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Prestige PDIC 3

Prestige PDIC 3.0 Double Induction Cooktop User Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Prestige PDIC 3.0 Double Induction Cooktop. Please read it thoroughly before use and retain it for future reference. Understanding the features and proper usage will ensure optimal performance and longevity of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

- **Electrical Connection:** This device requires a 15 Amp socket. Do not use a 15A to 5A converter, as this may damage your wiring and the appliance. Ensure the power supply is 230 Volts AC, 50Hz.
- **Placement:** Ensure the cooktop is placed on a stable, flat, and heat-resistant surface. Maintain adequate clearance around the unit for proper ventilation.
- **Ventilation:** Do not block the ventilation openings of the cooktop. Proper airflow is crucial for preventing overheating.
- **Child Safety:** Utilize the Child Lock Function to prevent unintended operation by children. Keep children away from the cooktop during operation and while it is cooling down.
- **Voltage Protection:** The cooktop features an automatic voltage regulator to protect against power surges and fluctuations. However, avoid using during extreme voltage instability.
- **Cookware:** Only use induction-compatible cookware. Incompatible cookware will not heat up.

PRODUCT OVERVIEW

The Prestige PDIC 3.0 Double Induction Cooktop is designed for efficient and convenient cooking with its dual heating zones and smart features.

Prestige PDIC 3.0 Double Induction 3200W

Prestige

Induction Cook-top



Image: Prestige PDIC 3.0 Double Induction Cooktop with two cooking zones in use.

Key Features

- **Double Cook Stations:** Two independent cooking zones (2000W and 1200W) for versatile cooking.
- **Easy to Clean:** The flat, smooth glass surface ensures quick and effortless cleaning.
- **Energy Saving:** Direct heating to the vessel minimizes energy and heat loss, making cooking more efficient.
- **Power Saver Technology:** Monitors vessel temperature and adjusts power levels dynamically based on vessel size.
- **Dual Heat Sensor:** Provides precise temperature control for consistent cooking results.
- **Automatic Voltage Regulator:** Protects the appliance from damage due to power surges and fluctuations.
- **Child Lock Function:** Prevents accidental operation, enhancing safety in homes with children.
- **Timer with User Pre-Set:** Allows for setting specific cooking durations.
- **Indian Menu Option:** Dedicated pre-set modes for popular Indian dishes like Dosa, Chapati, Saute, Pressure Cooking, Curry, Deep Frying, Heating Milk, and Idli.
- **Anti-Magnetic Wall:** Shields excess magnetic interference for safer and more efficient cooking.

Sleek in Design, Smart in Performance

2000
Watt

1200
Watt



**Power Saver
Technology**
Optimizes Energy
for Efficient Cooking



**Built-In Timer
Function**
For Precise,
Hands-free Cooking



**Child Lock
Safety**
Prevents accidental
operation

Image: Control panel highlighting key features like Power Saver, Timer, and Child Lock.

7 Smart Preset Modes for Effortless Cooking

This cooktop comes with **Indian Menu** like Chapati, Dosa, Curry and Idli at just the touch of a button.



Dosa



Idli



Pressure Cooker



Deep Fry



Heat Milk



Curry



Saute

Image: Visual representation of the 7 Smart Preset Modes for various dishes.

Your browser does not support the video tag.

Video: A short preview showcasing the features and convenience of the Prestige PDIC 3.0 Double Induction Cooktop.

SETUP

Unpacking

- Carefully remove the cooktop from its packaging.
- Verify that all components are present: 1 Double Induction cooktop.
- Inspect the cooktop for any signs of damage. Do not use if damaged and contact customer support immediately.

Placement

- Place the cooktop on a stable, level, and dry countertop.
- Ensure adequate clearance around the cooktop for proper ventilation (minimum 10 cm from walls or other appliances).
- Keep away from water sources, heat-sensitive materials, and flammable objects.

Power Connection

- Plug the power cord into a dedicated 15 Amp, 230V AC, 50Hz electrical socket.
- *Important:* Do not use extension cords or adapters that are not rated for 15 Amps, as this can lead to overheating or damage.

OPERATING INSTRUCTIONS

Compatible Cookware

- Use only induction-compatible cookware. These are typically made of magnetic materials such as cast iron, magnetic stainless steel, or enamel iron.
- To test compatibility, place a magnet on the bottom of the cookware; if it sticks, the cookware is compatible.
- Ensure the base of the cookware is flat and covers the induction zone adequately for efficient heating.

Basic Operation

- **Power On/Off:** Press the "ON/OFF" button on the touch panel to turn the cooktop on or off.
- **Selecting a Burner:** Place compatible cookware on the desired cooking zone. The cooktop will automatically detect the vessel.
- **Adjusting Power/Temperature:** Use the "Up" and "Down" buttons to adjust the power level or temperature for each burner. The left burner operates up to 2000W, and the right burner up to 1200W.

Using Pre-set Indian Menu Options

- The cooktop features pre-set modes for various Indian dishes.
- Press the specific menu button (e.g., Dosa/Chapati, Idly, Pressure Cook, Curry, Heat Milk, Saute, Deep Fry) to activate the corresponding cooking mode.
- For Idli and similar items, the default timer is 10 minutes. You can adjust this by pressing the "Timer" button and using the "Up" and "Down" controls.

Timer Function

- Press the "Timer" button to set a specific cooking duration.
- Use the "Up" and "Down" buttons to adjust the time.
- The cooktop will automatically switch off once the set time expires.

Child Lock Function

- To activate the Child Lock, press and hold the "Child Lock" button for a few seconds. An indicator light will illuminate.
- To deactivate, press and hold the "Child Lock" button again until the indicator light turns off.

CARE AND MAINTENANCE

- **Cleaning the Surface:** After the cooktop has completely cooled down, wipe the glass surface with a

soft, damp cloth and a mild, non-abrasive detergent. Avoid harsh chemicals or scouring pads that could scratch the surface.

- **Spills:** Clean any spills immediately to prevent them from hardening and becoming difficult to remove. For stubborn stains, use a ceramic hob scraper carefully.
- **Ventilation:** Regularly check and ensure the ventilation openings on the underside of the cooktop are clear of dust and debris to maintain proper airflow and prevent overheating.
- **Storage:** If storing the cooktop for an extended period, ensure it is clean, dry, and stored in a safe, protected environment away from extreme temperatures or humidity.

TROUBLESHOOTING

This section addresses common issues you might encounter with your induction cooktop. If the problem persists after attempting these solutions, please contact customer support.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply, loose plug, or power outage.	Check power connection, ensure plug is firmly inserted into a 15 Amp socket, and verify the main power supply.
Cooktop displays an error code (e.g., E0, EA).	Error codes typically indicate an internal fault, incompatible cookware, or an issue with the sensor.	Turn off the cooktop, unplug it from the power source, wait for approximately 5 minutes, then plug it back in and try again. Ensure you are using induction-compatible cookware. If the error persists, contact customer service.
Cooktop not heating.	Incompatible cookware, no cookware detected, or incorrect power setting.	Ensure induction-compatible cookware is used and properly centered on the cooking zone. Adjust power settings to a higher level if necessary.
Unusual noise during operation.	Normal fan operation for cooling, or vibration from certain types of cookware.	A low humming sound is normal during induction cooking. If the noise is excessively loud, grinding, or unusual, turn off the unit and contact customer service.

TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Prestige
Model Number	PDIC 3 (Manufacturer Part Number: 41991)
Heating Elements	2
Total Wattage	3200 Watts (Left: 2000W, Right: 1200W)
Voltage	230 Volts (AC)
Frequency	50Hz

Feature	Detail
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Colour	Black
Power Source	Electric
Burner Type	Induction
Control Type	Touch
Installation Type	Counter-top
Item Dimensions (D x W x H)	70D x 47W x 13H Centimeters
Item Weight	8.29 Kilograms
Heater Surface Material	Glass
Included Components	1 Double Induction cooktop
Certifications	RoHS, ISI Certified
Origin	Made in India

Intelligent Engineering for Safe & Efficient Cooking



Image: Dimensions of the Prestige PDIC 3.0 Double Induction Cooktop.

WARRANTY AND CUSTOMER SUPPORT

Warranty Information

- This Prestige PDIC 3.0 Double Induction Cooktop comes with a **2-year warranty** on the product.
- Please retain your original purchase receipt for all warranty claims. The warranty covers manufacturing defects under normal use.

Customer Support

For any feedback, comments, complaints, or service requests, please contact Prestige customer support:

- **Customer Care Numbers:** 1800-123-334411 or 080-6000 4411
- **Email:** customercare@tkprestige.com
- **Website:** shop.tkprestige.com/customer_service
- **Service Center Locator:** Scan the QR code below to find an authorized Prestige service center near you.

Need help? We're just a call away!

Your satisfaction. Our commitment.

080-6000 4411

Scan to find Prestige authorized service center.



500+

Service Centers
across India



MADE IN
INDIA



For any feedback, comments or complaints, please contact

@ Email: customercare@ttkprestige.com

🌐 Website: https://shop.ttkprestige.com/customer_service

Image: Contact details and QR code for Prestige service center locator.

QR Code Link: <https://qr1.be/BMT7QY>