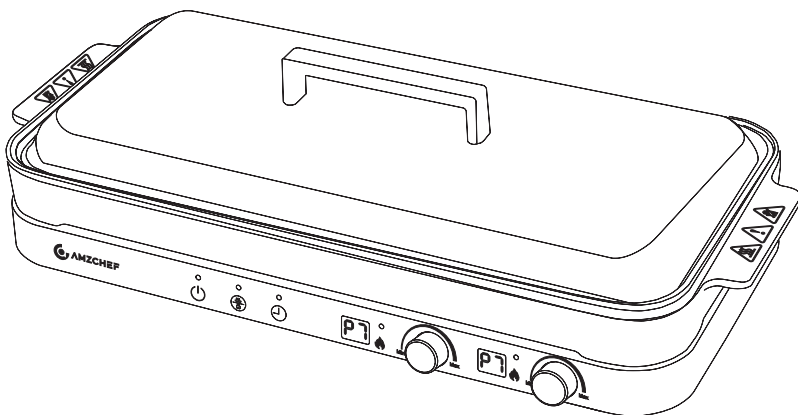




Instruction Manual

Induction Cooker



Brand:amzchef
Model:FS-IRC121G

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.

■ 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.

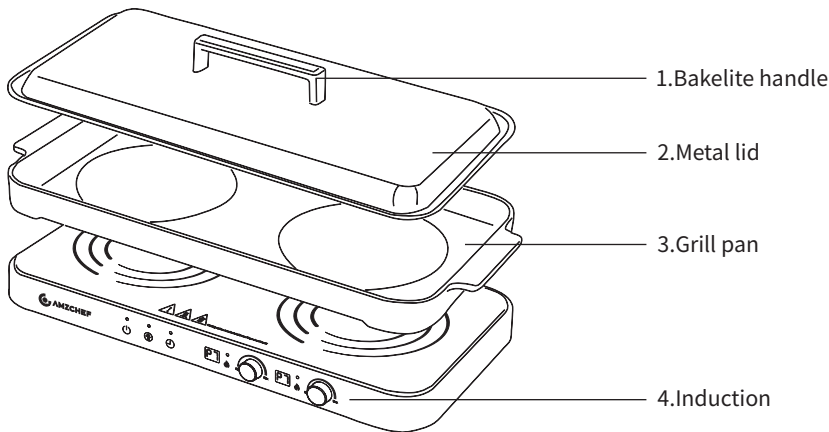
Causes of damage

- 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.

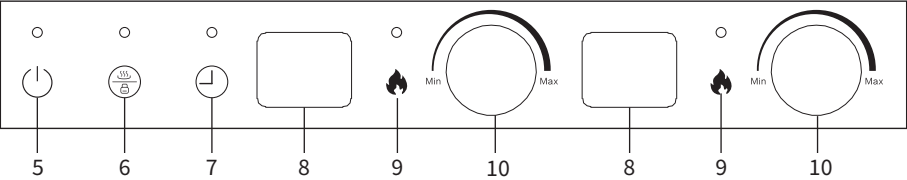
Key Feature

- 1. Compact size induction cooker with Grill function. Accessories: grill pan with metal lid.
- 2. Cooking can be performed anywhere with power supply, thanks to the light weight.
- 3. The elegant design allows the cooker as a decoration for the kitchen.
- 4. Smart touch and knob control with LED display.
- 5. There are no open flames or hot elements. Induction cooker will start only once the appropriate cookware has been placed on the surface and stops immediately when the cookware is removed. No more burned fingers or hands and safer around young children

Product Configuration



Caution: The pan will remain hot for a period after using from the heating area.



5	ON / OFF BUTTON	Button for turn on and off the machine
6	GRILL / LOCK BUTTON	Grill function for long grill pan and child lock mode
7	TIMER SET UP BUTTON	Use to set up timer mode
8	LED DISPLAY	Power/Temperature level and time data display
9	POWER /TEMPERATURE SETTING BUTTON	Button for select Power or Temperature setting
10	ROTARY KNOB	Knob for adjust the power or temperature

Specifications

Model	FS-IRC121G
Rated Voltage	120V~ 60Hz
Power	1800W

Temperature / Power Settings

1. The level by Temperature setting mode for Grill function:

Temperature (°F)	C1	C2	C3	C4	C5
	248	284	320	356	410

2. The power distribution for each side when single stove working by power setting mode:
(P0: Power setting mode)

Left stove	P1	P2	P3	P4	P5	P6	P7	P8	P9
Power (W)	400 Intermittent	400	500	600	700	800	900	1000	1100
Right stove	P1	P2	P3	P4	P5	P6	P7	P8	P9
Power (W)	400 Intermittent	400	500	600	700	800	900	1000	1100

3. When both stoves are working by power setting mode at the same time, the maximum power should not exceed 1800W total. Once total power over 1800W after setting of one stove, the power of another one will decrease accordingly. While setting one of the stoves, another one will not change, if total power does not exceed 1800W.

Left	Power	P1	P2	P3	P4	P5	P6	P7	P8	P9
Right	Power	P1~P9	P1~P9	P1~P9	P1~P9	P1~P9	P1~P8	P1~P7	P1~P6	P1~P5

4. The level by temperature setting mode for Temperature setting mode:

Left stove	C1	C2	C3	C4	C5	C6	C7
Temperature (°F)	284	302	320	338	356	374	392
Right stove	C1	C2	C3	C4	C5	C6	C7
Temperature (°F)	284	302	320	338	356	374	392

Operation Steps

Power on Mode

Plug in AC cord, the buzzer alerts, all LED and display flash for 1 second. Display shows “C”, the machine turns to the power on mode.

Standby mode

1) In the power on mode, press “” button, ON/OFF BUTTON indicator light up, the machine enters the standby mode, display shows “on”.

2) The machine will shut down if no function is selected within 30 seconds in standby mode.

Function

- 1) In the standby mode, press “” button it will enter the Grill function, grill indicator light up, and the default setting is temperature level C5(410°F). The left and right stoves will work synchronously in the same level in order to keep the pan temperature consistently. If you press “” button in the Grill function, the Grill function will be cancelled and the machine will shut down.
- 2) The Grill function needs to use the matching grill pan. Use the rotary knob to adjust the level, increase by clockwise rotation and decrease by counterclockwise rotation. And the level by Temperature setting mode for Grill function: C1(248°F)-C2(284°F)-C3(320°F)-C4(356°F)-C5(410°F).
- 3) In the standby mode, the machine will enter the power setting mode by rotating knob. Use the left(or right) rotary knob to adjust the power level of the left t(or right)stove, the default heating power of the left stove is P7(900W). The power of the left and right stoves will increase by clockwise rotation and decrease by counterclockwise rotation of the knob.
- 4) In the standby mode, press left (or right) “” button, POWER indicator light up, the left (or right) display shows “P0”; press left (or right) “” button again, the left (or right) stove will enter Frying function temperature setting mode, the left (or right) display shows “C0”, use the left (or right) rotary knob to control the temperature level of left (or right) stove: C1(284°F)-C2(302°F)-C3(320°F)-C4(338°F)-C5(356°F)-C6(374°F)-C7(392°F). Press left (or right) “” button again under Frying function, the left (or right) stove will enter power setting mode, the left (or right) display shows “P0”. Use the left (or right) rotary knob to control the heating power of left (or right) stove: P1(400W Intermittent)-P2(400W)-P3(500W)-P4(600W)-P5(700W)-P6(800W)-P7(900W)-P8(1000W)-P9(1100W).

Timer

- 1) Press “” button to enter the timer mode, timer indicator light up, display shows “00”. The setting from 1 minute to 99 minutes.
- 2) In the Function mode, press “” button the corresponding timer lights will light up, both of the left and right stove LED display show “00” with blinking. Use the rotary knob “min” or “max” to control the timer, adding 1 minute each time by clockwise rotation and maximum to 99 minutes, subtracting 1 minute each time by counterclockwise rotation and minimum to 0 minute. After 5 seconds no change, the machine will confirm the selection, the LED display will stop blinking and start the countdown. When the countdown ends, the machine will turn off automatically.
- 3) In the timer mode and timer indicator light up, long press “” button for 3 seconds to cancel the timer and timer indicator light will be off.

Lock

In any Function mode, long press the “” button, the machine will enter the locking mode and the LED display shows “L”. In the locking mode, no operation will be responded except the “” button. If you press the “” button for 3 seconds, the machine will be unlocked and keep same status as before. (If you directly press the “” button under the locking mode, you should press the “” button for 3 seconds again, and the machine will be unlocked and turn on.)

Shut down

- 1) In Function mode, press the “” button the left and right stoves can be turned off at the same time.
- 2) In “” function, rotate to the “P0” or “C0” level respectively to close the corresponding stove.
- 3) Display shows “C” when the machine shut down.
- 4) The fan will continue to work for 1 minute to dissipate heat after the cooking is finished.

After Heat Code

After the machine shut down, if the surface temperature is higher than 140°F, the display will show “H” to instruction customer to prevent touch burning.

Choosing the Right Cookware for Induction

1. Material required:

1) Steel cast iron, enameled cast iron, stainless steel, flat-bottom pans/pots with bottom diameter of 12cm to 26cm.

2) Suggested to use the required pot, do not try to use other pot instead (especially pressure sensors, vessels.)

2. Please kindly according to the below requirement if necessary to use if the vessel is not equipped.

1) Pan/pot must be suitable for induction cooker.

2) Pan/pot should be tried out if it's bought by self, to see if there are unusual phenomena.

3) Pan/pot bought by self should be flat and come with the cover with gas vent.



Troubleshooting

Symptoms	Check Points	Remedy
After connecting the power and pressing the "" button, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root cause carefully. If the problem cannot be fixed, please contact the 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 a 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 the cookware Inside the heating zone.
No operation during the cooker 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 that 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 mode.

Error Codes

When the cooker experiences unsuitable operations from you or by other means, the cooker stops functioning exhibiting relevant codes on the display screen. This is meant only for the protection of the cooker and guidance to you.

Error Code	Reason	Solution(s)
E0	Without cookware or Incompatible cookware used	Place a suitable pot on the hob.
E1	IGBT sensor open circuit/short circuit	Please return the device repair.
E2	Internal overheat	First detect whether the air outlet is blocked or not and check whether the cooker will back to normal after cooling down.
E3 / E4	Over-voltage 150V Under-voltage 90V	Check and ensure that the appliance is connected to a properly installed mains power socket with 120V~60Hz.
E5	Top plate sensor open/short circuit	Please return the device repair.
E6	Top plate overheats	Disconnect the plug from the mains power socket and wait until appliance has cooled down.

Maintenance

1. Clean the induction cooker after each used.
2. Disconnect plug and wait the unit has cooled down before cleaning.
3. If the surface plate gets dirty, clean it with wet cloth.
4. Maintain the unit clean, avoid the insects go inside to keep the unit performance well.
5. For ventilated areas, clean with a toothbrush or cotton swab to make sure the air outlet is clear.
6. If something wrong with the unit, repaired by professionals only.

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