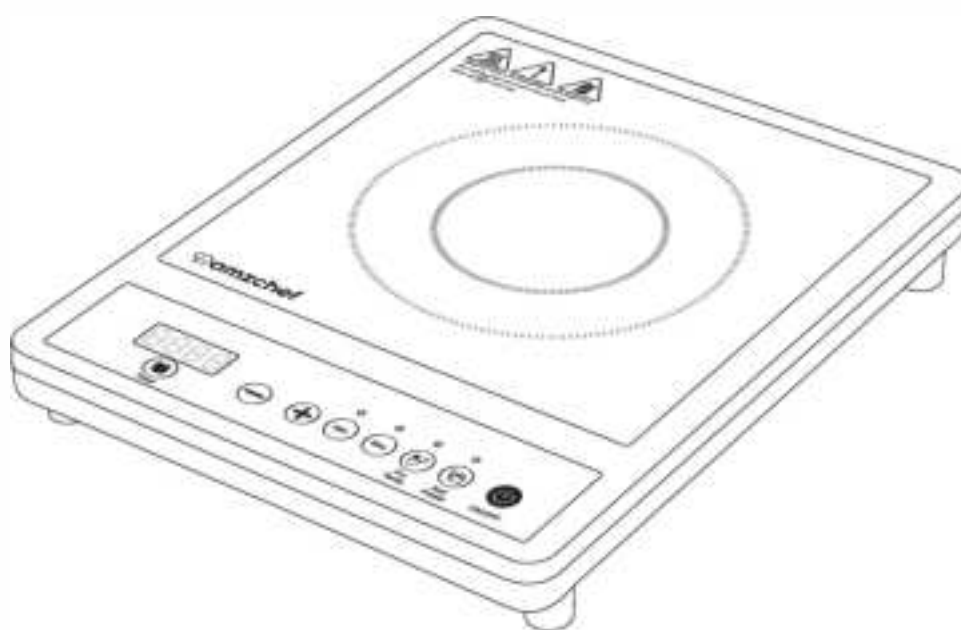




Single Induction Cooker

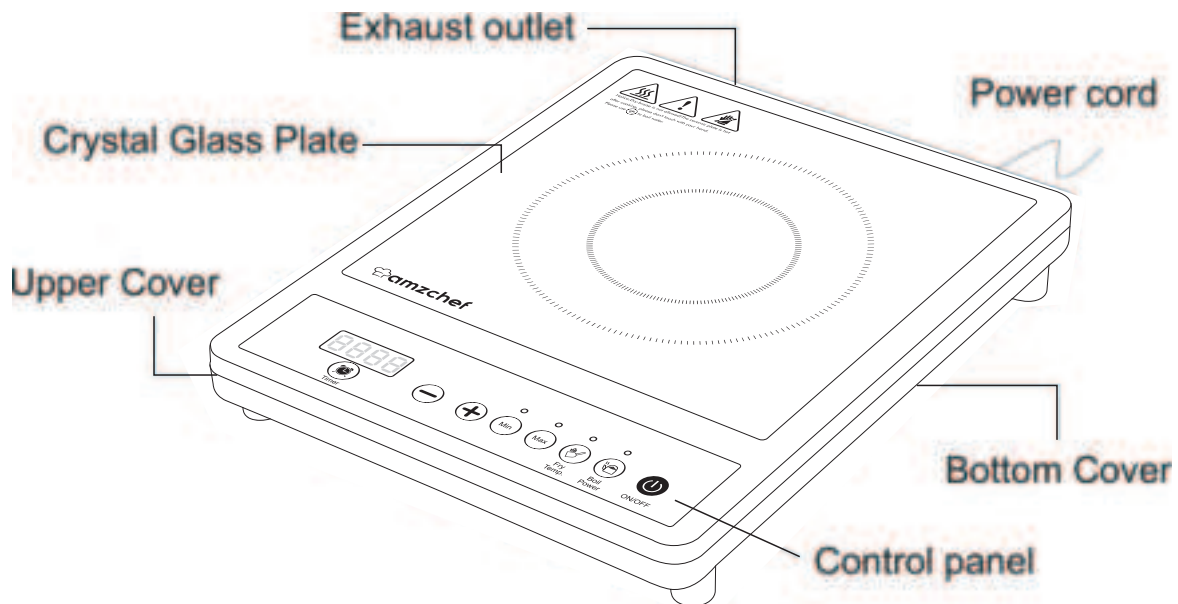
User Manual



Brand:amzchef
Model:SK-20CB09K

Thank you for purchasing this product, please read the manual carefully before using and keep it for future reference.

Parts Name



Model	Power Rate	Voltage	Temperature	Max Currency
SK-20CB09K	2000W	220-240V 50-60HZ	60°C-240°C	15A

Power (Watt)	300	500	600	800	1000	1200	1400	1600	1800	2000
Temperature (°C)	60	80	100	120	140	160	180	200	220	240

Salient Features

1. High and controlled heating from start to finish with an efficiency of 93% without any wastage of electricity. The entire equipment is 100% free from shock with microcomputer inspection and superior body structure.
2. Induction cooker will not produce any flame, heat or smoke, keeping the kitchen clean.
3. Cooking can be performed even from outside kitchen due to the merits of the cooker.
4. Induction cookers have an elegant look which will be a decoration for the kitchen.
5. It can be carried to anywhere since the weight of the cooker is very light.

General Instructions

1. Do not plug into a socket where several other appliances are plugged in.
2. Do not use if the plug cord is damaged or when the power plug does not fit the socket.
3. Do not modify the parts, or repair this unit, the supply cord must be replaced by qualified technicians.
4. Do not use this unit near an open flame or wet places.
5. Keep out of children's reach.
6. Place on a stable, even surface.
7. Do not heat or overheat the pot empty.
8. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top surface or under the bottom of the stove.
9. Allow sufficient space around the cooking area (keep a minimum distance of 5 to 10 cm from the unit to walls or other items).
10. Never use the unit on low-heat-resistant materials(carpet, vinyl).
11. Do not place paper between the pot or the pan and the unit. The paper may get burnt.
12. Do not block air intake or exhaust vent.
13. Caution ! The surface will remain hot for a period of time after use from the radiant head.
14. Unit can affect the items having or attracting magnetic fields, such as Radios, televisions, automatic, banking cards and cassette tapes.
15. Do not use the unit on the metallic surface.
16. Do not disconnect the power cord immediately after cooking, at least 15 seconds is necessary to cool down the unit.
17. WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

Operation Step

When power on, the cooker will beep once, and the display screen flashes "88:88" and the four indicators lights flash and off, then the indicators of "————" display screen Long bright. The induction cooker enters into standby mode.



You will hear a beep each time a touch is registered.

1. On/off button



1) Put the suitable vessel in the center


2) Gently press the  button. The display screen shows "-on-"


✓ Tips:



• If you press  but there is no operation within 30 seconds, the induction cooker will re-enter into standby mode, the indicators of "————" display screen Long bright, you need to press the  once again.

2. Select cooking mode accordingly.

1) Press  button or  button to select power mode or temperature mode.


• Power mode: Press  button, the indicator of "Boil /Power" will be on. The display screen will show default power "1000".

• Temp. mode: Press  button, the indicator of "Fry /Temp." will be on. The display screen will show default temperature "180C".

2) Press  or  to adjust the power/temperature.


✓ Tips:

- The power mode is great for making soups, cooking beans and spaghetti, hot pot etc.
- The temperature mode is perfect for saute, searing, frying, roasting sausage etc.

3) Under any condition, press  button, it will be back to standby mode, then plug out.

3.Timer

1) Time range from 1 minutes to 3 hours.



2) Under cooking mode. Press  to set when the unit will be Timer (shut down).



3) Press  or  to adjust the time.

4) The timer will be set done when there is no operation for 5 seconds.

5) The display screen will shows power/temperature and remaining time alternately every 5 seconds.

✓ Tips:


• Short press the  or  control of the timer once to decrease or increase by 1 minute.

• Long press the  or  control of the timer to decrease or increase by 10 minutes.

• If the setting time exceeds 3 hours, the timer will automatically return to "00:00" minute.


► Min.&Max.Function

Under cooking mode, press  or  button can reach the maximum or minimum temperature / power quickly:


1) Min.Button: press  button, the indicator of "Min" will be on. The display screen will show default temperature "60C" or power "300".

✓ Tips:

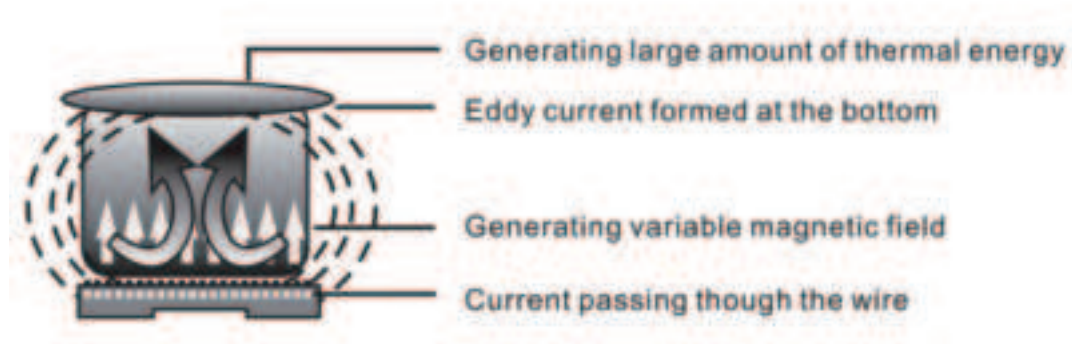
• For simmer, it is recommended to use the  in the temperature cooking mode  , which is 60 ° C.

2) Max.Button : Press  button, the indicator of "Max" will be on. The display screen will show default temperature "240C" or power "2000".

✓ Tips:

• In the "Min" / "Max" cooking state, you cannot use  or  to adjust the temperature or power before press  or  .

Working Principle



The Induction Cooker is mainly based in the electromagnetic induction technology. The sophisticated electronic circuitry of the induction hob produce high frequency electromagnetic field resulting high heat energy which heats up the bottom of the vessel and pass on the food directly effecting very fast cooking with thermal efficiency up to 93%.

Choosing the right Cookware for induction

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.



- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.



- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. Turn on and wait for 3 minutes to check if water gets hot.

- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone. The diameter may not be less than 12 cm to ensure that the energy field has an effect. Do not use pans with a diameter in excess of 15 cm.



Always lift pans off the induction cooker – do not slide, or they may scratch the glass.



Troubleshooting

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	<p>Make sure the hob is connected to the power supply and that it is switched on.</p> <p>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.</p>
Water heats slowly and does not boil.	You used the temperature mode .	Please use “power mode” with max power level.

The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The surface of induction is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling 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 induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	1.The induction hob cannot detect the pan because it is not suitable for induction cooking. 2.The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
---	------------------	--

Warning Codes & Safety Protection

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	Cause	Solution
E0	Unplaced cookware, cookware material discrepancies or diameter less than 12cm	Place pans and choose the right cookware
E1	Voltage lower than 85V	Abnormal voltage until the voltage returns to normal
E2	Voltage higher than 275V	Abnormal voltage until the voltage returns to normal
E3	Surface sensor open or short circuit	Please call customer service or consult a professional repair outlets
E4	IGBT sensor open or short circuit	Please call customer service or consult a professional repair outlets
E6	IGBT temperature over than 110 degree, over heat protection	Check the cooker inlet and outlet whether the blockage, or if the cooker cooling fan running or not

E7	Surface Sensor Failure	Please call customer service or consult a professional repair outlets
EC	Light Board and Main Board Communication Failure	Please call customer service or consult a professional repair outlets to check the connector of Light Board and Main Board

Maintenance

1. Clean after each used. Disconnect plug and wait the unit has cooled down.
2. If the surface plate gets dirty, clean it with wet cloth, wash directly.
3. Maintain the unit clean, avoid the insects go inside the unit, the performance.
4. For the ventilation part clean with tooth brush or cotton.
5. If something wrong with the unit, repaired by professionals only.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



The device meets the requirements of Regulation 2014/35/EU as well as the applicable standards EN 60335-1:2012/A13:2017; EN 60335-2-9:2003/A13:2010; EN 62233:2008

Manufacturer:

Zhongshan SUKIO Electric Appliance Co., Ltd.

Add.: No.1 Jian'an Road, Nantou Town 528427 Zhongshan City, Guangdong, China

Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info@iamzchef.com



Name: APEX CE SPECIALISTS LIMITED

Add.: UNIT 3D NORTH POINT HOUSE, NORTH POINT BUSINESS PARK, NEW MALLOW ROAD, CORK, T23 AT2P, IRELAND

Contact: Wells Tel: +353212066339 E-Mail: info@apex-ce.com

WEEE-Reg.-Nr. DE 28001649 LUCID-Reg.-Nr. DE3882613489342