **Contact (Distributor):** Wells Yan, Tel: +353212066339, E-Mail: Info@apex-ce.com

General Instructions

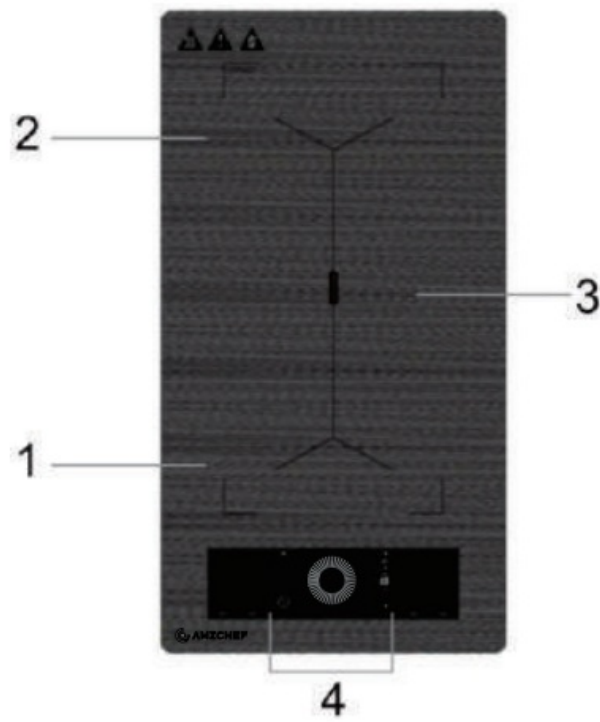
1. Do not plug into a socket where several other appliances are plugged in.
2. Don not use if the plug cord is damaged or when the power plug does not fit the socket.
3. Do not modify the parts, or repair this unit, the supply cord must be replaced by qualified technicians.
4. Do not use this unit near an open flame or wet places.
5. Keep out of children's reach.
6. Place on a stable, even surface.
7. Do not heat or overheat the pot empty.

8. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top surface or under the bottom of the stove.
9. Allow sufficient space around the cooking area (keep a minimum distance of 5 to 10 cm from the unit to walls or other items).
10. Never use the unit on low-heat-resistant materials(carpet, vinyl).
11. Do not place paper between the pot or the pan and the unit. The paper may get burnt.
12. Do not block air intake or exhaust vent.
13. Caution ! The surface will remain hot for a period of time after use from the radiant head.
14. Unit can affect the items having or attracting magnetic fields, such as Radios, televisions, automatic, banking cards and cassette tapes.
15. Do not use the unit on the metallic surface.
16. Do not disconnect the power cord immediately after cooking, at least 15 seconds is necessary to cool down the unit.

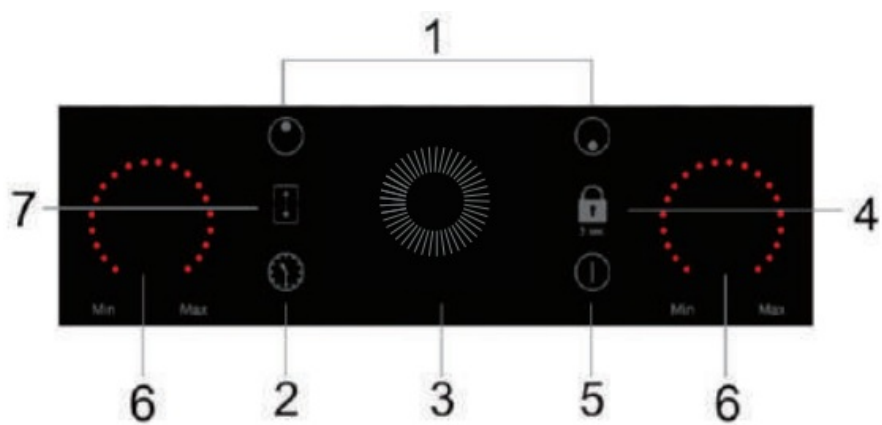
Product Overview

Top View

1. Induction cooker max. 1500 W zone
2. Induction cooker max. 1800 W zone
3. Glass plate
4. Control panel



1. Heating zone selection control
2. Timer control
3. Power/Timer regulating controls
4. Keylock button
5. On/Off button
6. Indicator
7. Flex zone control



Model	Cooking zone	Power(W)	Product size(mm)	Voltage
SK-33IHB2S4P	2 induction zones	3300	300*520*70	220-240V ~ 50/60Hz

Level	P1	P2	P3	P4	P5	P6	P7	P8	P9
Corresponding power (1800W zone)	Intermittent heating				900	1000	1200	1500	1800
Corresponding power (1500 W zone)	Intermittent heating				600	800	900	1100	1500

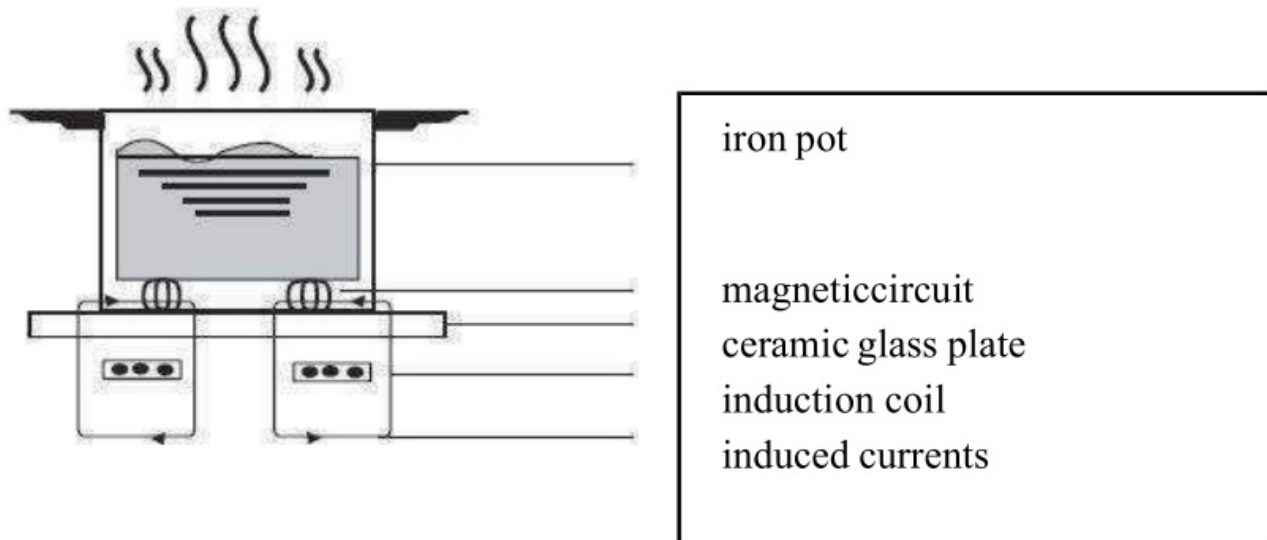
Product Information

The microcomputer induction hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families.

The induction hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

A Word on Induction Cooking Side

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

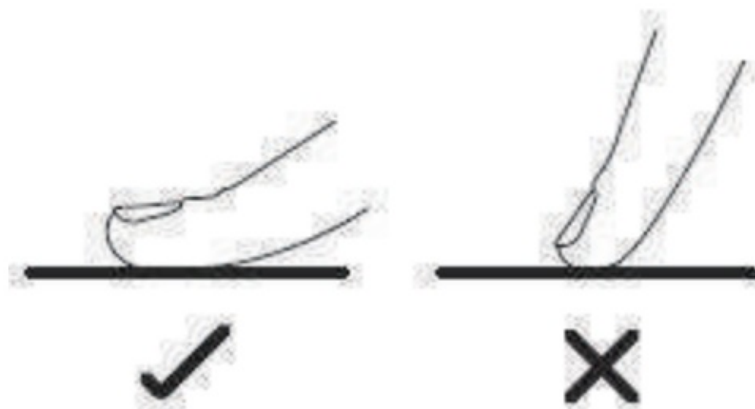


Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction cooker

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger; not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware for induction

Hob models

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.

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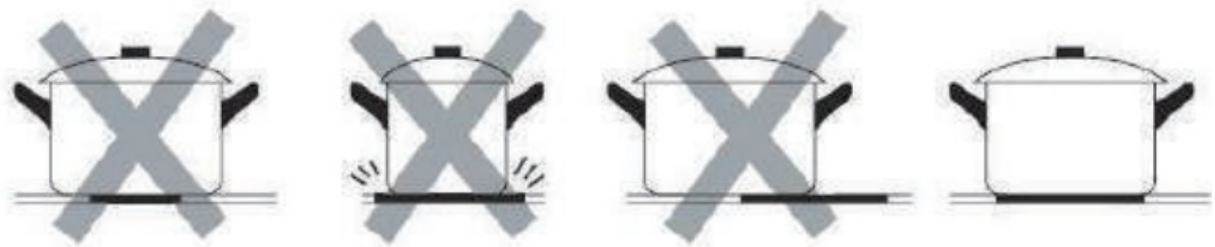
You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

- 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, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

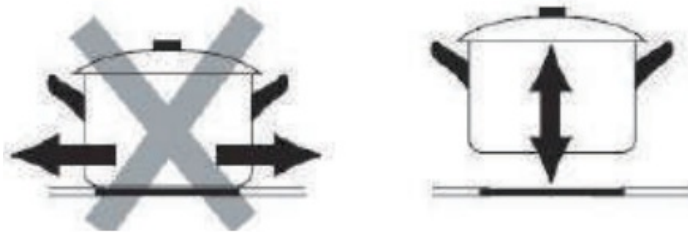
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.




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



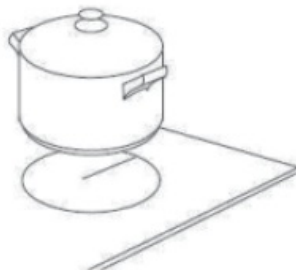
Using your Induction Hob

To start cooking

1. Touch the ON/OFF  control, the cooktop displays “–” for both burners (this “–” will disappear if no further operation in 30 seconds).



2. Place a suitable pan on the cooking zone that you wish to use.



- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. Touching the heating zone selection control, and power, indicator shows “P5”.



4. Set the power level by sliding the " " sliding clockwise to increase and counterclockwise to decrease.

When you have finished cooking

1. Touch the heating zone selection control that you wish to shut off.



2. Press and hold the selected heating zone for 3 seconds to switch it off. Make sure the power display shows "H".
3. Turn the whole cooktop off by touching the "ON/OFF" control.
- 4.



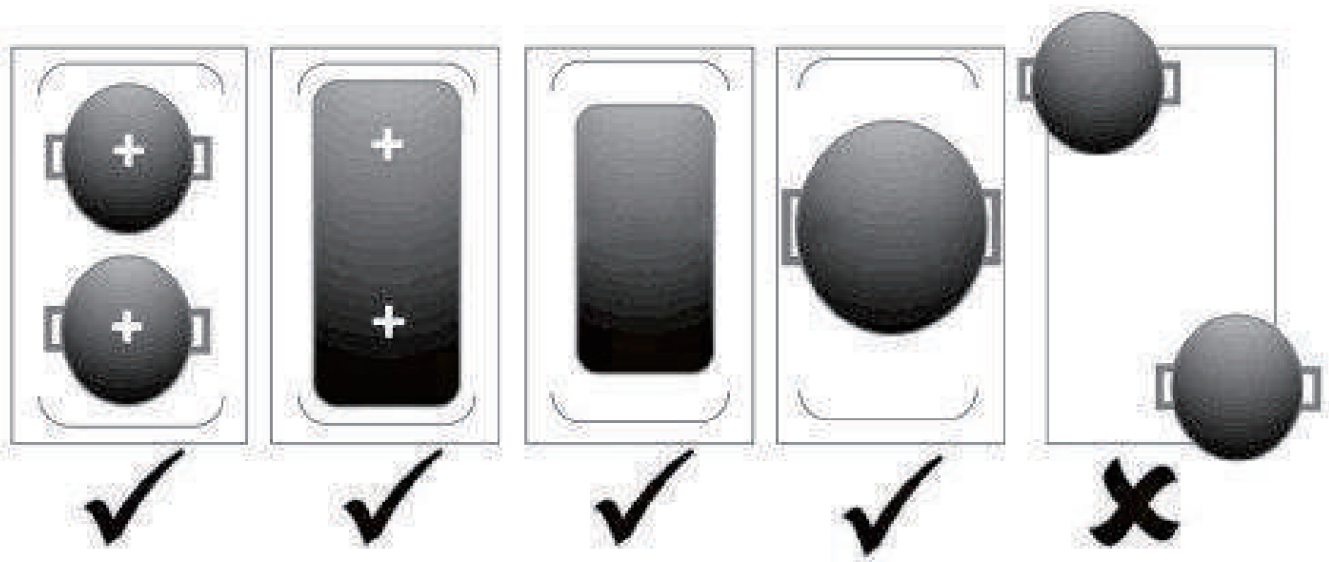
di Beware of hot surfaces" H" will show which cooking zone is hot to touch. It will appear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Flex Zone

This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.

- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware will not heat.
- **Important:** Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

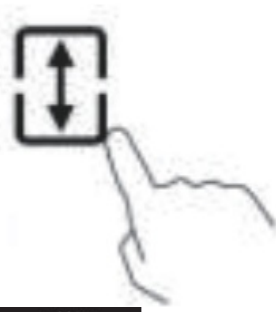
Examples for good and bad pot placements:



Use the flex zone

As big zone

1. To activate the flexible area as a single big zone, simply press the dedicated key, the two displays show "P5" at the same time.
- 2.



Set the power level by sliding the “”, sliding clockwise to increase and counterclockwise to decrease. The power level of the two displays changes together.

3. If you want to cancel the flex zone, press the dedicated key again and the zones will return into their previous settings.

Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls



Touch and hold the keylock control  for a while (3 seconds).

To unlock the controls

1. Make sure the induction cooker is turned on.



2. Touch and hold the keylock control  for 3 seconds.

You can now start using your cooker.

When the cooker is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the induction cooker off with the ON/OFF control in an emergency, but you shall unlock the cooker first in the next operation.

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the induction cooker. When an excessive temperature is monitored, the induction cooker will stop operation automatically.

Residual Heat Warning

When the cooker has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

Using the Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

1. Touch the timer control, the timer indicator shows "30"

Note: If only one cooking zone is working, just touch the timer control to set timer; if both cooking zones are working, you need to select the cooking zone firstly which you wish to set timer.



2. Adjust the timer setting by sliding the "controls, sliding clockwise to increase and counterclockwise to decrease.

3. When the time is set, it will begin to count down immediately by 1 minute, the display will show the remaining time alternatively.

Hint: touch the timer to reset the time if needed during cooking.



4. Buzzer will beep for 10 times when the set time finishes.



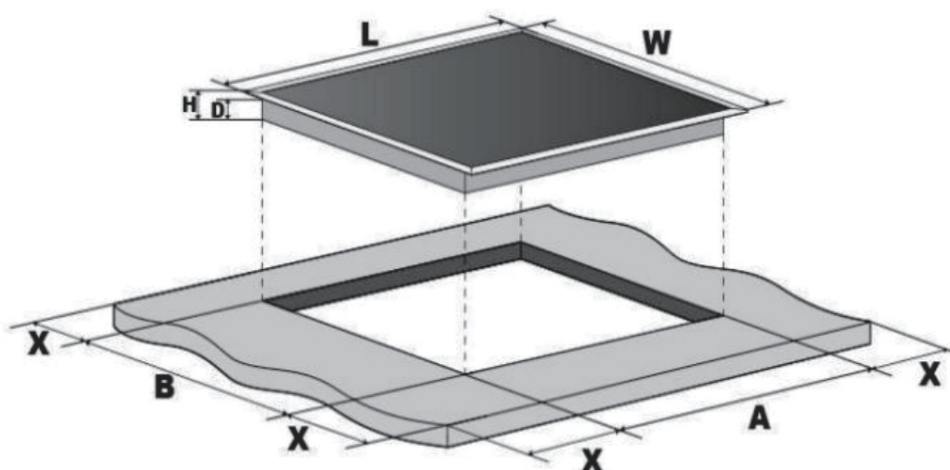
Heat Setting

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction cooker to find the settings that best suit you.

Heat setting	Suitabili
1 - 2	<ul style="list-style-type: none"> • delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	<ul style="list-style-type: none"> • reheating • rapid simmering
5 - 6	<ul style="list-style-type: none"> • pancakes
7 - 8	<ul style="list-style-type: none"> • sautéing • cooking pasta
9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

Installation

Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
SK- 33IH B2S4P	288	520	62	58	268	500	50mini



Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none">1. Switch the power to the cooktop off.2. Apply a cooktop cleaner while the glass is still warm (but not hot!)3. Rinse and wipe dry with a clean cloth or paper towel.4. Switch the power to the cooktop back on.	<ul style="list-style-type: none">• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.• Never leave cleaning residue on the cooktop: the glass may become stained.

Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<p>The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</p>

Troubleshooting

Problem	Possible causes	What to do
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The hob cannot be turned on.	No power.	<p>Make sure the hob is connected to the power supply and that it is switched on.</p> <p>Check whether there is a power outage in your home or area. If you've checked everything and the problem Persists, call a qualified technician .</p>
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate .	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls .
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scrubber or cleaning products being used.	<p>Use cookware with flat and smooth bases. See 'Choosing the right cookware' .</p> <p>See 'Care and cleaning'.</p>

Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
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<p>The induction hob makes a low humming noise when used on a high heat setting.</p>	<p>This is caused by the technology of induction cooking.</p>	<p>This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.</p>
<p>Fan noise coming from the induction hob.</p>	<p>A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.</p>	<p>This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.</p>
<p>Pans do not become hot and appears in the display.</p>	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>

The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
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Failure Display and Inspection for induction cooking zone

If an abnormality comes up, the induction cooker will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
<i>ii</i>	No pot placed on cooking zones	Pots must be placed on cooking zone.
E1	Voltage lower than 85V	Check the voltage used.

E2	Voltage higher than 275V	Check the voltage used.
E3	Surface sensor open or short circuit	Please contact the supplier.
E4	IGBT sensor open or short circuit	Please contact the supplier.
E5	Surface temperature overheating protection	Let the appliance cool down before use.
E6	IGBT temperature overheating protection	Let the appliance cool down before use.
Ec	The control panel wiring not connected	Please contact the supplier.

The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction

cooker



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



The device meets the requirements of Regulation 2014/30/EU as well as the applicable standards EN 55014- 1:2017, EN 55014-2:2015, EN IEC 61000-3-2:2019, EN 61000-3-3:2013+A1

Manufacturer:

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Add.: Habichtweg 1 41468 Neuss Germany Contact Wells Yan

- **Tel** +353212066339
- **E-Mail** Info@apex-ce.com

2-YEAR WARRANTY

Thank you for choosing AMZCHEF product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 2 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



Agent/Distributor is welcome to contact us. Email: info@iamzchef.com

Frequently Asked Questions


- **Q: How can I contact customer support for assistance?**

A: For product assistance or inquiries, you can contact our manufacturer or distributor using the provided contact information.

- **Q: What should I do if the product is not functioning correctly?**

A: Refer to the troubleshooting section in the user manual. If issues persist, contact customer support for further assistance.

Documents / Resources

	AMZCHEF QZ-33IHB2S4P Built-in Domino Induction Cooker [pdf] User Manual QZ-33IHB2S4P, QZ-33IHB2S4P Built-in Domino Induction Cooker, QZ-33IHB2S4P, Built-in Domino Induction Cooker, Domino Induction Cooker, Induction Cooker, Cooker
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References

- [User Manual](#)

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amzchef, Built In Domino Induction Cooker, Cooker, Domino Induction Cooker, Induction Cooker, QZ-33IHB2S4P, QZ-33IHB2S4P Built-in Domino Induction Cooker

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