





CHEFMASTER HEG484 Induction Hob Instructions

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CHEFMASTER HEG484 Induction Hob



Product Information

The HEG484 / HEG485 / HEG487 / HEG488 Induction Hobs are advanced cooking appliances designed to provide efficient and precise cooking experiences. These induction hobs offer a range of features to enhance your cooking process.

Specifications

- Model: HEG484 / HEG485 / HEG487 / HEG488
- Cookware Compatibility: Suitable cookware includes diameters between 12-26cm, all magnetic pans, enameled/non-enameled cast iron and iron pans, steel/mild steel/stainless steel pans
- Model Number: HEA505/TS/052024

Product Usage Instructions

Setting Up the Induction Hob

- 1. Place the induction hob on a flat, stable surface.
- 2. Ensure the hob is plugged into a suitable power source.
- 3. Place compatible cookware on the hob before turning it on.

Operating the Induction Hob

- 1. Press the power button to turn on the hob.
- 2. Select the desired cooking temperature using the control panel.
- 3. Place your ingredients in the cookware and start cooking.

Troubleshooting Guide

If you encounter any errors such as E0-E6, follow these steps:

E0 – Check if the cookware is suitable for induction cooking.

- E1/E2 Check the supply voltage.
- E3 Allow the unit to cool and restart. If the fault persists, contact your service partner.
- E4-E6 Contact your approved service partner for assistance.

Frequently Asked Questions (FAQ)

· What should I do if my induction hob shows an error code?

Refer to the troubleshooting guide in the manual for specific error code instructions. If needed, contact your approved service partner for further assistance.

• What types of cookware are suitable for use with the induction hob?

Suitable cookware includes diameters between 12-26cm, all magnetic pans, enameled/non-enameled cast iron and iron pans, steel/mild steel/stainless steel pans.

Troubleshooting Guide

With the appliance unplugged.

Error Code	
E0 – Incompatible cookware	Check cookware is suitable
E1 – Low Voltage	Check supply voltage
E2 – High Voltage	Check supply voltage
E3 – Top plate sensor short circuit	Allow unit to cool, restart
	If fault persists, please contact your approved service partner.
E4 - Top plate open sensor fault	Please contact your approved service partner.
E5 – UGBT Sensor overheat or short circ uit	Please contact your approved service partner.
E6 – IGBT Sensor Open Circuit	Please contact your approved service partner.

Suitable cookware – diameter between 12-26cm

- All magnetic pans
- Enameled/non enameled cast iron and iron pans
- Steel/mild steel/stainless steel pans

Unsuitable cookware

- Heat-resistant glass / Ceramic
- Copper / Aluminium pans
- Rounded bottom pans

Documents / Resources



CHEFMASTER HEG484 Induction Hob [pdf] Instructions
HEG484, HEG485, HEG487, HEG488, HEG484 Induction Hob, HEG484, Induction Hob, Hob

References

User Manual

Manuals+, Privacy Policy

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