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AMZCHEF FYM35-S16

AMZCHEF FYM35-S16 Dual Induction Cooktop User Manual

Model: FYM35-S16

Introduction

Thank you for choosing the AMZCHEF FYM35-S16 Dual Induction Cooktop. This appliance is designed to provide efficient and versatile cooking with its independent dual heating zones, multiple power and temperature settings, and integrated safety features. Please read this manual thoroughly before use to ensure safe operation, optimal performance, and proper maintenance of your new cooktop. Keep this manual for future reference.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating 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. Contact customer service for examination, repair, or adjustment.
- 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, level, and heat-resistant surface.
- Provide adequate ventilation around the cooktop during operation.
- Only use compatible cookware as described in this manual.

- Do not place metallic objects such as knives, forks, spoons, and lids on the induction cooktop surface as they can get hot.
- Keep a safe distance from the cooktop if you have a pacemaker or similar medical device.

Product Overview

The AMZCHEF FYM35-S16 Dual Induction Cooktop features two independent cooking zones and a user-friendly touch control panel. Its sleek ceramic glass surface is designed for durability and easy cleaning.



Image: The AMZCHEF Dual Induction Cooktop, showing its overall design and dimensions (58cm length, 36cm width, 6.8cm height).

Control Panel

The cooktop is operated via a touch-sensitive control panel located at the front. Each cooking zone has its own set of controls for power, temperature, and timer settings.



Image: Close-up of the AMZCHEF Dual Induction Cooktop's touch control panel, displaying buttons for power, temperature, timer, lock, and on/off for each zone.

- **ON/OFF Button:** To power the cooktop on or off.
- **Power/Temp Button:** Toggles between power and temperature modes.
- **Increase/Decrease Buttons:** Adjusts power, temperature, or timer settings.
- **Timer Button:** Activates and sets the cooking timer.
- **Lock Button:** Engages or disengages the child safety lock.
- **Display:** Shows power level, temperature, or remaining timer duration.

Setup

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the cooktop on a dry, stable, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around all sides for proper ventilation. Do not place it near heat sources or flammable materials.
3. **Power Connection:** Plug the power cord into a standard 240V electrical outlet. Ensure the outlet is properly grounded and

can support the appliance's maximum power consumption (3500W total).

4. **Initial Cleaning:** Before first use, wipe the ceramic glass surface with a soft, damp cloth.

Operating Instructions

Turning On/Off

- Press the **ON/OFF** button to power on the cooktop. The display will show "--" or "00".
- To turn off, press the **ON/OFF** button again.

Selecting a Cooking Zone

The cooktop has two independent cooking zones. To activate a zone, place a compatible pot or pan on the desired zone, then press the corresponding **ON/OFF** button for that zone.



Image: The AMZCHEF Dual Induction Cooktop in use, illustrating the left zone with a maximum power of 2000W and the right zone with a maximum power of 1500W.

Power and Temperature Modes

Each cooking zone offers two cooking modes: Power mode and Temperature mode.

- After selecting a zone, press the **Power/Temp** button to switch between modes.
- **Power Mode:**
  - Left Zone: 9 power levels (e.g., 200W to 2000W).
  - Right Zone: 5 power levels (e.g., 200W to 1500W).
  - Use the **Increase/Decrease** buttons to adjust the power level.
- **Temperature Mode:**
  - Both Zones: 10 temperature levels (e.g., 60°C to 240°C).
  - Use the **Increase/Decrease** buttons to adjust the temperature.

Timer Function

The timer can be set for each zone independently, from 1 minute to 3 hours.

1. With a cooking zone active, press the **Timer** button. The display will flash.
2. Use the **Increase/Decrease** buttons to set the desired cooking time.
3. The timer will start automatically after a few seconds or by pressing the **Timer** button again.
4. When the timer expires, the cooktop will automatically shut off the active zone and emit an audible signal.

Child Safety Lock

To prevent accidental operation, especially by children:

- **To Activate:** Press and hold the **Lock** button for a few seconds. An indicator light will illuminate, and the control panel will be locked.
- **To Deactivate:** Press and hold the **Lock** button again for a few seconds. The indicator light will turn off, and the control panel will be unlocked.

Compatible Cookware

Induction cooktops require cookware with a magnetic bottom. To check if your cookware is compatible, hold a small magnet to the bottom of the pot or pan. If the magnet sticks, the cookware is suitable for induction cooking.

- **Compatible Materials:** Cast iron, iron, enameled iron, and stainless steel with a magnetic bottom.
- **Incompatible Materials:** Glass, ceramic, copper, aluminum, and non-magnetic stainless steel.
- Ensure the bottom of the cookware is flat and has a diameter appropriate for the cooking zone (typically 12-26 cm).



Image: Illustration demonstrating how to check cookware compatibility for an induction cooktop using a magnet, showing suitable and unsuitable pot types.

Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your cooktop and ensure safe operation.

1. **Always unplug** the cooktop from the power outlet and allow it to cool completely before cleaning.
2. **Ceramic Glass Surface:** Wipe the surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner. Do not use abrasive pads, harsh chemicals, or steel wool, as these can scratch or damage the surface.
3. **Control Panel:** Wipe gently with a soft, damp cloth. Ensure no liquid enters the control panel area.
4. **Ventilation Openings:** Keep the ventilation openings on the underside and sides of the cooktop clear of dust and debris to prevent overheating.
5. **Do Not Immerse:** Never immerse the cooktop in water or any other liquid.



Image: A hand cleaning the smooth black ceramic glass surface of the induction cooktop with a soft cloth, demonstrating easy maintenance.

TROUBLESHOOTING

If you encounter issues with your cooktop, please refer to the following common problems and solutions before contacting customer support.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Power cord not properly plugged in; Main power switch off.	Check power outlet; Ensure cord is securely plugged in; Check household circuit breaker.
Cooktop turns on but does not heat.	Incompatible cookware; Cookware not centered; No cookware on zone.	Use compatible magnetic cookware; Center cookware on the zone; Place cookware on the zone.

Problem	Possible Cause	Solution
Display shows an error code (e.g., E0, E1).	Specific error condition (e.g., overheating, sensor fault, voltage issue).	Refer to the specific error code in the full manual (if available) or unplug the unit for 5 minutes and try again. If the error persists, contact customer support.
Unusual noise during operation.	Normal fan operation; Cookware material.	A low humming sound from the cooling fan is normal. Some cookware may produce a slight buzzing sound due to induction principles; this is not a fault.
Child lock cannot be deactivated.	Not holding the button long enough.	Press and hold the Lock button for several seconds until the indicator light turns off.

Specifications

Feature	Specification
Brand	AMZCHEF
Model Number	FYM35-S16
Color	Black
Product Dimensions (L x W x H)	58 x 36 x 6.8 cm
Weight	6.15 Kilograms
Total Power	3500 Watts
Voltage	240 Volts
Material	Ceramic Glass
Heating Elements	2 (Dual Burner)
Controls Type	Touch
Burner Type	Induction
Power Source	Wired Electric
Included Components	Dual induction plate, instruction card, warranty

Warranty and Support

The AMZCHEF FYM35-S16 Dual Induction Cooktop comes with a standard **1-year warranty**, plus an additional **six-month extended warranty** upon product registration. This warranty covers defects in materials and workmanship under normal use. For warranty claims, technical support, or any questions regarding your product, please contact AMZCHEF customer service. Please have your model number (FYM35-S16) and proof of purchase ready when contacting support.

Customer Service Contact:

Please refer to the contact information provided in your product packaging or visit the official AMZCHEF website for the most up-to-date support details.

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