

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, Saute, 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.



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.

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.



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

1. **Unpacking:** Carefully remove the induction stove from its packaging. Retain packaging for storage or return if necessary.
2. **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.
3. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the outlet voltage matches the appliance's specifications.
4. **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.

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:

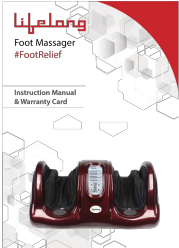



For any product-related queries, service requests, or technical assistance, please contact Lifelong customer support:

- **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
- **Email:** customercare@lifelongonline.com

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

Related Documents - LLIC100

	<p>Lifelong Gas Stove 4 Burners LLGS27 User Manual Safety, Specifications & Warranty</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>Lifelong Atta & Bread Maker LLBM01: User Manual and Recipes</p> <p>Comprehensive guide to the Lifelong Atta & Bread Maker LLBM01, featuring 19 pre-set menus, automatic kneading, baking, and fermenting, plus detailed recipes and usage instructions.</p>

	<p>Lifelong Foot Massager Instruction Manual and Warranty Card</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>Lifelong FitPro Treadmill (LLTM09) User Manual</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>Lifelong Air Fryer User Manual LLHFD423/LLHFD429</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>Lifelong Soft Touch Rechargeable Multi-Trimmer for Women - User Manual and Warranty</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>