



Model: HA-350BT

Please read this instruction manual carefully before operating this equipment

## I. Specification

Item No.	HA-350BT
Dimensions (WxDxH):	340 x 432 x 125 mm
Weight:	7.25 KG
Cooking Area:	285 x 285 mm
Power Rate:	500W - 3000W
Voltage:	220-240V ~ 50/60Hz
Temperature:	35°C-240°C

## II. Importance

Please read carefully the following instructions before using the induction cooker.

- 1). Do not plug with wet hands in order to avoid getting electric shock.
- 2). Do not plug into a socket where several other appliances are plugged in.
- 3). Do not use if the power cord is damaged or the plug does not fit the socket safely.
- 4). Do not open the cooker to replace spare parts by yourself.
- 5). Do not use the cooker closed to flame or wet places.
- 6). Do not use where children can easily touch the cooker, or allow children to use the cooker by themselves.
- 7). Do not place on unstable surfaces.
- 8). Do not move the cooker together with a pot.
- 9). Do not heat a pot empty or overheat to avoid dry boiling.
- 10). Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
- 11). Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- 12). Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13). Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- 14). If the surface is cracked, switch off and take to the service center immediately.
- 15). Do not block air intake or exhaust vent.
- 16). Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- 17). Do not place the cooker close to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards or cassette tapes.
- 18). The power cord must be replaced by qualified technicians.
- 19). Stands for the surface is liable to get hot during use.

## III. How to Use

### The control panel

1. "Temp/ heating" key: Use this key to select the required function. The function that is selected is indicated by the lights. You can opt to set the power level (Power), or the temperature (Temp), both in combination with the timer.
2. "ON/OFF" key: Use this key to switch the appliance on or to interrupt or reset the timer.
3. "Arrow" keys: Use these keys for programming the capacity, temperature or time. The up arrow increases the setting value and the down arrow reduces the setting value.

4. These lights indicate what mode you have selected by means of the "Temp/heating" key.
5. You can read the programmed value on this display. The steps for capacity control are from 100W to 3000W, 35°C to 240°C for temperature control and from 0 to 180 minutes for time settings.

## Operation

- A. Put the plug in the socket.
- B. Set the pan of your choice on the cooking surface, bearing the above-mentioned instructions in mind.

**NOTE!** Make sure that the pans are covering the indicated zones at all times during use in order to prevent the appliance from getting damaged.

**NOTE!** Do not leave your pan on the burner while empty as this may lead to damage to your pans.

- C. Switch the appliance on by pressing the "ON/OFF" key. If your pan is suitable for induction and has a bottom diameter of 12 cm, at minimum, the appliance will go into operation. You will recognise this from the fact that the fan will go on and the display will show a capacity position of "2000".

**NOTE!** If the appliance beeps after being switched on, the pan you are using is not suitable for induction or the appliance is defective. In case of any doubt, always contact the supplier of your pan!

- D. Once the appliance is operating and the display indicates position "2000", you can programme the appliance in one of the following two ways:

- Capacity control: You can control the performance of the appliance, just as for a gas cooker via 17 positions ranging from 100W to 3000W.

The default position for the appliance is "2000".

- Temperature control: you can set the temperature between 35°C and 240°C in 5°C increments. Standard position for the appliance is 100°C. **ATTENTION!** The programmed temperature is that of the glass plate and not the temperature in the pan!

- E. If you choose capacity control, select "heating" using the "Temp/heating" key. Now you can programme the capacity required by means of the arrow keys, 3000W being the highest and 100W the lowest position.
- F. If you select temperature control, select "Temp" using the "Function" key. Now you can programme the required temperature by means of the arrow keys between 35°C and 240°C in 5°C increments.
- G. After programming the power or temperature, you can opt to programme the timer. This timer switches the appliance off after the programmed time has been reached. You do this by pressing the "Timer" key once more after programming the power or temperature, and selecting "Timer".
- H. You can now set the desired time. The maximum programmable time is 180 minutes. From 0 – 10 minutes, the time adjust interval is 1 minute for each increment and 30 seconds for each decrement. From 10- 60 minutes, the time adjust interval is 5 minutes for each increment and 1 minute for each decrement. From 60 – 180 minutes, the time adjust interval is 10 minutes for each increment and 5 minutes for each decrement.
- I. Once you have reached the required result, you can switch off the appliance by pressing the "ON/OFF" key. The display will go off and the lights next to "Power", "Temp" and "Timer" will go off.
- J. If you do not use the appliance for an extended period, remove the plug from the wall-mounted electrical socket and remove the pans from the appliance.

**NOTE!** Allow the appliance to cool off before you touch it. The glass plate is very hot after use.

#### IV. Usable and Non-usable Utensils

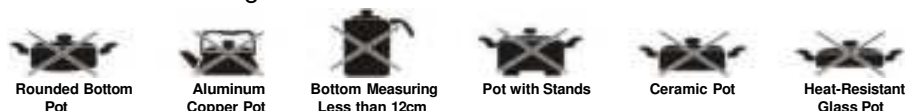
##### 1). Usable Pans

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



##### 2). Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 12cm.



#### V. How to Clean

- 1). Unplug and wait until the cooker is cooled down completely. Clean the cooker after using each time.
- 2). If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
- 3). Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4). Wipe using dish washing agent and damp cloth.
- 5). Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6). Never run water over the unit (Water gets inside may cause malfunction).

#### VI. TROUBLESHOOTING:

Error Codes	Potential Reasons	Solution
E01	Induction cooker overheat	Clear all obstacles that block the vent under the bottom of the induction cooker, then place the cooker in an open area and try again after the appliance cools down.
E02	Stove-top overheat	Make sure water or something is inside the pan.
E03	Voltage under-loaded/over-loaded	Make sure the voltage and frequency comply with the rating label shown on the product.

#### VII. Waste disposal

##### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

##### **WARNING!**

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

##### **CAUTION!**

For the disposal of the device please consider and act according to the national and local rules and regulations.

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