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> Swan SIC21 2100 Watt Digital Induction Cooker User Manual

Swan SIC21

Swan SIC21 2100 Watt Digital Induction Cooker User Manual

Model: SIC21

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1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Swan SIC21 Digital Induction Cooker. Retain this manual for future reference.

- **Electrical Safety:** Ensure the voltage rating on the appliance matches your mains supply. Do not immerse the appliance, cord, or plug in water or any other liquid. Do not operate with a damaged cord or plug.
- **Heat and Surfaces:** The cooking surface will become hot during and after use. Do not touch hot surfaces. Use handles or knobs. Allow the appliance to cool completely before cleaning or storing.
- **Cookware:** Use only induction-compatible cookware. Non-compatible cookware will not heat. Do not place empty pots or pans on the cooking surface when the unit is on.
- **Pacemakers:** Individuals with pacemakers or similar medical devices should consult their doctor before using an induction cooker due to potential electromagnetic interference.
- **Ventilation:** Ensure adequate ventilation around the appliance. Do not block air vents.
- **Children:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **General Use:** Do not use the appliance for purposes other than its intended use. Do not place metallic objects such as knives, forks, spoons, lids, cans, or aluminum foil on the induction cooktop as they can become hot.

2. PRODUCT OVERVIEW

The Swan SIC21 Digital Induction Cooker is a powerful and compact cooking appliance designed for efficiency and ease of use. Featuring 2100 Watts of power, a slimline design, and digital touch controls, it is suitable for various cooking tasks such as stir-frying, boiling, and steaming.



Figure 2.1: Front view of the Swan SIC21 Digital Induction Cooker, showcasing its sleek black tempered glass surface and compact design.

Key Features:

- **2100 Watts Power:** Provides rapid heating for efficient cooking.
- **Digital Touch Control:** Easy and precise control over cooking settings.
- **42mm Slimline Design:** Compact and space-saving for any kitchen.
- **Double Layer Coil:** Ensures even heat distribution.
- **Anti-skid Feet:** Provides stability during use.
- **60 Minute Timer:** For precise cooking duration.
- **1.5m Power Cord:** Offers flexible placement.
- **Waterproof Design:** Enhances durability and ease of cleaning.
- **Tempered Glass Surface:** Durable and easy to clean.




Figure 2.2: Visual representation of the Swan Induction Cooker's key features, highlighting its pre-programmed functions, rapid heating capability, suitability for stir-frying, and easy-to-clean surface.

Package Contents:

- Swan SIC21 Digital Induction Cooker
- User Manual (this document)

3. SETUP

1. **Unpacking:** Carefully remove the induction cooker from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the cooker on a stable, flat, heat-resistant surface. Ensure there is at least 10-15 cm of clear space around all sides for proper ventilation. Do not place it near heat sources or on metallic surfaces that could be affected by electromagnetic fields.
3. **Power Connection:** Plug the power cord into a standard 220V-240V AC electrical outlet. Ensure the outlet is properly grounded.
4. **Cookware Check:** Before use, ensure your cookware is induction-compatible. Induction cookware typically has a flat bottom and is made of ferrous magnetic material (e.g., cast iron, magnetic stainless steel). A simple test is to see if a magnet sticks to the bottom of the pot or pan.

4. OPERATING INSTRUCTIONS

The Swan SIC21 features intuitive digital touch controls for easy operation.



Figure 4.1: Close-up of the control panel, showing the touch-sensitive buttons for various cooking functions, timer, and power.

4.1 Basic Operation

1. **Power On:** Place an induction-compatible pot or pan with food on the center of the cooking zone. Plug in the cooker. Press the **Power** button to turn the unit on. The display will illuminate.
2. **Select Function:** Press the **Function** button to cycle through the available cooking modes or adjust power/temperature settings using the **+** and **-** buttons.
3. **Adjust Settings:** Use the **+** and **-** buttons to increase or decrease the power level or temperature, depending on the selected function.
4. **Power Off:** Press the **Power** button again to turn off the cooker. The fan may continue to run for a short period to cool down internal components.

4.2 Pre-programmed Cooking Functions

The cooker offers 6 pre-programmed functions for common cooking methods:

- **Fry:** Ideal for pan-frying and searing.
- **Hot Pot:** Suitable for communal cooking or keeping food warm.
- **Boil:** For rapidly boiling water or liquids.
- **Steam:** For gentle steaming of vegetables or other foods.
- **Deep Fry:** For deep-frying with precise temperature control.

- **Soup:** Optimized for simmering soups and stews.

To select a pre-programmed function, press the **Function** button until the desired mode is displayed.

4.3 Timer Function

The 60-minute timer allows you to set a specific cooking duration.

1. While a cooking function is active, press the **Timer** button.
2. Use the **+** and **-** buttons to adjust the cooking time in minutes.
3. The timer will start counting down. Once the time expires, the cooker will automatically turn off and emit an audible signal.



Figure 4.2: The Swan Induction Cooker in a kitchen setting, demonstrating its use with various induction-compatible cookware.

5. CARE AND MAINTENANCE

Proper care ensures the longevity and optimal performance of your induction cooker.

- **Cleaning the Surface:** After each use, ensure the cooker is turned off and unplugged, and has cooled completely. Wipe the tempered 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 Scourers:** Avoid using abrasive sponges, scourers, or harsh chemical cleaners, as these can scratch or damage the glass surface.
- **Cleaning Vents:** Periodically check and clean the air vents to prevent dust buildup, which can affect performance. Use a soft brush or vacuum cleaner to gently remove dust.
- **Storage:** When not in use, store the cooker in a cool, dry place, away from direct sunlight and moisture. Ensure it is clean and completely dry before storing.
- **Waterproof Design:** While the design is waterproof, avoid excessive water exposure or submerging the unit. Wipe spills immediately.

6. TROUBLESHOOTING

If you encounter issues with your Swan SIC21 Digital Induction Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker does not turn on.	Not plugged in; power outlet issue; main power switch off.	Ensure the power cord is securely plugged into a working outlet. Check your household circuit breaker.
Cookware is not heating.	Cookware is not induction-compatible; pot is too small or not centered; no pot detected.	Use only induction-compatible cookware. Ensure the pot is centered on the cooking zone and has a flat bottom.
Display shows an error code (e.g., "E0", "E1").	Specific error (e.g., no pot, overheating, internal fault).	Refer to the specific error code in the full manual (if available) or try turning the unit off and on again. If the problem persists, contact customer support.
Fan continues to run after turning off.	Normal cooling process.	This is normal. The fan will stop automatically once the internal components have cooled down.

If the problem persists after trying these solutions, please contact Swan customer support for assistance.

7. SPECIFICATIONS

Model Number:	SIC21
Brand:	Swan
Power:	2100 Watts
Voltage:	220 Volts
Control Type:	Touch
Heating Elements:	1 (Induction)

Material:	Tempered Glass
Color:	Black
Product Dimensions (D x W x H):	40D x 30W x 4.2H centimetres
Item Weight:	3 Kilograms
Special Features:	Temperature Control, Timer, Wear Resistant, Slimline Design, Double Layer Coil, Anti-skid Feet, 1.5m Power Cord, Waterproof Design
Country of Origin:	China

8. WARRANTY AND SUPPORT

The Swan SIC21 Digital Induction Cooker comes with a **2-year guarantee** from the date of purchase, covering manufacturing defects under normal household use.

For warranty claims, technical support, or further inquiries, please refer to the contact information provided on the Swan official website or your purchase documentation. Please have your model number (SIC21) and proof of purchase ready when contacting support.