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## Lifelong LLIC100

# Lifelong 1800 Watt Induction Stove (Model LLIC100) User Manual

Your guide to safe and efficient operation.

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Retain this manual for future reference.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when used near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Place the induction stove on a stable, flat, heat-resistant surface.
- Ensure adequate ventilation around the appliance. Do not block air vents.
- Use only induction-compatible cookware. Non-compatible cookware will not heat.
- Do not place metallic objects such as knives, forks, spoons, lids, cans, or aluminum foil on the ceramic plate, as they can become hot.
- After use, the ceramic plate will retain residual heat. Avoid touching it immediately.
- Unplug the appliance from the outlet when not in use and before cleaning.
- This appliance is for household use only. Do not use outdoors.

## 2. PRODUCT OVERVIEW

The Lifelong 1800 Watt Induction Stove is designed for efficient and convenient cooking. It features a ceramic plate, touch controls, and multiple preset cooking options.



Figure 2.1: Lifelong 1800 Watt Induction Stove, top-down view showing the ceramic cooking surface and control panel.

## Key Features:

- **1800 Watt Power:** Provides powerful and efficient heating for quick cooking.
- **7 Preset Indian Menu Options:** Includes options for Roti/Dosa, Idli, Deep Fry, Pressure Cook, Sauté, Curry, and Milk.
- **Auto Shut Off & Temperature Control:** Ensures safe operation and prevents overheating.
- **Ceramic Plate:** Durable and easy-to-clean surface that ensures even heat distribution.
- **Surge Protection & Voltage Protection:** Designed to withstand voltage fluctuations.
- **Advanced PCB Heat Dissipation Technology:** Optimizes heat control and extends appliance lifespan.
- **Touch Panel:** Easy-to-use buttons for control.



Figure 2.2: The induction cooktop in use, demonstrating its fast heating capability.

The induction cooktop heats efficiently, often faster than traditional stoves, especially for tasks like boiling water.

Lifelong



Figure 2.3: Visual representation of the cooktop's voltage fluctuation resistance and auto cut-off safety features.

Integrated safety features include protection against voltage fluctuations and an automatic shut-off mechanism for enhanced safety.

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## 7 Customised Indian Menus



Roti/ Dosa



Idli



Deep Fry



Pressure Cook



Saute



Curry



Milk



Figure 2.4: The control panel highlighting the seven customized Indian menu options available for various cooking needs.

The cooktop offers specialized preset menus to simplify the preparation of common Indian dishes.

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## Advanced PCB Heat Dissipation Technology

Designed for optimal heat control



Figure 2.5: An internal diagram illustrating the advanced PCB heat dissipation technology, designed for optimal temperature control.

The internal design incorporates advanced cooling mechanisms to ensure efficient operation and longevity.



## Touch Panel Easy to press buttons

Figure 2.6: The cooktop's touch panel, indicating easy-to-press buttons for user interaction.

The control panel features a responsive touch interface for straightforward operation.

### 3. SETUP

- Unpacking:** Carefully remove the induction stove from its packaging. Retain packaging for storage or return if necessary.
- Placement:** Place the induction stove on a dry, stable, non-metallic, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the appliance for proper ventilation.
- Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the outlet voltage matches the appliance's specifications.
- Cookware Compatibility:** Use only induction-compatible cookware. This typically includes cast iron, enameled iron, stainless steel with a magnetic bottom, or flat-bottomed pots/pans specifically designed for induction. To check compatibility, place a magnet on the bottom of your cookware; if it sticks, it is compatible.

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## Compatible Cookware

The magnet should stick to the bottom



Figure 3.1: Illustration demonstrating how to identify induction-compatible cookware using a magnet test.

Proper cookware selection is crucial for the induction stove to function correctly.

## 4. OPERATING INSTRUCTIONS

- 1. Power On:** Place compatible cookware with food on the center of the ceramic plate. Plug in the appliance. Press the "POWER" button to turn on the induction stove. The display will illuminate.
- 2. Select Cooking Mode:**
  - **Manual Mode:** Press the "POWER" button again or adjust the temperature/wattage using the "+" and "-" buttons.
  - **Preset Menu:** Select one of the 7 preset Indian menu options (Roti/Dosa, Idli, Deep Fry, Pressure Cook, Saute, Curry, Milk) by pressing the corresponding button. The stove will automatically adjust power and temperature settings.
- 3. Adjust Settings:** Use the "+" and "-" buttons to increase or decrease power/temperature in manual mode.
- 4. Timer Function:** Press the "TIMER/PRESET" button to set a cooking duration. Use "+" and "-" to adjust the time. The stove will automatically shut off once the timer expires.
- 5. Auto Shut Off:** The appliance is equipped with an auto shut-off feature that activates if no cookware is

detected or if the cookware is removed during operation.

6. **Power Off:** After cooking, press the "POWER" button to turn off the appliance. Unplug the power cord from the outlet.

*Note: The ceramic plate may remain warm after use due to residual heat from the cookware. Avoid touching it directly until it cools down.*

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your induction stove.

1. **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Ceramic Plate:** Wipe the ceramic plate with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for ceramic cooktops. Rinse with a clean damp cloth and dry thoroughly.
3. **Control Panel:** Wipe the control panel with a soft, damp cloth. Do not use abrasive cleaners or immerse the panel in water.
4. **Exterior:** Clean the exterior housing with a soft, damp cloth.
5. **Air Vents:** Ensure the air vents are free from dust and debris to maintain proper ventilation. Use a soft brush or vacuum cleaner if necessary.
6. **Storage:** Store the appliance in a dry place when not in use.

*Caution: Do not use harsh chemicals, abrasive cleaning pads, or steel wool, as these can damage the surface.*

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply; power cord not plugged in; main switch off.	Check power connection; ensure outlet is functional.
Cookware is not heating.	Cookware is not induction-compatible; cookware is too small or too large; no cookware detected.	Use induction-compatible cookware; ensure cookware base covers the induction zone adequately.
Display shows an error code.	Internal malfunction; overheating; voltage issue.	Refer to the specific error code in the full manual (if available) or contact customer support. Unplug and plug back in after a few minutes.
Unusual noise during operation.	Normal fan operation; resonance from cookware.	A slight humming sound from the cooling fan is normal. Some cookware may produce a slight buzzing sound due to vibration.

If the problem persists after attempting these solutions, please contact customer support.

## 7. SPECIFICATIONS

- **Model Number:** LLIC100
- **Power:** 1800 Watt
- **Input Voltage:** Standard household voltage (specific voltage not provided, assume standard for region, e.g., 220-240V for India)
- **Color:** Black
- **Heating Elements:** 1
- **Item Weight:** 2 kg 140 g
- **Item Dimensions (LxWxH):** 11.7 x 33.8 x 42.1 Centimeters
- **Included Components:** User Manual
- **Country of Origin:** India

## 8. WARRANTY AND SUPPORT

The Lifelong 1800 Watt Induction Stove comes with a 1-year manufacturer's warranty.

### Warranty Information:

Please refer to the warranty card included with your product for detailed terms and conditions. The warranty covers manufacturing defects under normal use.

### Customer Support:

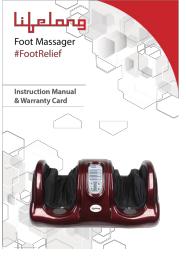
For any product-related queries, service requests, or technical assistance, please contact Lifelong customer support:

- **Manufacturer:** Marketed by Lifelong Online Retail Private Limited
- **Address:** 5th Floor, Unit No. 508, DLF South Court, Saket District Center, Saket New Delhi, India - 110017
- **Phone:** [+91 9711558877](tel:+919711558877)
- **Email:** [customercare@lifelongonline.com](mailto:customercare@lifelongonline.com)

Extended warranty options may be available for purchase. Please check with the retailer or manufacturer for details.

### Related Documents - LLIC100

	<p><a href="#">Lifelong Gas Stove 4 Burners LLGS27 User Manual   Safety, Specifications &amp; Warranty</a></p> <p>Comprehensive user manual for the Lifelong Gas Stove 4 Burners (Model LLGS27). Includes introduction, safety precautions, care and maintenance, gas leak information, detailed specifications, troubleshooting guide, and warranty terms.</p>
	<p><a href="#">Lifelong Atta &amp; Bread Maker LLBM01: User Manual and Recipes</a></p> <p>Comprehensive guide to the Lifelong Atta &amp; Bread Maker LLBM01, featuring 19 pre-set menus, automatic kneading, baking, and fermenting, plus detailed recipes and usage instructions.</p>

	<p><b><u><a href="#">Lifelong Foot Massager Instruction Manual and Warranty Card</a></u></b></p> <p>User guide and warranty details for the Lifelong Foot Massager (#FootRelief). Learn about its features, operation, health benefits, safety precautions, and warranty terms for optimal foot health and relaxation.</p>
	<p><b><u><a href="#">Lifelong FitPro Treadmill (LLTM09) User Manual</a></u></b></p> <p>User manual for the Lifelong FitPro Treadmill (LLTM09), providing detailed instructions on installation, operation, maintenance, and troubleshooting. Features include a 2.5 HP peak motor, adjustable speed, and safety features.</p>
	<p><b><u><a href="#">Lifelong Air Fryer User Manual LLHFD423/LLHFD429</a></u></b></p> <p>User manual for the Lifelong Air Fryer LLHFD423/LLHFD429, detailing its features, usage instructions, cleaning, troubleshooting, technical specifications, and warranty information. Learn how to use your air fryer for healthier cooking with little to no oil.</p>
	<p><b><u><a href="#">Lifelong Soft Touch Rechargeable Multi-Trimmer for Women - User Manual and Warranty</a></u></b></p> <p>Comprehensive user manual and warranty details for the Lifelong Soft Touch Rechargeable Multi-Trimmer for Women. Includes product features, operating instructions, cleaning, maintenance, and warranty terms and conditions.</p>