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- › [Preethi](#) /
- › [Preethi Excel Plus 117 1600-Watt Induction Cooktop User Manual](#)

Preethi Excel Plus IC 117

Preethi Excel Plus 117 1600-Watt Induction Cooktop User Manual

Model: Excel Plus IC 117

Brand: Preethi

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Preethi Excel Plus 117 1600-Watt Induction Cooktop. Please read these instructions carefully before using the appliance and retain them for future reference.



Image: Top-down view of the Preethi Excel Plus 117 Induction Cooktop.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, injury to persons, or damage to the appliance, basic safety precautions should always be followed, including the following:

- Read all instructions before using the induction cooktop.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the cooktop is placed on a stable, flat surface.
- Only use induction-compatible cookware.

PRODUCT OVERVIEW

The Preethi Excel Plus 117 Induction Cooktop is designed for efficient and convenient cooking. It features a durable glass surface and an intuitive control panel with various functions.

Components

- **Induction Cooktop Unit:** The main appliance with a glass cooking surface.
- **Control Panel:** Touch-sensitive buttons and an LED display for operation.
- **Power Cord:** For connecting to an electrical outlet.

Control Panel Layout

The control panel features touch buttons for various functions and an LED display to show settings and status.



Image: Close-up view of the Preethi Excel Plus 117 Induction Cooktop control panel.

- **ON/OFF Button:** To power the unit on or off.
- **Function Button:** To cycle through preset cooking modes.
- **Timer Button:** To set the cooking timer.
- **Temp Button:** To adjust temperature settings.
- **+/- Buttons:** To increase or decrease power/temperature/time.
- **Pause Button:** To temporarily stop cooking.
- **LED Display:** Shows power level, temperature, or timer.
- **Preset Menu Indicators:** Lights indicating selected cooking modes (Manual, Roti/Dosa, Gravy, Fry, Idli, Boil, Slow Cook, Milk Tea).

SETUP

1. **Unpacking:** Carefully remove the induction cooktop from its packaging. Retain the packaging for future storage or transport.
2. **Placement:** Place the cooktop on a dry, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit (at least 10 cm clearance from walls or other appliances). Do not place it near water sources or heat-sensitive materials.
3. **Power Connection:** Plug the power cord into a standard 230V AC electrical outlet. Ensure the outlet is properly grounded.
4. **Initial Cleaning:** Before first use, wipe the glass surface with a soft, damp cloth. Do not use abrasive cleaners.

OPERATING INSTRUCTIONS

This section details how to use your Preethi Excel Plus 117 Induction Cooktop for various cooking tasks.

Basic Operation

1. **Power On:** Place an induction-compatible cooking vessel containing food or liquid on the center of the glass surface. Press the **ON/OFF** button. The LED display will light up.
2. **Select Mode:**
 - **Preset Menus:** Press the **Function** button repeatedly to cycle through the available preset menus: Manual, Roti/Dosa, Gravy, Fry, Idli, Boil, Slow Cook, Milk Tea. The corresponding indicator light will illuminate.
 - **Manual Mode:** If no preset is selected, the cooktop will typically default to a manual power setting. You can adjust this using the **+/-** buttons.
3. **Adjust Settings:**
 - **Power/Temperature:** In Manual mode or some presets, use the **+/-** buttons to adjust the power level or temperature. The LED display will show the current setting.
 - **Timer:** Press the **Timer** button, then use the **+/-** buttons to set the desired cooking time. The cooktop will automatically shut off when the timer expires.
4. **Pause Function:** Press the **Pause** button to temporarily stop the cooking process. Press it again to resume.

5. **Power Off:** After cooking, press the **ON/OFF** button to turn off the cooktop. The fan may continue to run for a short period to cool the unit. Unplug the appliance from the power outlet when not in use.

Using Preset Menus

The cooktop offers 7 preset menus for common Indian dishes, plus a manual option. Each preset is optimized with specific power and temperature settings.



Image: The control panel highlighting the 7 preset menu options.

- **Manual:** Allows full control over power and temperature settings.
- **Roti/Dosa:** Optimized for flatbreads.
- **Gravy:** Suitable for simmering and cooking gravies.
- **Fry:** Ideal for frying tasks.
- **Idli:** Specific setting for steaming idlis.
- **Boil:** For boiling water or liquids.
- **Slow Cook:** For dishes requiring longer cooking times at lower temperatures.
- **Milk Tea:** Designed for preparing milk-based beverages.

While presets offer convenience, always monitor your cooking and adjust settings as needed using the +/- buttons for optimal results.

Product Features Overview Video

Watch this video for a visual overview of the Preethi Excel Plus 117 Induction Cooktop's key features and benefits.

Your browser does not support the video tag.

Video: An overview of the Preethi Excel Plus 117 Induction Cooktop, showcasing its one-touch menu, efficiency, large heating base, durable ceramic plate, and 1-year warranty.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your induction cooktop.

- **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
- **Glass Surface:** Wipe the glass cooking surface with a soft, damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops. Rinse with a clean, damp cloth and dry thoroughly.
- **Control Panel:** Wipe the control panel with a soft, damp cloth. Do not use excessive water or harsh chemicals.
- **Exterior:** Clean the exterior housing with a soft, damp cloth.
- **Do Not Immerse:** Never immerse the induction cooktop in water or any other liquid.
- **Avoid Abrasives:** Do not use abrasive pads, scouring powders, or corrosive cleaners, as these can scratch or damage the surface.

TROUBLESHOOTING

If you encounter issues with your induction cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Power cord not properly plugged in; Appliance malfunction.	Check if the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer service.
No heating or "E0" error displayed.	Non-induction compatible cookware; No cookware on the surface; Cookware not centered.	Use induction-compatible cookware. Ensure the cookware is placed centrally on the cooking zone.
Cooktop shuts off unexpectedly.	Overheating; Timer expired; Power fluctuation.	Allow the unit to cool down. Check if the timer was set. Ensure proper ventilation. If power fluctuations are common, consider a voltage stabilizer.
Buttons are unresponsive.	Surface is wet; Finger is not making proper contact; Temporary software glitch.	Ensure the control panel is dry and clean. Use a firm, flat touch. Try unplugging the unit for a few minutes and plugging it back in.
Unusual noise during operation.	Normal fan operation; Cookware vibration.	A slight humming sound from the fan is normal. Some cookware may vibrate slightly, which is also normal for induction. If the noise is loud or unusual, contact customer service.

For issues not listed here or if solutions do not resolve the problem, please contact customer service.

SPECIFICATIONS

Feature	Detail
Brand	Preethi
Model Number	Excel Plus IC 117
Power	1600 Watts
Operating Voltage	230 Volts
Heating Elements	1
Colour	Black
Power Source	Electric
Burner Type	Induction
Control Type	Touch
Installation Type	Counter-Top
Special Features	LCD Display, Programmable, Temperature Control, Auto Shut-Off, 7 Preset Menus
Item Dimensions (D x W x H)	13.4D x 16.1W x 4.3H Centimeters
Item Weight	2500 Grams
Heater Surface Material	Glass
Included Components	Induction Cook Top
Certifications	BIS

WARRANTY AND SUPPORT

Product Warranty

The Preethi Excel Plus 117 Induction Cooktop comes with a **1-year warranty** on the product from the date of purchase. This warranty covers manufacturing defects under normal use conditions.

Please retain your purchase receipt as proof of warranty. The warranty does not cover damage caused by misuse, accident, unauthorized modification, or failure to follow the instructions in this manual.

Customer Support

For any queries, service requests, or technical assistance, please contact Preethi customer support:

- **Customer Service Number:** 9940000005
- **Manufacturer:** Versuni India Home Solutions Limited
- **Manufacturer Address:** Raheja Platinum, Sag Baug Road, Off Andheri, Kurla road, Andheri East, Mumbai,

Maharashtra - 400059

For the most up-to-date contact information and detailed warranty terms, please refer to the official Preethi website or your purchase documentation.