

Pigeon Cook&Grill infrared cooktop-2000W

Pigeon by Stovekraft Infrared Cook & Grill 2000W Induction Stove User Manual

Model: Cook&Grill infrared cooktop-2000W

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Pigeon by Stovekraft Infrared Cook & Grill 2000 Watts Induction Stove. This appliance features advanced infrared technology for rapid and efficient cooking, universal cookware compatibility, and an additional Tandoor Grill for traditional recipes. It is designed with a sleek and compact form factor, a full touch panel, timer function, auto shut-off, and overheat protection. Please read this manual thoroughly before use and retain it for future reference.

2. SAFETY INFORMATION

Your safety is paramount. Always follow these basic safety precautions when using electrical appliances:

- **Electrical Safety:** Ensure the appliance is connected to a properly grounded electrical outlet with the correct voltage. Do not use if the power cord or plug is damaged.
- **Overheat Protection:** The cooktop is equipped with an overheat protection feature that automatically shuts off the unit if it detects excessive temperatures.
- **Automatic Shut-off:** For added safety, the appliance includes an automatic shut-off function.
- **Hot Surface Warning:** The glass ceramic surface remains hot for some time even after switching off. Exercise caution and avoid touching the hot surface directly.
- **Cookware Compatibility:** While the infrared cooktop is universally compatible with various cookware materials, ensure hot vessels do not come into contact with the control panel to prevent damage.
- **Ventilation:** Ensure adequate ventilation around the appliance during operation. Do not block air vents.
- **Children and Pets:** Keep the appliance out of reach of children and pets.
- **Cleaning:** Always unplug the appliance before cleaning. Allow it to cool completely.

3. PRODUCT FEATURES

- **Efficient Infrared Heating:** Utilizes advanced infrared technology for rapid and efficient cooking, ensuring quicker meal preparation.

- **Universal Cookware Compatibility:** Designed to work seamlessly with a variety of cookware materials, including stainless steel, cast iron, and aluminum.
- **Precision Temperature Control:** Adjustable settings with 8 power levels allow for precise temperature control for various recipes.
- **Easy-to-Clean Surface:** The smooth, crystal glass ceramic surface is easy to clean, simplifying post-cooking cleanup.
- **Safety Features:** Includes automatic shut-off, overheat protection, and cool-touch surfaces for safe operation.
- **Versatile Cooking Options:** Offers a wide range of cooking options from simmering to searing with easy-to-adjust temperature settings.
- **Portable and Travel-Friendly:** Compact design makes it suitable for small living spaces, camping, or RVs.
- **User-Friendly Interface:** Intuitive full touch panel ensures hassle-free operation.
- **Energy-Saving Design:** Focused infrared heat minimizes energy waste, leading to faster cooking times and reduced energy consumption.
- **Tandoor Grill:** Comes with an additional stainless steel Tandoor Grill for preparing traditional tandoor recipes like grilled paneer or kebabs.

4. SETUP

1. **Unpacking:** Carefully remove the Infrared Cook & Grill from its packaging. Retain all packaging materials for potential future transport or service.
2. **Inspect for Damage:** Before first use, inspect the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is sufficient space around the unit for proper ventilation. Do not place it near flammable materials.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.
5. **Tandoor Grill Installation (Optional):** If using the Tandoor Grill, place it securely over the heating element as shown in the image below.



Image: The Tandoor Grill placed on top of the infrared cooktop's heating element.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The cooktop features a user-friendly full touch panel for easy operation.



PRECISION TEMPERATURE CONTROL & STURDY DESIGN



Image: Detailed view of the control panel showing power, timer, and temperature adjustment buttons.

5.2 Basic Operation

1. **Power On/Off:** Press the **ON/OFF** button to turn the appliance on or off. The display will illuminate when powered on.
2. **Place Cookware:** Place your desired cookware (pot, pan, or Tandoor Grill) centrally on the heating zone.



UNIVERSAL COMPATIBILITY

Compatible with all type of cookwares



Image: The cooktop demonstrating compatibility with different types of cookware, including a clay pot, pressure cooker, frying pan, and steel pot.

3. Select Function/Adjust Power:

- Use the **UP (+)** and **DOWN (-)** buttons to adjust the power level (8 levels available) or temperature.
- Specific function buttons like "S.FRY" (Stir Fry) or "HOT POT" may be available for pre-set cooking modes.

4. **Set Timer:** Press the **TIMER** button to activate the timer function. Use the **UP (+)** and **DOWN (-)** buttons to set the desired cooking duration. The cooktop will automatically shut off once the timer expires.

5. **Monitoring:** The digital display shows the current power level or timer setting. The infrared heating element will glow red during operation.



EFFICIENT INFRARED HEATING



2000 W
Infrared cooktop for
fast cooking

Image: The infrared cooktop with its heating element visibly glowing red, indicating active heating.

6. **Grilling with Tandoor Grill:** Place food items directly on the Tandoor Grill. Adjust power levels as needed for grilling.



TANDOOR GRILL

Cook authentic flavours of traditional tandoori



Image: Cubes of paneer grilling on the stainless steel Tandoor Grill accessory, placed on the cooktop.

5.3 Video Guide: Unboxing and Features

Your browser does not support the video tag.

Video: An unboxing and feature overview of the Pigeon Infrared Cook & Grill, demonstrating its design, controls, and the Tandoor Grill accessory.

6. MAINTENANCE

6.1 Cleaning the Cooktop

The smooth crystal glass ceramic surface is designed for easy cleaning.

1. **Power Off and Unplug:** Always ensure the cooktop is turned off and unplugged from the power outlet before cleaning.
2. **Allow to Cool:** Wait for the cooktop surface to cool completely before touching or cleaning it.
3. **Wipe Surface:** Use a soft, damp cloth with a mild detergent to wipe away spills and splatters. For stubborn stains, a non-abrasive cleaner designed for glass ceramic cooktops can be used.
4. **Dry Thoroughly:** Dry the surface thoroughly with a clean, dry cloth to prevent water spots.
5. **Do Not Submerge:** Never immerse the cooktop in water or any other liquid.



EASY TO CLEAN



Image: A hand cleaning the smooth surface of the infrared cooktop with a green cloth, highlighting its easy-to-clean design.

6.2 Cleaning the Tandoor Grill

The stainless steel Tandoor Grill can be washed with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry before storing.

7. TROUBLESHOOTING

If you encounter any issues with your Pigeon Infrared Cook & Grill, please refer to the following common troubleshooting steps:

- **Appliance Not Turning On:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the power button has been pressed.
 - Verify there is no power outage in your area.

- **Cooktop Not Heating:**
 - Confirm the appliance is powered on and a cooking function or power level is selected.
 - Ensure the cookware is properly placed on the heating zone.
 - Check if the overheat protection has been activated (the unit may need to cool down).

- **Error Codes:** If an error code appears on the display, refer to the full user manual (if provided separately) or contact customer support for specific guidance.
- **Unusual Noises:** A slight humming sound during operation is normal. If you hear loud or unusual noises, power off the unit and contact customer support.

For issues not covered here, or if troubleshooting steps do not resolve the problem, please contact Pigeon customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Pigeon
Model Number	Cook&Grill infrared cooktop-2000W
Power Source	Electric
Wattage	2000 Watts
Heating Elements	1
Color	Black
Item Weight	2 kg 800 g
Item Dimensions (LxWxH)	6.5 x 28 x 36 Centimeters
Included Components	Cook & Grill Induction Stove, Tandoor Grill
Country of Origin	India

9. WARRANTY AND SUPPORT

The Pigeon by Stovekraft Infrared Cook & Grill comes with a 2-year warranty. For any product-related issues, concerns, or warranty claims, please contact the manufacturer directly.

- **Manufacturer:** Stovekraft Limited
- **Contact Number:** +91 63649 14202 (also available on WhatsApp)
- **Email:** customercare@stovekraft.com
- **Address:** 81/1 Harohalli Industrial Area Kanakapura Taluk, Bangalore Kanakapura, Bengaluru, Karnataka 562112, India

Additional extended warranty options may be available from third-party providers. Please check with your retailer for details.