

## AAOBOSI FS-IRC108

# Aobosi FS-IRC108 Dual Induction Cooktop Instruction Manual

Brand: AAOBOSI | Model: FS-IRC108

## 1. INTRODUCTION

Thank you for choosing the Aobosi FS-IRC108 Dual Induction Cooktop. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before use and retain them for future reference.

## 2. SAFETY INFORMATION

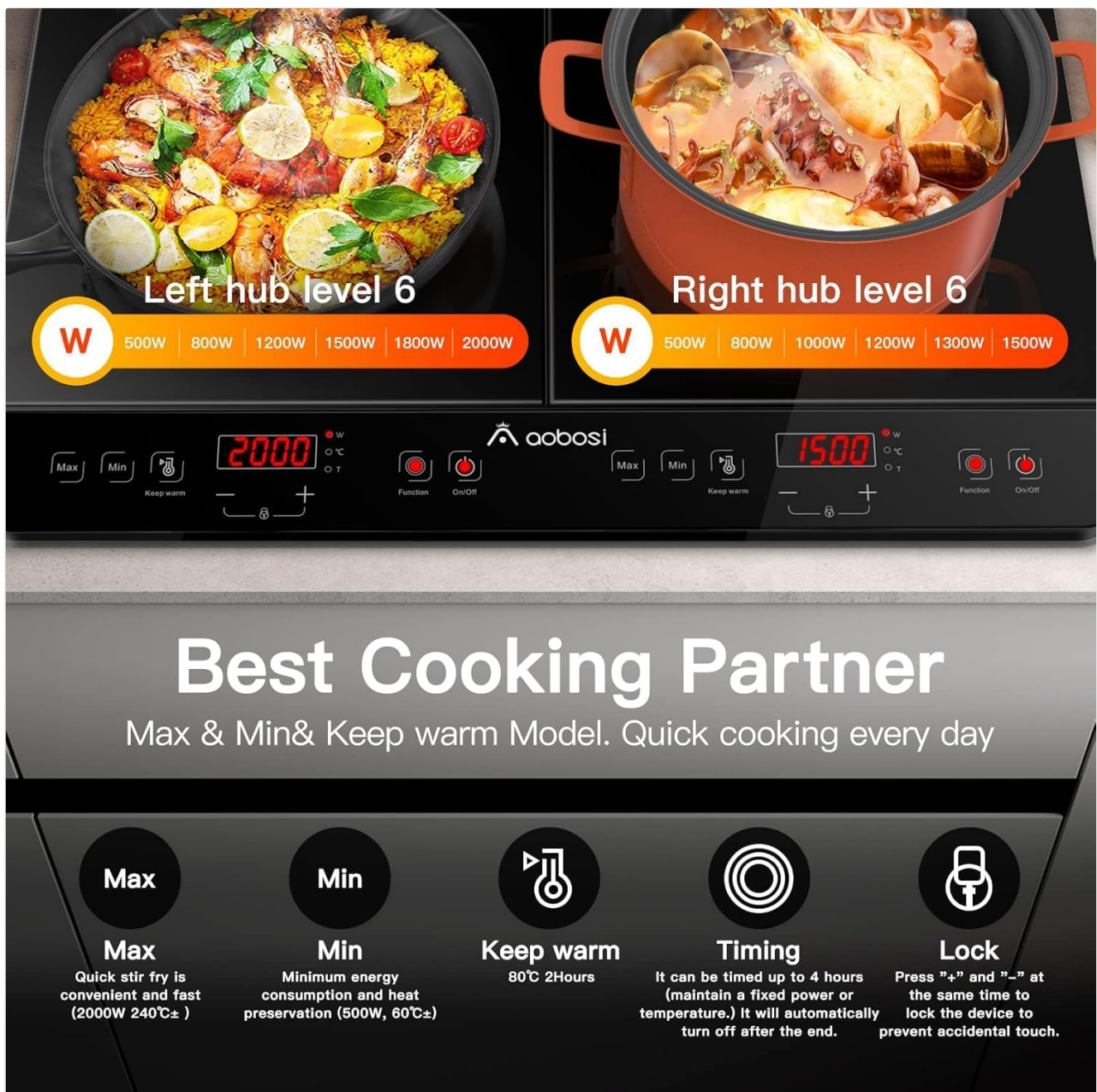
To prevent injury to yourself and others or damage to the appliance, please observe the following safety precautions:

- Ensure the cooktop is placed on a stable, heat-resistant surface.
- Do not immerse the appliance in water or any other liquid.
- Keep children and pets away from the cooktop during operation.
- Use only induction-compatible cookware. Non-compatible cookware will not heat.
- Do not touch the hot surface immediately after cooking; residual heat may be present.
- Ensure adequate ventilation around the appliance.
- Unplug the cooktop when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged.

## 3. PRODUCT OVERVIEW

The Aobosi FS-IRC108 is a portable dual induction cooktop designed for efficient and convenient cooking. It features a crystal glass surface, sensor touch controls, and two independent cooking zones.

### Control Panel Layout



The control panel features intuitive touch buttons for power, temperature, timer, and special functions. Each cooking zone has its own set of controls for independent operation.

- **On/Off Button:** Powers the unit on or off.
- **Function Button:** Selects different cooking modes (e.g., Power, Temperature).
- **Max/Min Buttons:** Quick access to maximum or minimum power/temperature settings.
- **Keep Warm Button:** Activates the keep warm function (maintains 80°C).
- **+/- Buttons:** Adjusts power, temperature, or timer settings.
- **Lock Button:** Locks the control panel to prevent accidental changes.
- **Digital Display:** Shows current power, temperature, or timer settings.

## 4. SETUP

### 4.1 Unpacking and Placement

1. Carefully remove the cooktop from its packaging.
2. Place the cooktop on a flat, stable, and dry surface. Ensure there is sufficient space around the unit for proper

ventilation (at least 10 cm from walls or other appliances).

3. Avoid placing the cooktop near heat sources, water, or flammable materials.

## 4.2 Power Connection

- Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the requirements specified on the product label.
- Do not use extension cords or adapters unless absolutely necessary and ensure they are rated for the appliance's power consumption (3500W).

## 4.3 Cookware Compatibility

The Aobosi FS-IRC108 is compatible with magnetic induction cookware. To check if your cookware is compatible, place a small magnet on the bottom of the pot or pan. If the magnet sticks, the cookware is compatible.

# Compatible Magnetic Induction Cookware



The diagram illustrates the compatibility of various cookware materials with magnetic induction. On the left, a circular inset shows a hand holding a magnet over a black induction-compatible pan, with the text "Compatible Induction Cookware" below it. To the right, a grid of eight circular images shows different cookware items. The top row features three items with green checkmarks: an "Iron pot (✓)", a frying pan, and a pot. The bottom row features four items with red X marks: "Aluminium Cookware", "Ceramic Cookware", "Copper Cookware", and "Glass Cookware".

Compatible Induction Cookware

Iron pot (✓)

Aluminium Cookware

Ceramic Cookware

Copper Cookware

Glass Cookware



A top-down view of the Aobosi FS-IRC108 induction cooktop in use. A person is cooking a colorful dish in a black pan on the left burner. The right burner is empty. The cooktop has a digital display showing "1500" and several control buttons. The surrounding area includes a wooden cutting board, a sprig of rosemary, and some mushrooms.

Compatible materials include cast iron, enameled iron, and stainless steel with a magnetic bottom. Non-compatible materials include aluminum, ceramic, copper, and glass cookware. Use pots and pans with a flat bottom and a diameter between 12 cm and 26 cm.



## 5. OPERATING INSTRUCTIONS

### 5.1 Basic Operation

1. Place compatible cookware with food on the desired cooking zone.
2. Press the **On/Off** button to power on the cooktop. The digital display will illuminate.
3. Select the desired cooking zone by pressing its corresponding **Function** button.
4. Choose between Power (W) or Temperature (°C) mode by pressing the **Function** button repeatedly.
5. Adjust the power or temperature using the **+** and **-** buttons. Power levels range up to 2000W per zone (total 3500W), and temperature settings range from 60°C to 240°C.
6. To turn off a cooking zone, press its **On/Off** button. To turn off the entire cooktop, press the main **On/Off** button.

### 5.2 Temperature and Power Settings

The cooktop offers 10 temperature levels, allowing precise control for various cooking needs.



Use lower temperatures for simmering and keeping food warm, and higher temperatures for boiling, frying, and searing.

### 5.3 Timer Function

The integrated digital timer can be set for up to 4 hours (240 minutes). Once the set time expires, the cooktop will automatically shut off.

# 0–240min Timing Model

Without supervision, it will automatically close when the time comes.



1. While a cooking zone is active, press the **Timer** button.
2. Use the **+** and **-** buttons to set the desired cooking duration.
3. The timer will begin counting down, and the cooktop will switch off automatically when it reaches zero.

### 5.4 Keep Warm Function

Activate the **Keep Warm** function to maintain food at approximately 80°C, ideal for serving or holding food until ready to eat.

### 5.5 Child Lock Function

To prevent accidental operation, especially by children, press and hold the **Lock** button (often indicated by a padlock icon) for a few seconds to activate or deactivate the child lock.

## 6. MAINTENANCE

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## 6.1 Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your cooktop.

# Easy to operate

Touch the key of "Function", the indicator light of "ON/OFF" and "W" will light up.



1. Always unplug the cooktop and allow it to cool completely before cleaning.
2. Wipe the crystal glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
3. Do not use abrasive pads, harsh chemicals, or steam cleaners, as these can damage the surface.
4. Dry the surface thoroughly with a clean, soft cloth to prevent water spots.
5. Clean the ventilation openings regularly to prevent dust buildup.

## 6.2 Storage

When not in use for extended periods, store the cooktop in a dry, cool place, away from direct sunlight and moisture. Ensure it is clean and completely dry before storage.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; faulty outlet.	Check power connection; verify power supply; try a different outlet.
Cookware not heating.	Non-compatible cookware; cookware too small/large; no cookware present.	Use induction-compatible cookware; ensure cookware is within 12-26 cm diameter.
Display shows an error code.	Specific internal error.	Refer to the specific error code in a more detailed troubleshooting guide (if available) or contact customer support. Try resetting the unit by unplugging and replugging.
Unusual noise during operation.	Normal fan operation; resonance from cookware.	A low humming sound from the cooling fan is normal. Some cookware may produce a slight buzzing sound due to vibration; this is not a defect.

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

Feature	Detail
Brand	AAOBOSI
Model Number	FS-IRC108
Color	Black (2 Fourneaux - Dual Hobs)
Product Dimensions (L x W x H)	58 x 35 x 6.3 cm
Power	3500 Watts
Material	Crystal Glass
Special Features	Induction cooking, Sensor control, 4-hour timer, Keep Warm function
Item Weight	5.31 Kilograms
Heating Elements	2
Power Source	Electric (Induction)
Included Components	Electric cable, two hot plates



*Note: Dimensions are approximate and subject to minor variations.*

## 9. WARRANTY AND SUPPORT

### 9.1 Warranty Information

The Aobosi FS-IRC108 Dual Induction Cooktop is covered by a **24-month warranty** from the date of purchase against manufacturing defects. This warranty does not cover damage caused by misuse, accident, unauthorized modification, or normal wear and tear.


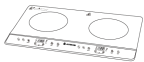





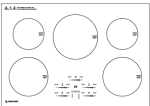
### 9.2 Customer Support

For any questions, technical assistance, or warranty claims, please contact Aobosi customer service. Please have your model number (FS-IRC108) and proof of purchase ready when contacting support.

Contact details can typically be found on the product packaging, the official Aobosi website, or through your retailer.

## Related Documents - FS-IRC108



<div><p><b>Induction Cooker</b> User Manual Model FS-IRC108-1800 FS-IRC108-1800</p><p>• Please read the operation manual carefully before using and keep this manual handy for reference. • Read this manual carefully before using the product. • Please refer to this manual when you need to refer to the manual for reference only.</p></div>	<p><a href="#">AOBOSI FS-IRC108-1800 Induction Cooker User Manual</a></p> <p>User manual for the AOBOSI FS-IRC108-1800 induction cooker, detailing operation, safety, maintenance, troubleshooting, and specifications.</p>
	<p><a href="#">AOBOSI FS-IC321T Induction Hob: User Manual &amp; Safety Guide</a></p> <p>Comprehensive instruction manual for the AOBOSI FS-IC321T induction hob, covering setup, operation, safety precautions, troubleshooting, and warranty information.</p>
<div><p><b>Built-in Domino Induction Cooker</b> Comprehensive Instruction Manual Culinaire à induction Domino intégré Comprehensive Instruction Manual Culinaire de cuisson Domino intégré</p><p><b>Amzchef</b> Model FS-IRC119 Please read this instruction manual before attempting to use the product. For safety and warranty information, please refer to the instruction manual in a safe place for future reference.</p></div>	<p><a href="#">Amzchef FS-IRC119 Built-in Domino Induction Cooker User Manual</a></p> <p>Comprehensive user manual for the Amzchef FS-IRC119 built-in domino induction cooker, covering installation, operation, safety, care, and troubleshooting. Learn how to use your induction hob effectively and safely.</p>
<div><p><b>Induction Cooker</b> User Manual</p><p>Model FS-IRC111-1800 Please read this instruction manual before attempting to use the product. For safety and warranty information, please refer to the instruction manual in a safe place for future reference.</p></div>	<p><a href="#">AOBOSI Induction Cooker User Manual FS-IRC111-1800</a></p> <p>User manual for the AOBOSI Induction Cooker, Model FS-IRC111-1800. Provides product configuration, safety precautions, operating instructions, cookware selection, maintenance, troubleshooting, and warranty information.</p>
<div><p><b>INSTRUCTION MANUAL</b> INDUCTION HOB</p><p><b>Brand: amzchef</b> Model: FS-I106L-GBBCC01 PLEASE READ INSTRUCTIONS CAREFULLY BEFORE USING READ THIS MANUAL FOR FUTURE REFERENCE</p></div>	<p><a href="#">AMZCHEF FS-I106L-GBBCC01 Induction Hob Instruction Manual</a></p> <p>Comprehensive instruction manual for the AMZCHEF FS-I106L-GBBCC01 induction hob, covering installation, safety precautions, technical specifications, cooktop features, operating instructions, cleaning and maintenance, and troubleshooting guide.</p>

**Beginner Guidance:**  
How to enjoy your induction cooker with some useful tips

1. Place a suitable induction cookware on the heating ring.  
After using, the surface will be automatically  
cooled down. The surface has been in an extremely  
or extremely high temperature  
condition. Therefore, keep the child or cookware with heat  
insulation and magnetic cover  
when you use the induction cooker. Please do not touch the  
surface when it is extremely hot.  
Please, avoid, particularly, contact to your bare skin.



2. Place your induction cooker on a flat surface and plug in  
the power source.  
Do not plug in the same socket with other high-power  
appliances, to avoid the power overload.



3. To avoid the risk of fire, do not use the induction cooker  
when you cook with the heating ring. The induction heating  
ring is extremely hot when it is  
used to heat and cook. Please do not touch the heating  
ring when heating.  
Do not touch.



4. When cooking is finished, press off-button  
to stop the induction heating.  
If the heating is not stopped for a while, please do  
not touch the surface.



5. Other:  
Please, do not let the induction operation in water.



## [COOKTRON Induction Cooker Beginner's Guide: Tips for Safe and Efficient Use](#)

Comprehensive beginner's guide for COOKTRON induction cooktops, covering cookware compatibility, power requirements, fan operation, safety warnings, and usage tips for models like AAMUS-CT-FS-IC312 and AAMUS-CT-FS-IC321-3.