

## Pigeon Rapido Sleek

# Pigeon Rapido Sleek 2100W Induction Cooktop User Manual

Model: Rapido Sleek

## 1. INTRODUCTION

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The Pigeon Rapido Sleek Induction Cooktop is designed for convenient and fast cooking. Utilizing electromagnetic induction technology, it offers high heating efficiency, cooking food faster than conventional gas stoves. Its sleek design, feather touch controls, and automatic shut-off program ensure safe and efficient operation. This manual provides essential information for the proper setup, operation, and maintenance of your induction cooktop.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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- Read all instructions before using the appliance.
- 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 proper ventilation around the cooktop during operation.

- Use only induction-compatible cookware. Non-compatible cookware will not heat.
- Do not place vessels weighing over 15-18 kg or with pointed bases on the cooktop.
- The top plate remains hot for some time even after switching off. Exercise caution.

### 3. PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- One Pigeon Rapido Sleek Induction Cooktop
- User Manual

### 4. PRODUCT OVERVIEW

The Pigeon Rapido Sleek Induction Cooktop features a durable crystal plate, feather touch controls, and an LED display for easy operation. It offers 2100 watts of power and includes 8 pre-set menus for various cooking needs.



Figure 4.1: Pigeon Rapido Sleek Induction Cooktop showcasing 2100W power, 8 preset menus, and 8 level power control.

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## Feather Touch Controls



## Cool Touch Surface

Figure 4.2: Detail of the feather touch controls and the cool touch surface for safe operation.



# Effortless & Flameless Cooking



# No Radiation Hazards & Anti Magnetic Wall

Figure 4.3: The cooktop in use, highlighting its flameless cooking and anti-magnetic wall for safety.



Figure 4.4: The compact and sturdy design of the cooktop, shown being stored in a kitchen drawer.

## 5. SETUP

1. **Unpacking:** Carefully remove the induction cooktop from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the cooktop on a flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit (at least 10-15 cm clearance from walls or other appliances).
3. **Power Connection:** Plug the power cord into a standard electrical outlet. Ensure the voltage matches the requirements specified on the appliance.
4. **Initial Cleaning:** Before first use, wipe the cooktop surface with a soft, damp cloth.

## 6. OPERATING INSTRUCTIONS

The Pigeon Rapido Sleek Induction Cooktop features intuitive feather touch controls and 8 pre-set menus for various cooking tasks.

## 6.1 Basic Operation

1. **Power On:** Place an induction-compatible pot or pan (with a base diameter of 240mm or more) centrally on the cooktop. Press the 'ON/OFF' button to power on the unit.
2. **Select Function:** Choose a desired cooking function from the 8 pre-set menus (e.g., Boil, Curry, Saute, Pressure Cooker, Dosa/Chapati, Deep Fry, Idli, Milk) or use the 'Function' button to cycle through modes.
3. **Adjust Power/Temperature:** Use the 'UP' and 'DOWN' buttons to adjust the power level (watts) or temperature (Celsius) as needed. The LED display will show the current setting.
4. **Timer:** Press the 'Timer/Pre.' button to set a cooking duration. Use 'UP' and 'DOWN' to adjust the time.
5. **Pause:** Use the 'Pause' button to temporarily stop cooking. Press again to resume.
6. **Power Off:** After cooking, press the 'ON/OFF' button to turn off the cooktop. The unit will automatically shut off if no operation is detected for a certain period or if compatible cookware is removed.

## 6.2 Pre-set Menus

The 8 pre-set menus are optimized for common Indian cooking methods, providing ideal power and temperature settings for each. Simply select the desired menu, and the cooktop will adjust automatically.

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Video 6.1: An overview of the Pigeon Rapido Sleek Induction Cooktop, demonstrating its features like feather touch controls, 8 preset menus, and 2100W power. This video provides a visual guide to the cooktop's functionality and design.

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Video 6.2: A short preview demonstrating the feather touch controls and the sleek design of the Pigeon Rapido Sleek Induction Cooktop. This clip highlights the ease of use and modern aesthetic.

## 7. MAINTENANCE

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### 7.1 Cleaning

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the ceramic glass surface with a soft, damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for ceramic cooktops.
- Do not use abrasive pads, harsh chemicals, or steel wool, as these can scratch the surface.
- Clean the plastic body with a soft, damp cloth. Do not immerse the unit in water.
- Ensure the ventilation openings are free from dust and debris.

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**Shock & Rust Proof**



**Easy To Clean Design**

Figure 7.1: Demonstrating the easy-to-clean surface of the cooktop, which is also designed to be shock and rust-proof.

## 8. TROUBLESHOOTING

If you encounter issues with your Pigeon Rapido Sleek Induction Cooktop, refer to the following common problems and solutions:

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Cooktop does not power on.	No power supply; Power cord not properly plugged in.	Check power outlet and ensure the plug is securely inserted.
Cookware is not heating (E0 error).	Cookware is not induction-compatible or base is too small; Cookware not centered.	Use induction-compatible cookware with a base diameter of 240mm or more. Center the cookware on the heating zone.
Cooktop automatically shuts off.	Overheat protection activated; No cookware detected; Cooktop left idle.	Allow the unit to cool down. Ensure compatible cookware is placed and centered. Restart the cooktop.
Unusual noise during operation.	Normal fan operation; Cookware vibration.	A slight humming sound from the cooling fan is normal. Ensure cookware is stable.

# 5 Must-Know Tips for Using Your Induction Cooktop



Enjoy safer, smarter,  
and longer-lasting performance with Pigeon.



Use cookware with base  $\geq 240\text{mm}$  and induction-compatible bottom



For best results, use Stainless Steel Grade 410 or higher



E0 = Wrong/Missing cookware Switch to induction-friendly vessels



Wait before cleaning. Don't wipe hot glass with a damp cloth



No vessels over 15–18 kg or with pointed bases

With Pigeon, cooking isn't just easy  
- it's worry-free

**Support:**

CUSTOMER CARE EXECUTIVE NUMBER: +91-63649 14202

EMAIL: [CUSTOMERCARE@STOVEKRAFT.COM](mailto:CUSTOMERCARE@STOVEKRAFT.COM)

WEBSITE: [WWW.STOVEKRAFT.COM](http://WWW.STOVEKRAFT.COM)

Figure 8.1: Essential tips for using your induction cooktop, covering cookware requirements, handling E0 errors, cleaning practices, and maximum vessel weight.

## 9. SPECIFICATIONS

- **Brand:** Pigeon
- **Model Number:** Rapido Sleek
- **Wattage:** 2100 Watts
- **Controls Type:** Touch
- **Burner Type:** Induction
- **Heating Elements:** 1
- **Special Feature:** Automatic Shut-Off, Electric, Dual Heat Sensors, Boils Milk without Spilling
- **Material:** Plastic body
- **Colour:** Black
- **Product Dimensions:** 2.8D x 15.9W x 13H Centimeters
- **Item Weight:** 1850 Grams (1 kg 850 g)
- **Power Source:** Corded Electric

## 10. WARRANTY AND SUPPORT

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The Pigeon Rapido Sleek Induction Cooktop comes with a 1-year warranty provided by the manufacturer from the date of purchase. For any issues or concerns, please contact the manufacturer directly.

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Cook with Sleek & Save Your Time



1 YEAR WARRANTY



Figure 10.1: The cooktop displaying its 'Make in India' origin and confirming a 1-year warranty.

### Contact Information:

- **Manufacturer:** Stovekraft Limited
- **Customer Care Executive Number:** +91 63649 14202 (also available via WhatsApp)
- **Email:** [customercare@stovekraft.com](mailto:customercare@stovekraft.com)
- **Website:** [www.stovekraft.com](http://www.stovekraft.com)