

USER MANUAL

Commercial Induction Cooktop

Brand: amzchef

Model: HL-PC4

110-120V~ 60Hz 1800W



Welcome to the Amzchef Family!

Cheers to you for owning a new Amzchef product!

We are devoted to making high-quality kitchen, home, and personal care products for all our customers. As a respected manufacturer, all our products adhere to rigorous standard, safety, and functionality.

We are dedicated to offering exceptional customer service, which is why we provide a 1-year warranty on this product to guarantee your satisfaction for years to come.












If you have questions or need assistance, please get in touch with us via our website: **www.iamzchef.com**, or email: **info@iamzchef.com**. Problem + order number + a photo or a video attached in the email would help us solve the problem better and faster.

Your thoughts and suggestions matter to us, so please don't hesitate to email them at **info@iamzchef.com**.

The Amzchef Team

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

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Safety Precautions

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.

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

- This appliance is intended for private domestic use 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.
- 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.

Note: We advise that you exercise caution using or standing near an induction cooktop 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. Unplug the appliance. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplate becomes very hot. Never place combustible items on the hotplate.
- The appliance gets hot. Do not keep combustible objects or aerosol cans around it.

Risk of burns!

- The hotplate 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 hotplate quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hotplate.
- Never placing metal objects with a diameter or length of less than 3" on the hotplate.

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.

Risk of injury!

- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

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 appliance.
- Aluminium foil and plastic containers melt on hot hotplate. Oven protective foil is not suitable for your appliance.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food Spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic	Check your cookware.
Discoloration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Induction Cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware by electromagnetic vibrations.

- Electromagnetic fields can affect electronic circuits and interfere with portable radios and phones.
- Do not put magnetically active objects (e.g. credit cards, computer diskettes, cassettes) on or near the ceramic glass surface while one or more induction cooking zones are in use.




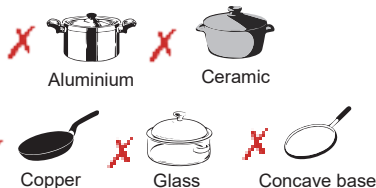
Cookware

Cookware material

Never use pans made from common thin steel, glass, earthenware, copper and aluminium. Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enameled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel

Cookware sold as induction-ready will often have a symbol  printed on the bottom by the manufacturer.



The magnet test

To see if a piece of cookware will work on your appliance, try to stick a magnet to it.

If the magnet clings firmly to the bottom of the cookware, it will work on your appliance. If the magnet clings weakly or not at all, the cookware will not heat up on your appliance.



Absence of pan or unsuitable size

If no pan is placed on the hotplate, or if it is made of unsuitable material or is not the correct size, the error code "Pot" will show on the display. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 30 seconds, the hotplate will switch off automatically.

Note: Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid change in temperature may warp or damage the cookware.



Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise.

You may also hear a fan that cools the electronics inside the appliance. Below sounds are not unusual, especially at high settings:

- Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooking zone.
- A loose handle may vibrate in its socket.
- Multi-material cookware may allow small vibrations in its structure.

(Sounds are less likely to occur with heavier, higher quality cookware.)



Hints & Tips

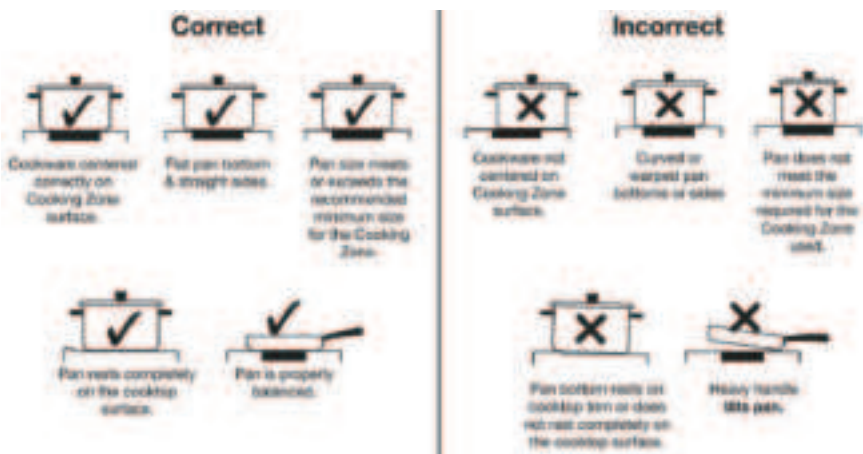
- Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required. Use a heat-resistant glass lid to easily view the inside without lifting it.
- Use pots and pans with even bases. Uneven bases increase energy consumption.
- The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses.

Note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.

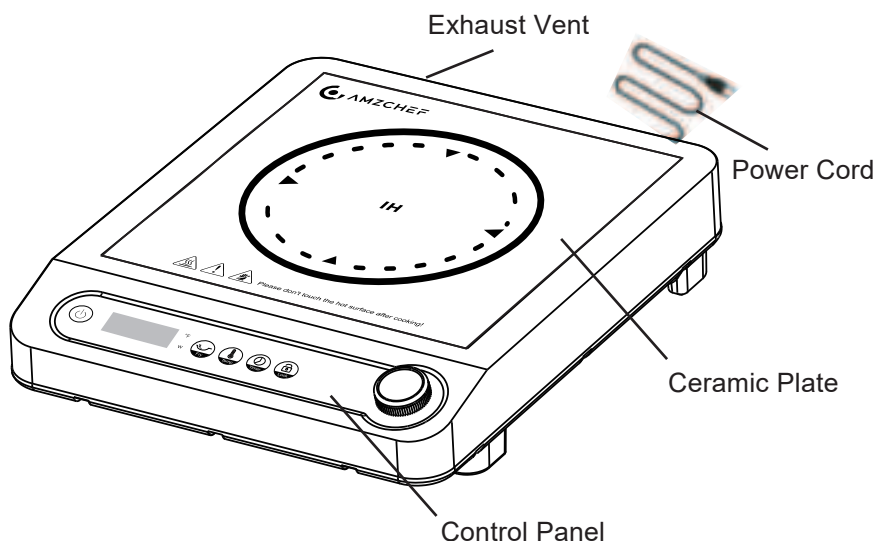


- Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.
- Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.

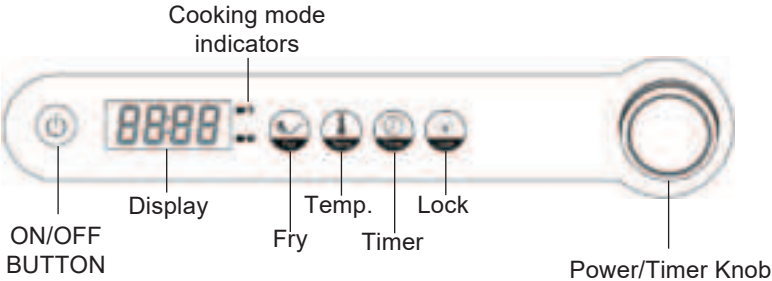
- Always cover as large an area of the hotplate as possible with your saucepan.
- Switch to a lower heat setting in good time.
- Select a suitable ongoing cooking setting. You will waste energy by using an ongoing cooking setting which is too high.
- Use the residual heat of the hotplate. For longer cooking times, you can switch the appliance off 5-10 minutes before the end of the cooking time.



Getting to Know Your Appliance



Control panel



Residual heat indicator

Once the surface temperature exceeds 60°C / 140°F, the display will show “Hot”, signaling that the surface is still too hot to touch. It may be used, for example, to keep a small meal warm or to melt cooking chocolate. The display remains lit until the hotplate has cooled sufficiently.

Over-temperature protection

Equipped with a temperature sensor, the appliance can monitor internal temperatures and will automatically cease operation if they exceed safe levels.

Detection of small articles

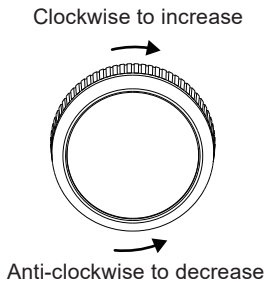
When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the induction hotplate, an error code “Pot” will appear. A pot or pan with at least a 4.72" bottom diameter is necessary.

Setting the Appliance

This part provides instructions on how to set the appliance.

Operating instruction

- 1. Press the ON/OFF button to switch on the appliance.
- 2. Press Fry or Temp. button to select a cooking mode. The display will show the current heat setting.
- 3. Then set the preferred heat level by rotating the knob.
 - Rotate it clockwise to increase the heat level
 - Rotate it anti-clockwise to decrease the heat level (see figure)
- 4. After cooking, press the ON/OFF button to switch off. The code “Hot” will show on the display if the hotplate is too hot to touch.



Cooking modes

ICON	NAME	FUNCTION
	Fry button	Press to enter Watt mode Watt range: 100W ~ 1800W
	Temp. button	Press to enter Temp. mode Temperature range: 140°F ~ 465°F



- 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 and others, the temp. mode is also applicable.
- For frying or sautéing food, temp. mode is preferred because the built-in micro-processor monitors and regulates cookware to the preset temperature.

Note: If you don't choose a heat setting within 30 seconds, the appliance will automatically switch off.



If the error code “Pot” appears on the cooking zone display

The cooktop has an automatic recognition system for suitable cookware. If no cookware suitable for induction is detected on a cooking zone, this is indicated by the code “Pot” on the corresponding cooking zone display.


- The cookware used is not suitable for induction.
- The cookware was not placed on the selected cooking zone.
- The cookware was not placed in the middle of the cooking zone.
- The cookware is too small.


To select cookware that is suitable for induction cooking, see section *Induction Cooking*.

Child Lock

You can lock the control panel to prevent unintended use (e.g., by children accidentally switching on the cooking zone).

Lock and unlock the control panel

To lock the controls: Touch and hold the lock button  for 3 seconds. The buzzer beeps once. The child lock indicator will show a red dot and the function is activated.

To unlock the controls: Touch and hold the lock button  for 3 seconds. The buzzer beeps once and the red dot will disappear, the function is deactivated.

Note:


- Even if the control panel is locked, the ON/OFF button remains active. You can thus switch it off at any time in an emergency.
- If you lock the appliance and turn it off, remember to unlock it first before using.



Timer

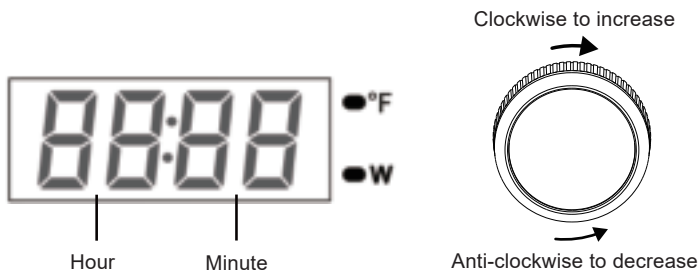
Use the timer to set the cooking time.

Setting the timer


1. After setting the heat level, press  timer button, the display will flash.
2. Now you can set the timer.
 - Rotate the knob clockwise to increase the time
 - Rotate the knob anti-clockwise to decrease the time
 - Timing range: 1 minute - 3 hours
3. After 4 seconds without further input, the set time is accepted. As the countdown initiates, the timer display shows the remaining time and the heat level in turn.
4. An audible signal sounds and the hotplate will be switched off when the specified time has elapsed. The code “Hot” appears if the surface is too hot.

Note: If you want to change the set time after setting the timer, start again with the first step.





Canceling the timer

To cancel the timer, hold the  timer button for 2 seconds. You can also cancel the timer by choosing the cooking mode again.

Note: Make sure to power off the appliance when you're done using it.



Cleaning & Care

The information in this section provides help on how best to care for your hob.

Note: Before cleaning, be sure the controls are turned OFF and the surface is cool.



Daily use

- To remove fingerprints and food stains, apply a vitro-ceramic glass cleaner, ensuring thoroughly rinse and wipe dry.
- For spills on the glass surface, use a suitable utensil to remove the spill, but beware of the hot cooking zone. Wipe clean with a cloth or paper towel.
- If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30-degree angle to the surface. Remove loosened soils with hob cleaning cream and buff the surface clean.



Note: Do not use other abrasive cleaners and/or wire wool etc., as they may scratch the ceramic glass surface.



Damage from Sugary Spills and Melted Plastic

- Special care should be taken when removing hot substances to avoid permanent damage to the glass surface.
- Sugary spillovers (such as jellies, fudge, candy, and syrups) or melted plastics can cause pitting of the surface of your appliance (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Troubleshooting

Problem	Possible causes	What to do
The appliance cannot be turned on.	No power.	Make sure the appliance is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The controls are unresponsive.	The controls are locked.	Unlock the controls. See section <i>Child Lock</i> for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the finger tip when touching the controls.	Make sure the touch control area is dry and use the finger pad when touching the controls.
The glass is being scratched.	Cookware with rough-edge, unsuitable abrasive scourer or cleaning products is used.	Use pots and pans with even bases. Always lift cookware off the surface instead of sliding it. Use cookware with flat and smooth bases. See section <i>Cleaning & Care</i> .
Some pans make cracking or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The appliance makes a low humming noise when used in a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear when you decrease the heat setting.
Fan noise coming from inside.	A cooling fan built into your appliance has come on to prevent the electronics from overheating. It may continue to run even after you've turned it off.	This is normal and needs no action. Do not switch the power off while the fan is running.
The appliance or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed.	Technical fault. (typically alternating with one or two digits in the display).	Please note down the error letters and numbers, switch it off, and contact a qualified technician.

Pan do not become hot and the error code "Pot" appears in the display.

The pan is made of unsuitable material, wrong size, too small, or not correctly centered on the hotplate.

Center the pan. For additional information, see section *Induction Cooking*.

Error Codes

If an abnormality comes up, the appliance will enter the protective state automatically and display the corresponding protective codes:

Code	Possible causes	Measures
Pot	The material, size or position of the pot does not meet the heating requirements	Place the correct pan. Check section <i>Induction Cooking</i> for details.
Hot	The surface is too hot	Wait for cooling.
E2	Over-temperature	Wait for cooling and restart it later.
E4	Temperature detector failure	Contact after-sales service.
E5	Circuit failure	Contact after-sales service.
E6	The voltage is too low	Check the voltage. If persists, contact after-sales service.
E7	The voltage is too high	Check the voltage. If persists, contact after-sales service.
E8	Internal communication failure	Restart the appliance. If persists, contact after-sales service.

The above is the judgment and inspection of common failures.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.

Technical Specification

Model	HL-PC4
Supply Voltage	110-120V~ 60Hz
Installed Electric Power	1800W

Weight and Dimensions may vary due to improvement. We may change specifications and designs without prior notice.

MADE IN CHINA

Manufacturers: Zhongshan Hanlin Electrical Appliances Co., Ltd.

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1-YEAR WARRANTY

Thank you for choosing **IAMZCHEF** 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 or email: 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.

