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› HYYKJ-US Double Induction Cooktop Cooker User Manual

HYYKJ-US 1200W+1200W Induction Cooker

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Model: 1200W+1200W Induction Cooker

INTRODUCTION

Thank you for purchasing the HYYKJ-US Double Induction Cooktop Cooker. This professional digital dual induction countertop cooker is designed for efficient and versatile cooking, featuring two independent heating zones, touch sensor controls, and 8 gear firepower settings. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.



Image: The HYYKJ-US Double Induction Cooktop Cooker, showcasing its sleek black glass surface and dual cooking zones.

DOUBLE INDUCTION COOKER



Image: An overhead view of the double induction cooktop, highlighting its compact design and the "DOUBLE INDUCTION COOKER" label.

IMPORTANT SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Compatible Cookware:** This induction cooktop requires magnetic pots/pans. Pure iron pots are ideal, but any pot/pan with an iron content greater than 30% is suitable. The stove is suitable for pots/pans with a bottom diameter greater than 12cm (4.7 inches) and less than 24cm (9.4 inches). Using smaller pots may prevent detection.
- **Overheating Protection:** The appliance is equipped with a furnace surface overheating protection system. If the furnace surface temperature reaches 600°C (1112°F), heating will automatically cut off. At 700°C (1292°F), the unit will automatically shut down.
- **Over Temperature Protection:** Heating will stop if the internal temperature reaches 80°C (176°F).
- **Voltage Protection:** The unit will stop heating if the voltage is higher than 270V or lower than 110V.
- **Constant Hydraulic Protection:** Output current decreases when the supply voltage is higher than 220V. The

maximum power increase will not exceed 50W. If the power supply voltage drops, the maximum output power will decrease accordingly.

- Do not touch the ceramic plate immediately after cooking, as it may still be hot.
- Ensure proper ventilation around the cooktop during operation.
- Keep out of reach of children.
- Do not immerse the appliance in water or any other liquid.
- If the product is damaged, do not operate it. Contact customer support.



Image: The induction cooktop displayed with examples of compatible cookware, including a pot and a wok, emphasizing the need for magnetic bottoms.

PRODUCT FEATURES

- **Dual Induction Burner:** Features two circular top panel heating zones with independent configurable temperature settings. Total power of 2400W (1200W + 1200W).
- **Digital LCD Display:** Provides clear feedback on settings and status.
- **Touch Sensor Control:** Seamlessly integrated touch buttons for easy operation and cleaning. Buttons are designed for durability and sensitivity.

- **8 Gear Firepower Regulation:** Offers precise control over cooking intensity.
- **Far Infrared Heating:** Utilizes high-tech far infrared light wave for efficient heat transfer.
- **Efficient Heat Dissipation:** Equipped with a large wind force fan for faster cooling.
- **Environmental Protection:** Operates without burning phenomena, open flames, or carbon monoxide emissions.
- **Microcomputer Control:** Enables automatic temperature regulation for easy and precise cooking.
- **Durable Panel:** Constructed with Germany imported black crystal morion panel, offering high temperature resistance and easy cleaning.
- **Non-slip Pads:** Ensures stability during use.



Image: An angled view of the HYYKJ-US Double Induction Cooktop, highlighting its sleek design and control panel layout.



Image: A direct top-down view of the dual induction cooktop, showing the two cooking zones and the touch control interface clearly.

SPECIFICATIONS

Attribute	Detail
Model	1200W+1200W Induction Cooker
Types	Induction cooker + Induction cooker
Power of Left Furnace	1200W
Power of Right Furnace	1200W
Rated Voltage	110V
Firepower Regulation	8 gear firepower
Product Dimensions (D x W x H)	15"D x 27"W x 3"H (approx. 38cm D x 68cm W x 7.6cm H)
Installation Size (W x D)	25.6" x 13.8" with 90 degree (approx. 65cm x 35cm)
Material	Toughened glass (outer non-heating material), Stainless steel ring + high temperature resistant black crystal plate (middle)
Controls Type	Touch
Included Components	1 x Countertop Burner



Image: A technical diagram illustrating the dimensions of the induction cooktop, including overall size and recommended installation cutout dimensions.

SETUP AND INSTALLATION

The HYYKJ-US Double Induction Cooktop is designed for both countertop use and recessed installation. Ensure the installation area is clean, dry, and has adequate ventilation.

Countertop Use:

- Place the cooktop on a stable, flat, heat-resistant surface.
- Ensure there is sufficient space around the unit for proper airflow (at least 10cm or 4 inches on all sides).
- Plug the power cord into a grounded 110V electrical outlet.

Recessed Installation:

- Prepare a cutout in your countertop with dimensions of approximately 25.6 inches (65cm) in width and 13.8 inches (35cm) in depth. Ensure the corners are at a 90-degree angle.
- Ensure the countertop material can withstand heat.
- Carefully lower the cooktop into the cutout, ensuring it sits flush and securely.
- Connect the power cord to a suitable 110V electrical outlet, ensuring it is easily accessible.

Before first use, wipe the surface with a damp cloth to remove any dust or residue from packaging.

OPERATING INSTRUCTIONS

The cooktop features intuitive touch controls for easy operation.

Basic Operation:

1. **Power On:** Press the **On/Off** button to turn on the cooktop. The display will illuminate.
2. **Place Cookware:** Place a compatible magnetic pot or pan centrally on the desired cooking zone. The cooktop will only activate when a suitable pot is detected. If no pot is detected, an "EO" error code may appear.
3. **Select Function/Adjust Power:**
 - Use the **Function** button to cycle through different cooking modes such as Fry, Steam, or Water mode.
 - Adjust the firepower using the **Up (+)** and **Down (-)** buttons. There are 8 gear firepower settings available.
4. **Timer Function:** Use the **Timer** button to set a cooking duration. Use the **Up (+)** and **Down (-)** buttons to adjust the time.
5. **Lock Function:** Press the **Lock** button to prevent accidental changes to settings during cooking. Press again to unlock.
6. **Automatic Warm Function:** After cooking, the unit may automatically switch to a warm function to keep food at serving temperature.
7. **Power Off:** Press the **On/Off** button to turn off the cooktop after use.



Image: The induction cooktop in use, with a pan containing cooked food on one burner, demonstrating its cooking capability.



Image: A person cooking on the induction cooktop, with ingredients being added to a pan, illustrating the ease of use.



Image: The induction cooktop shown alongside various prepared dishes, suggesting its versatility for different cooking styles.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your induction cooktop.

- **Always unplug the cooktop** from the power outlet and allow it to cool completely before cleaning.
- **Cleaning the Surface:** The black crystal morion panel is designed for easy cleaning. Wipe the surface with a soft, damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass or ceramic cooktops.
- **Do not use abrasive cleaners, scouring pads, or harsh chemicals** as they can scratch or damage the surface.
- **Clean the fan vents:** Periodically check and clean the fan vents to ensure proper airflow and prevent overheating. Use a soft brush or vacuum cleaner to remove dust.
- **Storage:** If storing the cooktop for an extended period, ensure it is clean and dry. Store it in a cool, dry place away from direct sunlight and moisture.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power, loose plug, power outage.	Check power connection, ensure outlet is functional, check circuit breaker.
"EO" error code displayed.	No pot detected, incompatible pot, pot too small.	Place a compatible magnetic pot/pan on the cooking zone. Ensure pot diameter is within 12cm-24cm.
Cooktop stops heating during operation.	Overheating protection activated, over temperature protection, voltage fluctuation.	Allow the unit to cool down. Ensure proper ventilation. Check voltage supply. If problem persists, unplug and contact support.
Controls are unresponsive.	Lock function activated, dirty control panel.	Press the Lock button to deactivate. Clean the control panel surface.
Unusual noise during operation.	Normal fan operation, resonance from cookware.	A slight humming sound from the fan is normal. Some cookware may produce a slight buzzing sound due to induction. This is usually not a fault.

If the problem persists after attempting these solutions, please contact HYYKJ-US customer support for assistance.

WARRANTY AND SUPPORT

For information regarding product warranty, please refer to the warranty card included with your purchase or contact the seller directly. HYYKJ-US is committed to providing a premium lifestyle experience and customer satisfaction.

If you encounter any issues or have questions about your HYYKJ-US Double Induction Cooktop Cooker, please reach out to the seller or manufacturer's customer service. Contact details are typically found on the product packaging or the seller's online store page.

Note: Protection plans may be available for purchase separately. These are typically offered by third-party providers and are not direct manufacturer warranties.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question