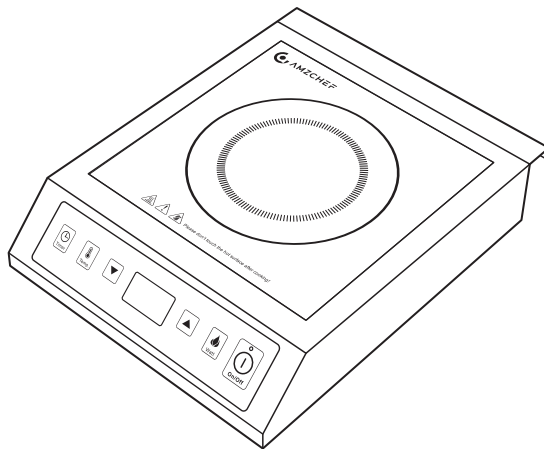




## Commercial Induction Cooktop

### Instuction Manual

Model No.:JDL-C18D1



- ◆ Please read the operation manual carefully before using and well keep this in a safe place for future reference.
- ◆ Some figures in this manual may not match with the real object, just for reference only.



## Contents

Safety Cautions .....	Page 3
Product Structure .....	Page 4
Product Specifications .....	Page 4
Selecting The Proper Cookware .....	Page 5
Product Operating Instructions .....	Page 5-6
Maintenance and Daily Care .....	Page 6
Error Code.....	Page 7
Trouble Shooting .....	Page 8
Warranty .....	Page 9

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## I . Warning :

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

- This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.
- This appliance is intended for use up to a maximum height of 2000 meters above sea level.
- Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example. Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Cleaning and user maintenance shall not be made by children without supervision.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

Note: We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear **a pacemaker or a similar medical device**. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities.



### Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

### Risk of burns!



CAUTION! HOT SURFACE.

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Never placing metal objects with a diameter or length of less than 80 mm on the hob.

### Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- When the appliance is not in use and before cleaning, unplug the appliance from the outlet firstly.

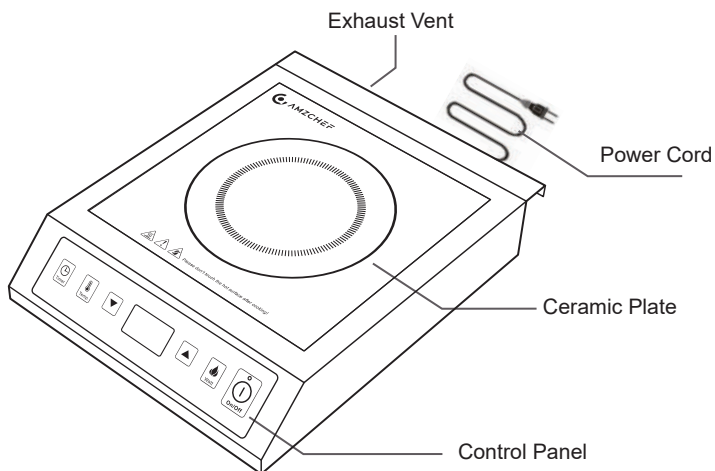
## Risk of injury!

■ Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always breaker in the fuse box. Contact the after-sales service.

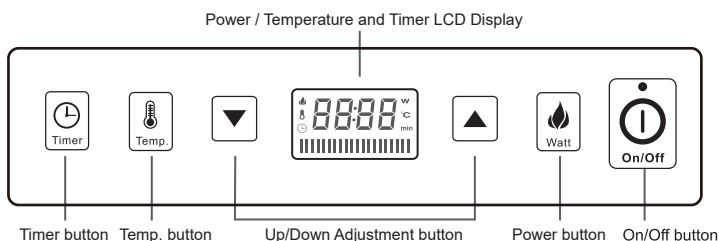
## Causes of damage

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

## II .Product Configuration



### Control Panel



## III .Product Specifications

Model	JDL-C18D1
Rated Voltage	120V~ 60HZ
Power	1800W

## IV .Selecting The Proper Cookware

Your induction cooktop will not operate without compatible cookware. Read the following information in this section carefully to get maximum efficiency from your cooking unit.

The rule of thumb for selecting cookware is, if a magnet sticks to the cookware bottom, the cookware will work on your AMZCHEF induction cooktop.

### SUITABLE COOKWARE MATERIAL

- ✓ cast iron;
- ✓ iron;
- ✓ magnetic steel;
- ✓ enameled iron,
- ✓ stainless steel manufactured with a magnetic bottom






### DO NOT use cookware made out of









- Glass
- Ceramic
- Copper
- Aluminum
- Non-magnetic stainless steel (18/10, 18/8) bottom

### NOTE:

1. Have a flat bottom surface with a minimum bottom diameter of 4.72". The diameter and thickness of the cookware's magnetic layer needs to be large enough to catch the magnetic wave, otherwise the cooktop may not operate (displays "E1" error code).
2. The bottom surface of the cookware must be made of a ferrous magnetic material. If the cookware bottom is made of material with low ferrous magnetic content the "E1" error code may display indicating cookware is not suited for induction cooking.
3. If the induction cooker does not work or beeps and displays "E1" error code, it is usually caused by using a pan with a non-magnetic bottom. In this case, please replace a pan with a magnetic bottom.

## V .Product Operating Instructions

1. Please put suitable cookware onto the plate of the induction cooktop, and connect the plug to a suitable socket. After connected, the light of Power will shine, indicating that the power is connected normally.
2. Pressing  button, the light of the heating will shine, and display "on"
3. Press the  key, the indicator of watt  in LCD lights up, indicating the induction cooker is entering the state of Watt Mode, the default temperature is 1200W. Adjust the temperature from 300W to 1800W by turning the "" or "" button.  
Power levels: 300W,500W,700W,1000W,1200W,1400W,1600W,1800W

4. Press the  key and the indicator of temp  in LCD lights up, indicating the induction cooker is entering the state of Temp Mode, the default temperature is 400F. Adjust the temperature from 140F to 465F by turning the "" or "" button. Temperature levels: 140F,195F, 250F,300F, 355F, 400F,430F,465F
5. Pressing the  to activate the timer mode, the default time is 30 min. Adjust the time from 0 minute to 10 hours by "" or "" key. If hold the key, the time can be adjusted quickly by 10 minutes in each gear. When the timer has expired, the unit will "beep" and the cooktop will turn off.
6. To cancel this function, long press the  again or turn off the induction cooker.

## Choose Cooking Mode

### Watt Mode

If a specific cooking temperature is not required, we suggest using watt mode. To quickly bring a pot of water to boil, use a higher watt level setting. Similarly, for milk heating, sauce cooking, etc., the Power Mode is also applicable. Press the + or - buttons to adjust the watt setting.

### Temperature Mode

For frying or sauteing food, temperature mode is preferred because the built-in microprocessor monitors and regulates the cookware temperature to the preset temperature. Press the + or - buttons to adjust the temperature setting.

## VI.Maintenance and Daily Care

1. Remove the power plug prior to cleaning the unit. Do not clean it until the surface cools down.
2. Glass plate, panel, and the shell:
  - ✓ Soft cloth for slight stain.
  - ✓ For greasy, dirt, blot by using a clean damp cloth with a neutral detergent.
3. While the radiator-fan working, dust, and dirt would remain on the gas vent, please clean it with a brush or cotton stick regularly.
4. Remember not to wash the unit with water directly to avoid damage.
5. To protect the induction cooker, be sure to have good contact between the plug and socket before using it. Allow at least 4 inches of space around the whole cooktop unit for proper ventilation.
6. Do not pull out the power cord directly during operation. To extend the appliance's using life, press the "ON/OFF" button first, then pull out the power cord.
7. In order to make the operating time longer, the fan would still work for cooling the plate, is better to pull it out after the fan stops working.
8. Place the unit on a dry, stable, level, and non-combustible, non-metallic surface. Please pull out the power cord and put it away when not used for a long time.

## VII. Error Code

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

Symptoms	Check points	Remedy
E0	Internal circuit error	<p>When showing error signal E1,E2 and E7, please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down naturally.</p> <p>When showing E0, E3-E6, please contact Service Center for checking and repairing.</p>
E1	Without cookware or Incompatible cookware used	
E2	Internal overheat	
E3	Over-voltage	
E4	Under-Voltage	
E5	Top plate sensor open/short circuit	
E6	IGBT sensor open circuit/short circuit	
E7	Top plate overheat	

## VIII . Trouble Shooting:

During operations, if any error occurred, please check the following table before calling for service. Below are common errors and the checks to perform.

Symptoms	Check points	Remedy
After connecting the power and pressing the "power" key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Service Center for checking and repairing.
	Is the plug connected firmly?	
Heating being interrupted in normal use and a "Beep" will be heard.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not considerably placed form the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the stuff clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.

If the above remedies/controls can not fix the problem, unplug the appliance immediately, contact service Center for inspection and repairing, note the error code and report it to Service Center Ltd. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.





### 1-YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

### Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: [www.iamzchef.com](http://www.iamzchef.com) or email: [info@iamzchef.com](mailto:info@iamzchef.com). Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



Agent/Distributor is welcome to contact us. Email:[info@iamzchef.com](mailto:info@iamzchef.com)