

## AMZCHEF FYM35-S16-VC

# AMZCHEF 3500W Double Induction Cooktop User Manual

Model: FYM35-S16-VC

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the AMZCHEF Double Induction Cooktop. Retain this manual for future reference.

- Ensure the cooktop is placed on a stable, flat, and heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. Supervise children when the appliance is in use.
- Individuals with pacemakers or similar medical implants should consult their doctor before using an induction cooktop.
- Do not place metal objects such as knives, forks, spoons, or lids on the cooktop surface as they can become hot.
- Ensure adequate ventilation around the appliance. Do not block air vents.
- Always use induction-compatible cookware. Non-compatible cookware will not heat.
- The cooktop surface remains hot after use. Avoid touching it immediately.
- Do not operate the appliance with an empty pot or pan.
- Unplug the cooktop from the power outlet when not in use and before cleaning.

## 2. PRODUCT OVERVIEW

The AMZCHEF 3500W Double Induction Cooktop features two independent heating zones, offering efficient and versatile cooking. The sleek black crystal glass surface is designed for durability and easy cleaning.



Image: The AMZCHEF Double Induction Cooktop in use, featuring a pan with shrimp and broccoli on one burner.

## Key Features:

- **Dual Heating Zones:** One 2000W zone and one 1500W zone for simultaneous cooking.
- **Touch Control Panel:** Intuitive digital controls for easy operation.
- **Multiple Temperature Settings:** 10 temperature levels ranging from 60°C to 240°C.
- **Integrated Timer:** Adjustable timer from 0 to 180 minutes.
- **Child Safety Lock:** Prevents accidental changes to settings.
- **Compatible Cookware:** Works with magnetic induction-ready pots and pans.
- **Durable Surface:** High-quality black crystal glass plate, resistant to high temperatures and scratches.

## 3. SETUP AND INSTALLATION

### 3.1 Unpacking

Carefully remove the cooktop from its packaging. Inspect for any damage during transit. Keep packaging materials for future transport or disposal.

### 3.2 Placement

- Place the cooktop on a dry, stable, and level surface.
- Ensure there is at least 10 cm of clear space around the appliance for proper ventilation. Do not place it near heat sources or water.
- The cooktop dimensions are approximately 36 cm (depth) x 56.6 cm (width) x 6.8 cm (height).



Image: The cooktop displaying its dimensions (36cm depth, 58cm width, 6.8cm height).

### 3.3 Power Connection

Plug the power cord into a standard 220V electrical outlet. Ensure the outlet is properly grounded and can support the 3500W power requirement of the cooktop.

## 4. OPERATING INSTRUCTIONS

### 4.1 Control Panel Overview

The cooktop features a touch-sensitive control panel for each heating zone. Each zone has independent controls for power, temperature, timer, and a child lock function.



# Touch Control

Quick and Easy Use



Image: Detailed view of the touch control panel with buttons for timer, lock, decrease, increase, power/temp, and ON/OFF.

## 4.2 Power On/Off

- To turn on: Place compatible cookware on the desired heating zone. Touch the **ON/OFF** button for that zone.
- To turn off: Touch the **ON/OFF** button again for the respective zone. The cooktop will automatically turn off if no cookware is detected or after a period of inactivity.

## 4.3 Adjusting Power and Temperature

- After turning on a zone, use the **Increase** and **Decrease** buttons to adjust the power level.
- Press the **Power/Temp** button to switch between power (W) and temperature (°C) modes.
- The cooktop offers 10 temperature levels, ranging from 60°C to 240°C, suitable for various cooking methods like simmering, frying, boiling, and stewing.

# 10(Left) & 8(Right) Temp Levels Setting

Different temperature meet different cooking needs



Image: Visual representation of temperature settings from 60°C (heating) to 240°C (steak), indicating suitable cooking applications.

## 4.4 Timer Function

- To set the timer: With a heating zone active, touch the **Timer** button.
- Use the **Increase** and **Decrease** buttons to set the desired cooking time from 0 to 180 minutes.
- The cooktop will automatically turn off once the set time has elapsed.



Image: A clock graphic indicating the 3-hour timer function, with a couple observing the cooktop.

## 4.5 Child Safety Lock

- To activate: Touch and hold the **Lock** button for a few seconds. An indicator light will illuminate, and the controls will be disabled.
- To deactivate: Touch and hold the **Lock** button again for a few seconds.
- This feature prevents accidental operation or changes to settings, especially useful in households with children.



Image: A child reaching towards the cooktop, with a lock icon overlay, demonstrating the child safety lock feature.

## 4.6 Cookware Compatibility

The AMZCHEF Double Induction Cooktop requires magnetic induction-compatible cookware. To check compatibility, hold a magnet to the bottom of your pot or pan. If the magnet sticks, the cookware is compatible.

- **Compatible Materials:** Cast iron, iron, steel, enameled iron.
- **Incompatible Materials:** Glass, ceramic, copper, aluminum, or non-magnetic stainless steel.
- Ensure the bottom of the cookware is flat and has a diameter between 10cm and 26cm for optimal performance.



## Compatible Cookware For Induction Cooking

suitable with magnetic induction pan or pot with a diameter of 10cm-26cm



Image: A visual guide to compatible cookware, including cast iron, enameled iron, stainless steel, and iron pots, along with a magnet test illustration.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your cooktop.

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the black crystal glass surface with a soft, damp cloth and mild detergent.
- For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
- Do not use abrasive pads, harsh chemicals, or scouring agents, as these can scratch or damage the surface.
- Ensure no water enters the internal components of the cooktop.
- Clean the ventilation openings on the underside regularly to prevent dust buildup.



Image: A hand wiping the cooktop surface with a sponge, demonstrating easy cleaning.

## 6. TROUBLESHOOTING

If you encounter issues with your AMZCHEF Double Induction Cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Power cord not properly plugged in; Cooktop is locked.	Check power outlet and plug connection. Ensure the child safety lock is deactivated.
Cookware is not heating.	Cookware is not induction-compatible; Cookware is too small or too large; Cookware not centered on heating zone.	Use induction-compatible cookware. Ensure cookware diameter is between 10cm and 26cm and centered on the zone.



Problem	Possible Cause	Solution
Unusual noise during operation.	Normal fan noise for cooling; Cookware material.	A slight humming sound from the cooling fan is normal. Some cookware may produce a faint buzzing sound, which is also normal for induction.
Error code displayed.	Specific internal issue or sensor error.	Unplug the cooktop for 5 minutes, then plug it back in. If the error persists, contact customer support.

## 7. SPECIFICATIONS

Feature	Specification
Brand	AMZCHEF
Model Number	FYM35-S16-VC
Total Power	3500 Watts
Heating Zones	2 (2000W and 1500W)
Dimensions (L x W x H)	56.6 x 36 x 6.8 cm
Weight	5.62 Kilograms
Material	Black Crystal Glass
Control Type	Digital Touch
Power Source	Electric Mains (220V)
Temperature Settings	10 levels (60°C - 240°C)
Timer Range	0 - 180 minutes

## 8. WARRANTY AND CUSTOMER SUPPORT

### 8.1 Product Warranty

The AMZCHEF Double Induction Cooktop comes with a **24-month warranty** against non-artificial damages, effective from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use.






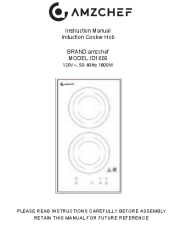
### 8.2 Customer Support

AMZCHEF offers lifetime customer service for this product. If you have any questions, concerns, or require technical assistance, please do not hesitate to contact our customer service team.

**How to Contact Support:**

- Please reach out to us via the Amazon message system.
- Our customer service team aims to respond to all inquiries within 24 hours.

## Related Documents - FYM35-S16-VC

	<p><a href="#">AMZCHEF FYM35-S16-(AT) Double Induction Cooker Instruction Manual</a></p> <p>Comprehensive instruction manual for the AMZCHEF FYM35-S16-(AT) Double Induction Cooker, covering safety, specifications, operation, cleaning, troubleshooting, and warranty information for optimal use and maintenance.</p>
	<p><a href="#">AMZCHEF Double Induction Cooktop Instruction Manual</a></p> <p>Instruction manual for the AMZCHEF Double Induction Cooktop, model FYM18-S16-12. Includes safety precautions, specifications, components, features, operation instructions, cleaning and maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">AMZCHEF Double Induction Cooktop YL18-DC08 Instruction Manual</a></p> <p>Comprehensive instruction manual for the AMZCHEF YL18-DC08 Double Induction Cooktop. Includes safety precautions, specifications, features, operating instructions, cleaning and maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">AMZCHEF ID1800 Induction Cooker Hob Instruction Manual</a></p> <p>This manual provides detailed instructions for operating, installing, and maintaining the AMZCHEF ID1800 Induction Cooker Hob, including safety warnings, troubleshooting, and technical specifications.</p>
	<p><a href="#">AMZCHEF HL-B5-T Induction Cooktop User Manual</a></p> <p>Comprehensive user manual for the AMZCHEF HL-B5-T Induction Cooktop, covering safety, operation, cleaning, troubleshooting, and specifications. Learn how to safely and effectively use your induction cooktop.</p>
	<p><a href="#">AMZCHEF ID1800 Induction Cooker Hob: User Manual and Installation Guide</a></p> <p>Comprehensive user manual and installation guide for the AMZCHEF ID1800 Induction Cooker Hob, covering safety warnings, product overview, operation, care, troubleshooting, and technical specifications.</p>

