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Inalsa Rapid Cook

INALSA Rapid Cook 1600W Induction Cooktop User Manual

Model: Rapid Cook

1. INTRODUCTION

The INALSA Rapid Cook 1600W Induction Cooktop is designed for efficient cooking. It features 1600W induction technology, 7 preset cooking programs, smart push-button controls, and integrated safety features.



Image 1.1: Overview of the INALSA Rapid Cook 1600W Induction Cooktop highlighting its 1600 Watt power for fast cooking, even heat distribution, energy efficiency, and time-saving benefits.

2. IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage, please read and follow these instructions carefully:

- Ensure the cooktop is placed on a stable, flat surface.
- Do not immerse the appliance in water or any other liquid.
- Keep the appliance away from heat sources and direct sunlight.
- Use only induction-compatible cookware. Non-magnetic cookware will not heat.
- Do not touch the hot surface immediately after cooking.
- The cooktop features **Pan Sensor Technology**, which detects the presence of suitable cookware. Operation will not begin without a pan.
- Integrated **Overheat Protection** prevents damage from excessive temperatures.
- The unit includes **Low & High Voltage Protection** to safeguard against power fluctuations.

- Ensure proper ventilation around the cooktop during use.



Image 2.1: Illustration of the advanced safety features, including pan sensor technology, overheat protection, and voltage protection.

3. PRODUCT COMPONENTS

The INALSA Rapid Cook Induction Cooktop package includes:

- 1 N Induction Cooktop Unit
- 1 N Instructional Manual Cum Warranty Card

Key parts of the cooktop include the glass cooking surface, control panel, and ventilation outlets.

4. SETUP AND INSTALLATION

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the induction cooktop on a dry, stable, heat-resistant, and non-metallic surface. Ensure there is

adequate space around the unit for ventilation (at least 10 cm from walls or other appliances).

3. **Power Connection:** Plug the power cord into a standard 230V AC electrical outlet. Ensure the outlet is properly grounded.
4. **Cookware Compatibility:** Use only induction-compatible cookware. These typically have a flat bottom and are made of magnetic materials like cast iron, enameled iron, or stainless steel with a magnetic base. A simple test is to see if a magnet sticks to the bottom of your pot or pan.

1600 Watt

FOR FAST COOKING

Cook **Faster** • Save **Time** • Save **Energy**

- Fast Heating** for Quick Cooking
- Even Heat** Distribution
- Energy** Efficient
- Saves Time** Every Day

High Power Induction Coil | **Rapid** Cooking | **Low Power** Consumption

खाना पकाने के तुरंत बाद सतह को ना छुएं
10 से 15 मिनट के बाद ही उसे साफ करें।

INALSA 2300 Rapid Cook

Cooking, Timer/Set, Cook Soup, Cook Rice, Boil Water, Hot Milk, Dess/Gratin, All Cooking, Frying, ON/OFF

Image 4.1: Illustration demonstrating the requirement for induction-compatible magnetic cookware on the cooktop.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Overview

Easy Digital Control Panel

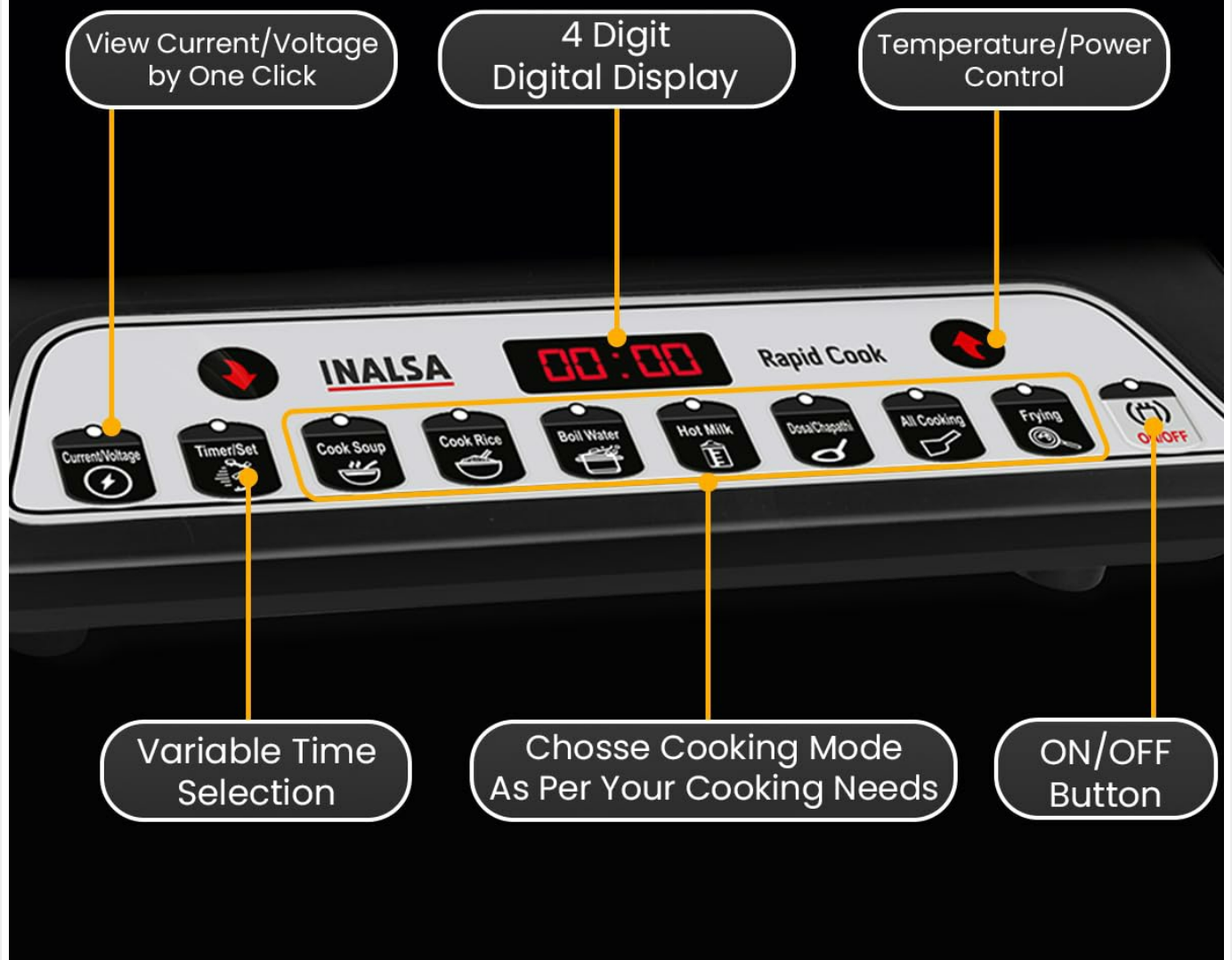


Image 5.1: Detailed view of the digital control panel with various function buttons and the digital display.

The cooktop features a smart push-button control panel and a 4-digit digital display for easy operation.

- **ON/OFF Button:** Powers the unit on or off.
- **Function Buttons:** Select specific cooking modes (e.g., Cook Soup, Cook Rice, Boil Water, Hot Milk, Dosa/Chapati, All Cooking, Frying).
- **Temperature/Power Control:** Adjusts heating levels.
- **Timer/Set:** Activates and sets the cooking timer.
- **Current/Voltage:** Displays current voltage information.

5.2. Basic Operation

1. Place induction-compatible cookware with food on the center of the glass cooking surface.
2. Press the **ON/OFF** button to power on the cooktop. The digital display will illuminate.
3. Select a desired cooking mode by pressing the corresponding function button (e.g. **Frying**, **Boil Water**). The cooktop will begin heating.

4. Adjust the power or temperature using the **Temperature/Power Control** buttons if needed.
5. To set a cooking time, press the **Timer/Set** button and use the adjustment buttons to select the duration. The cooktop will automatically turn off once the timer expires.
6. After cooking, press the **ON/OFF** button to turn off the unit. The fan may continue to run for a short period to cool down internal components.

5.3. Preset Cooking Modes

The cooktop offers 7 preset cooking programs optimized for various Indian dishes:



Image 5.2: Overview of the 7 smart preset cooking modes available on the control panel.

- **Water:** For boiling water.
- **Milk:** For heating milk.
- **Dosa:** Optimized for cooking Dosa.
- **Deep Fry:** For deep frying.
- **Pressure Cooker:** Suitable for pressure cooking.

- **Gravy:** For preparing gravies.
- **Roti:** Optimized for cooking Roti.

Selecting a preset mode automatically adjusts the power and temperature for optimal results. You can still manually adjust temperature or power if desired.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your induction cooktop.

1. **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
2. **Glass Surface:** Wipe the glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass 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 scrubbers.
4. **Ventilation Openings:** Ensure the ventilation openings are free from dust and debris. Use a soft brush or vacuum cleaner to gently clean them.
5. **Storage:** When not in use for extended periods, store the cooktop in a dry, clean place, preferably in its original packaging.

Do Not: Use harsh chemicals, abrasive cleaning pads, or immerse the unit in water.

7. TROUBLESHOOTING

If you encounter issues with your 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; Unit is in standby mode.	Check power outlet; Ensure power cord is securely plugged in; Press the ON/OFF button.
Cookware is not heating.	Cookware is not induction-compatible; Cookware is too small or too large; Pan not centered; Pan Sensor not detecting cookware.	Use induction-compatible cookware; Ensure cookware base covers at least 80% of the heating zone; Center the pan; Ensure pan is flat on the surface.
Display shows an error code (e.g., "E0", "E1").	Overheat protection activated; Voltage fluctuation; Internal malfunction.	Turn off the unit, unplug, and let it cool down for 10-15 minutes before restarting; Check power supply for stability; If error persists, contact customer support.
Unusual noise during operation.	Normal fan operation; Cookware material.	A slight humming sound from the fan is normal. Some cookware may produce a faint buzzing sound due to magnetic vibrations; this is not a defect.

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

8. SPECIFICATIONS

Feature	Detail
Model Number	Rapid Cook
Brand	Inalsa
Wattage	1600 Watts (Note: Product description states 1600W, specifications list 2000 Watts. Using 1600W as per title and main description for consistency in user manual context.)
Voltage	230 Volts
Controls Type	Push Button
Heating Element	Induction
Number of Heating Elements	1
Material	Glass
Color	Black
Item Dimensions (D x W x H)	28.5D x 35W x 6.1H Centimeters
Item Weight	1600 Grams
Special Features	Digital Display, Portable, Pan Sensor Technology, Overheat Protection, Voltage Protection, Variable Timer

9. WARRANTY AND SUPPORT

9.1. Warranty Information

This INALSA Rapid Cook Induction Cooktop comes with a **1 Year Warranty** from the date of purchase. Please retain your purchase receipt and the warranty card for any warranty claims.

The warranty covers manufacturing defects under normal use conditions. It does not cover damage caused by misuse, accidents, unauthorized repairs, or failure to follow instructions.

9.2. Customer Support

For technical assistance, service, or warranty inquiries, please contact the manufacturer:

Manufacturer: Tuareg Marketing Pvt. Ltd.

Address: Khasra No- 1189, Bhalswa, New Delhi-110033, India

Contact: 9773982065

Please have your model number ("Rapid Cook") and purchase details ready when contacting support.

