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Pigeon Favourite

Pigeon By Stovekraft Favourite 1800-Watt Induction Cooktop Instruction Manual

Model: Favourite

1. INTRODUCTION

Thank you for choosing the Pigeon By Stovekraft Favourite 1800-Watt Induction Cooktop. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



Image 1.1: Overview of the Pigeon By Stovekraft Favourite 1800-Watt Induction Cooktop.

2. IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage, please observe the following safety guidelines:

- The induction cooktop must not be operated if the power cord or plug is damaged. To avoid electric shock, contact a qualified electrician for repair.
- Do not attempt to modify parts or repair the induction cooktop yourself. Always contact a qualified electrical professional for service.
- Use a dedicated power socket with the required power rating to prevent fire hazards.
- Clean the induction cooktop with a moist, dry cloth. Do not use chemical cleaners, abrasive materials, or steel wool, as these can damage the surface.

- Avoid blocking the air inlet/outlet vents with plastic bags or cloths to ensure proper ventilation.
- Do not leave an empty pot or pan on the cooktop for extended periods when in operation, as this can cause damage.
- To prevent cracks or damage to the cooktop plate, avoid using sharp tools like knives or forks directly on the surface.
- Ensure adequate ventilation for the exhaust vent to prevent overheating and damage.

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Video 2.1: A short preview highlighting key features and safety aspects of the Pigeon Induction Cooktop, including push-button controls, elegant design, 7 Indian preset menus, dual heat sensor, and automatic shut-off.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your induction cooktop:

- **Cooking Surface:** The crystal glass top where cookware is placed.
- **Control Panel:** Features push buttons for various functions and a digital display.
- **Power Cord:** For connecting the appliance to an electrical outlet.
- **Ventilation Openings:** Located on the sides and bottom for heat dissipation.

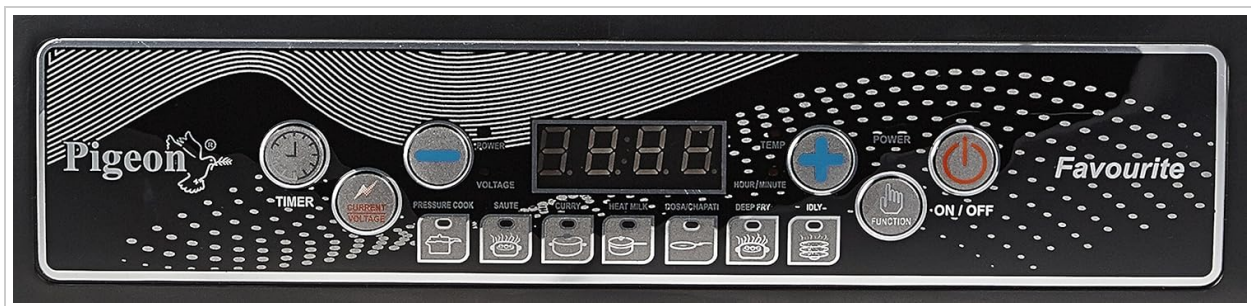


Image 3.1: Close-up view of the control panel, showing buttons for Timer, Power/Voltage adjustment, Temperature adjustment, On/Off, Function, and preset menus (Pressure Cook, Saute, Curry, Heat Milk, Dosa/Chapati, Deep Fry, Idly).



Image 3.2: Side view of the induction cooktop, illustrating the ventilation grilles and the attached power cord.

4. SETUP

Follow these steps to set up your induction cooktop:

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging materials for future transport or storage.
2. **Placement:** Place the cooktop on a stable, flat, and heat-resistant surface. Ensure there is sufficient space around the appliance for proper ventilation, especially around the air inlet and outlet vents. Avoid placing it near water sources or heat-sensitive materials.
3. **Power Connection:** Plug the power cord into a dedicated 240V electrical outlet. Ensure the outlet meets the required power specifications for the 1800-watt cooktop.

4. **Cookware Compatibility:** Use only induction-compatible cookware. This typically includes pots and pans made of ferromagnetic materials (e.g., cast iron, magnetic stainless steel) with a flat bottom. If a magnet sticks to the bottom of your cookware, it is generally induction compatible.

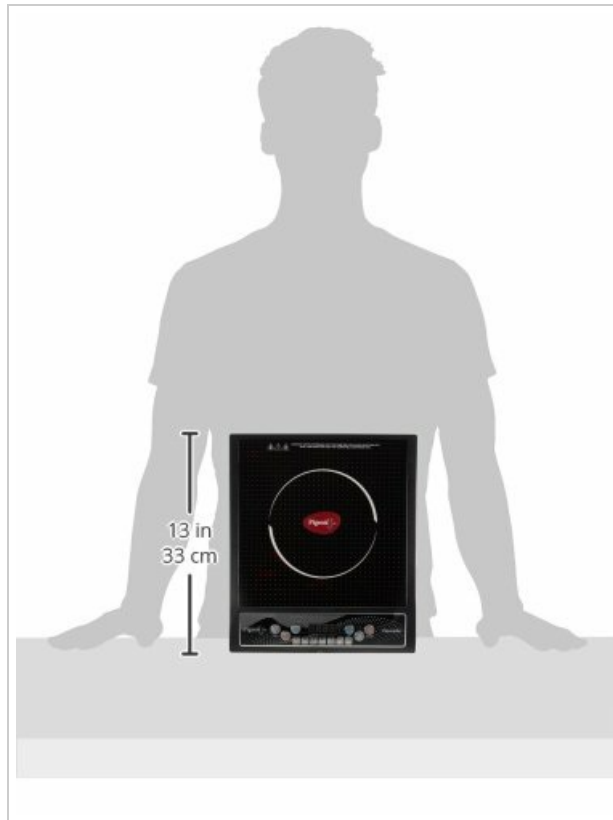


Image 4.1: Illustration showing the approximate dimensions of the induction cooktop (13 inches / 33 cm in width), useful for placement considerations.

5. OPERATING INSTRUCTIONS

Operating your Pigeon Induction Cooktop is straightforward:

1. **Power On/Off:** Press the **ON/OFF** button to turn the cooktop on or off. The digital display will illuminate when powered on.
2. **Place Cookware:** Place induction-compatible cookware containing food or liquid onto the center of the cooking surface. The cooktop will not activate without suitable cookware.
3. **Adjusting Power/Temperature:** Use the **+** and **-** buttons to adjust the power level (wattage) or temperature. The digital display will show the current setting. Power can typically be adjusted from 400W to 1800W.
4. **Using Preset Menus:** The cooktop features 7 Indian preset menus for common cooking tasks: **Pressure Cook**, **Saute**, **Curry**, **Heat Milk**, **Dosa/Chapati**, **Deep Fry**, and **Idly**. Press the corresponding button for the desired function. The cooktop will automatically set an appropriate power level and duration.
5. **Setting the Timer:** Press the **TIMER** button to activate the timer function. Use the **+** and **-** buttons to set the desired cooking time in minutes. The cooktop will automatically shut off once the timer expires.
6. **Automatic Shut-off:** The cooktop is equipped with an automatic shut-off feature for safety. It will turn off after a period of inactivity or if no suitable cookware is detected.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your induction cooktop:

- **Cleaning the Surface:** After each use, allow the cooktop to cool completely. Wipe the crystal glass surface with a soft, damp cloth. For stubborn stains, use a mild detergent specifically designed for ceramic or induction cooktops. Avoid abrasive cleaners, scouring pads, or harsh chemicals.
- **Cleaning the Vents:** Periodically check the air inlet and outlet vents for dust or debris. Use a soft brush or vacuum cleaner to gently clear any blockages to ensure proper airflow.
- **Exterior Cleaning:** Wipe the exterior plastic body with a soft, damp cloth. Do not immerse the cooktop in water or any other liquid.
- **Storage:** If storing the cooktop for an extended period, ensure it is clean and dry. Store it in a cool, dry place, preferably in its original packaging.

7. 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; faulty outlet.	Check if the power cord is securely plugged into a working outlet. Test the outlet with another appliance.
Cooktop turns on but does not heat.	Cookware is not induction compatible; cookware is too small or too large; no cookware on the surface.	Ensure you are using induction-compatible cookware (ferromagnetic, flat bottom). Place suitable cookware on the center of the cooking zone.
Cooktop makes a humming or buzzing noise.	Normal operation sound; fan operating; cookware material.	This is often normal. The cooling fan operates during and after cooking. Some cookware materials may produce a slight hum.
Cooktop shuts off unexpectedly.	Overheating; no cookware detected; timer expired.	Check for proper ventilation. Ensure cookware is on the surface. Reset the timer if applicable. Allow the unit to cool if it overheated.

Important Note on Cookware: Many operational issues stem from using unsuitable cookware. The Pigeon Induction Cooktop requires ferromagnetic cookware (cookware that a magnet will stick to) with a flat base to function correctly.

8. SPECIFICATIONS

Key technical specifications for the Pigeon By Stovekraft Favourite Induction Cooktop:

- **Model:** Favourite
- **Wattage:** 1800 Watts
- **Voltage:** 240 Volts
- **Material:** Plastic (body), Crystal Glass (cooktop surface)
- **Controls Type:** Push Button

- **Special Feature:** Portable
- **Number of Heating Elements:** 1
- **Item Weight:** 1.99 kg
- **Included Components:** Only Induction Cooktop

9. WARRANTY AND SUPPORT

Your Pigeon By Stovekraft Favourite Induction Cooktop comes with a warranty and support:

- **Warranty:** This product includes a 1-year warranty on the product from the date of purchase. Please retain your purchase receipt as proof of warranty.
- **Customer Care:** For any installation assistance, service, or repair needs, please contact Pigeon customer care. Do not attempt to service the appliance yourself.