



# MODENA PI 1315 Portable Induction Cooker User Manual

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## MODENA

PI 1315 Portable Induction Cooker  
User Manual

### Essence Series

PI 1315, PI 0316, PI 1316, PI 2316

This manual book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through [www.modena.com](http://www.modena.com).

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## PART 1: IMPORTANT SAFETY INFORMATION


**Disposal:** Do not dispose of this product as common waste (garbage) without being separated. Separate the garbage to have a special needed treatment. Please read this manual carefully before using this portable induction cooker.

The following symbols are used in this manual book:




The possibility of causing death or danger to persons.


 The possibility of causing physical or appliance damage.


 Warning or Caution.


 Prohibition.


 Must be in accordance with the instructions.

### **WARNING!**


 The cooker repair should only be performed by trained and registered service technicians.


 Unplug the power cord before cleaning. Do not unplug the power cord with wet hands.


 Do not use the cooker if the power cord is damaged. The cord may only be replaced by MODENA technicians or MODENA authorized call center.

 Do not touch the surface of the cooker shortly after cooking because of a burn risk from residual heat. After cooking, the surface of the cooker takes time to become cold.


 Do not damage, bend, strongly pull or suppress the power cord.


 Make sure the voltage matches the product specification label.


 This cooker is made for household use or other similar uses and is not intended for commercial use/ business.


 In case of any problems with the cooker or damage (such as cracks, scratches, or sides) to the black crystal glass, the cooker must be turned off, and the power plug must be removed from the power socket to prevent possible electric shock.


### **CAUTION!**

 During use, always keep an eye on the cooker. If the cooker is not used for a long time, unplug the power cord.


 Do not use a cooker that is surrounded by flammable gases.


 Do not place or store the flammable liquids or flammable materials on or near the cooker.

 The over-hot fat and oil can be burnt quickly. Do not leave the cooker when you are cooking with fat or oil.


 Do not heat the wrapped food before opening the lid.


 Do not use the cooker in an environment with high humidity levels.


 The addition or modification of the cooker is not permitted.

 The cooker should not be used as a surface to do work (besides cooking) or a place to put stuff.


 Use a separate outlet (power socket) with a capacity not less than 10 A.


 Cables from the electrical appliances must not be on the surface of a cooker or hot cookware.


 The cooker is not intended to be used by persons with physical, sensory, and mental (special) needs, or lack of experience and knowledge (including children) unless they have been given supervision or instructions concerning the use of the appliance by the person who is responsible for their safety.

 Children should be kept away from the cooker and supervised to ensure that they do not play around with this appliance (the cooker).

### **SAFETY WARNING**

 Never change the structure or replace any parts of this portable induction cooker.

 Do not use cooking utensil (cookware) that is not appropriate. Make sure the pan surface that is in contact with the cooking zone is clean (not exposed to oil or water).

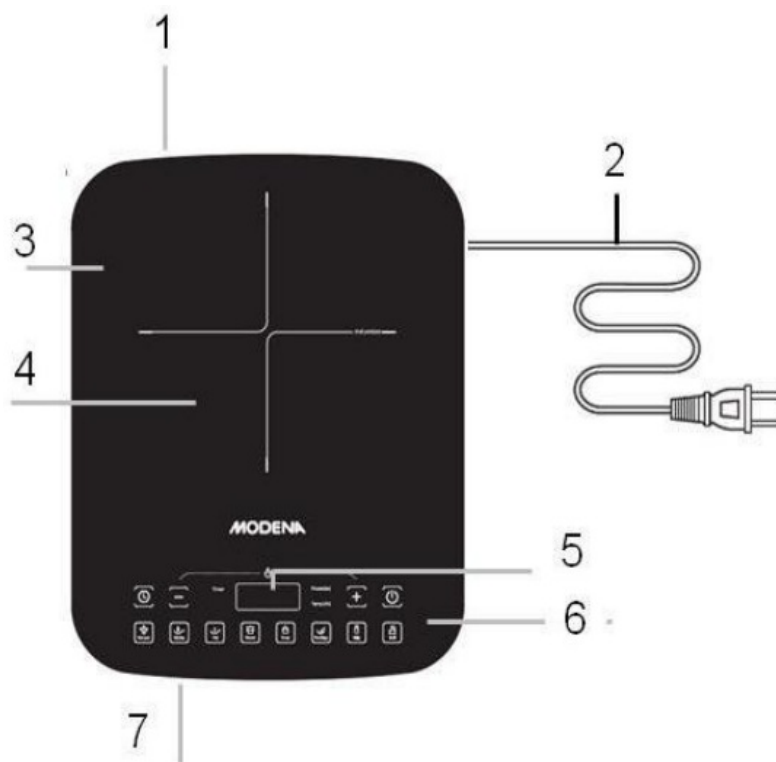
 Do not use this portable induction cooker in environments that have high humidity levels or in other hazardous

environments.

- ⊘ Do not insert or put something into or around the air inlet and air outlet that can cause airflow obstruction.
- ⊘ Do not use the cooker with empty cookware or without cookware.
- ❗ To avoid danger, do not let children operate the cooker alone.
- ⊘ Do not use the cooker on a hot surface or around a fire or other heat source.
- ⊘ Do not spray or pour the water directly into the cooker.
- ⊘ There is a risk of burn from residual heat. Therefore, after the cooker is used, do not touch the surface of the cooker.
- ⊘ Do not place the cooker in a place that is easily exposed to water or oil.
- ⊘ Do not place the cooker on a surface that can deliver heat (iron, etc.)
- ⊘ Do not use the open room. This cooker is only for indoor use.
- ❗ The cooker must be placed in a location with good ventilation and at least 10cm from the wall.
- ❗ In case of any problems with the cooker or damage (such as cracks, scratches, or sides) to the black crystal glass, the cooker must be turned off, and the power plug must be removed from the power socket to prevent a possible electric shock.
- ❗ Do not place items made of metals such as a knife, forks, spoons, and pan lids on the cooking zone, because it can be hot.
- ❗ Before using this cooker, people with pacemakers should consult with a professional doctor.

## PART 2: NAME OF PARTS

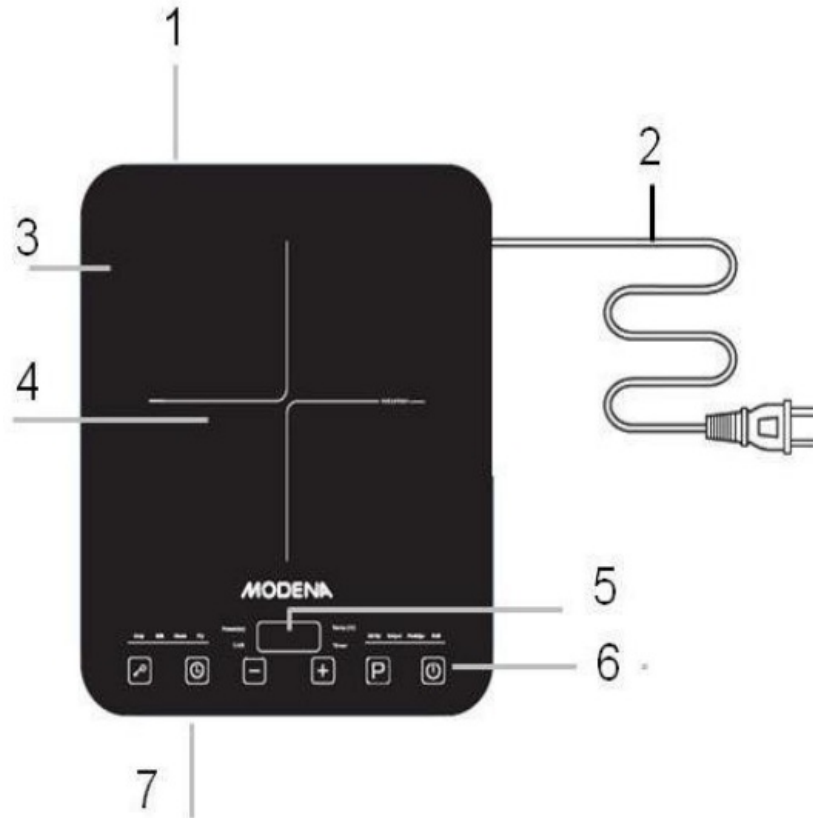
PI 1315



**Remark:**

1. Air Outlet
2. Power Cord
3. Black Crystal Glass
4. Cooking Zone
5. Digital Display
6. Control Panel
7. Air Inlet

**PI 0316, PI 1316, PI 2316**



**Remark:**

1. Air Outlet
2. Power Cord
3. Black Crystal Glass
4. Cooking Zone
5. Digital Display
6. Control Panel
7. Air Inlet

\* The features and product specifications depending on the product type.

### **PART 3: PRE-INSTALLATION STEPS**

- If you do not understand the installation procedure of this portable induction cooker, contact MODENA Customer Care to perform the installation.
- Prepare the supporting equipment required for the installation such as screwdrivers, pliers, etc.
- Prepare a power socket/ power network (line) that is easily reached by the power cord of this portable induction

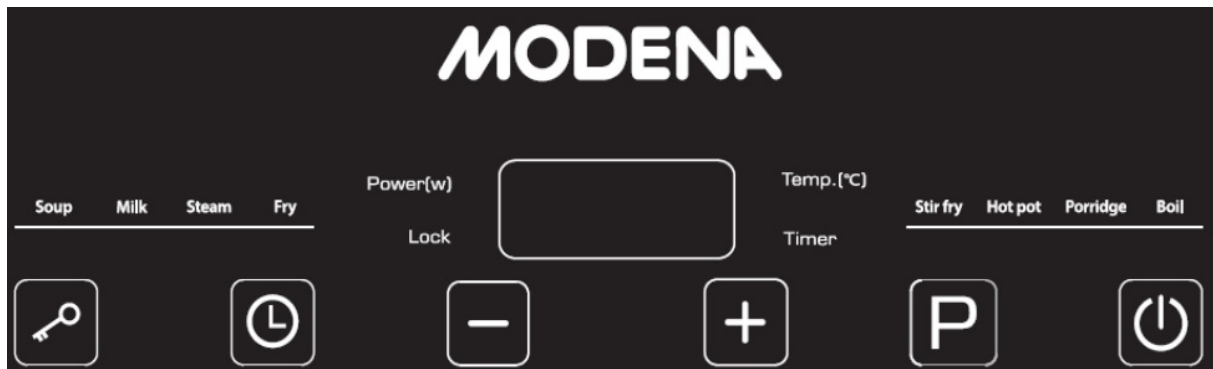
cooker.

- The cooker must be placed on a flat surface so that the pan does not slip when it is placed in the cooking zone.
- The cooker must be placed in a location with good ventilation and at least 10 cm away from the wall.
- Remove stickers and film from the black crystal glass cooker before it is used.
- The device is not intended to be operated by an external timer means or a separate remote control system.

## PART 4: HOW TO USE

### Functions and Operation Guide of the Control Panel

#### A. PI 1315



#### “On/Off” Button

- Put the suitable pot/pan containing the ingredients to be cooked before the cooker is turned on. The cookware should be placed in the middle of the cooking zone.
- If it is possible, always put the cookware lid on. Make sure that the air inlet and outlet are not blocked, and metal objects should not be near the cooker.
- Then, connects the power plug to the power supply. There will be a “beep” sound, and all the power indicator lights will flash once.
- Press the “On/Off” button, the display will show the text “On”, then select the desired function/menu.

#### Cooking Menu Program Button

Press the “P” button to select an automatic cooking menu, and press this button several times until the indicator light on the selected menu lights up.

#### “+” and “-” Buttons

Press the controller buttons to raise “+” or lower “-” the power, timer, or temperature setting.

#### Timer

- Under the cooking mode, press the “Timer” button to set the cooking time. The default timer is 00:00.
- With the “Timer” function, the cooking time can be set as needed when the cooker is working.
- Press the “+” or “-” button to set the cooking time. By long pressing the “+” or “-” button, the set time will be increased or decreased quickly.
- If there is no instruction within 5 seconds under the time condition, the cooker will change the condition back to

the original state.

### **“Child Lock” Button**

- The function of the “Child Lock” button is to prevent children from changing cooking programs or settings.
- Press the “Child Lock” button once to activate its function, the “Child Lock” (red) indicator light will turn on, and the cooker will not respond to any time or temperature settings. The “Child Lock” function can be activated on both working and standby modes.
- When the “Child Lock” function is activated, all buttons will be locked, except the “On/Off” button.
- To turn off the “Child Lock” function, press the “Child Lock” button for 3 seconds until you hear a “beep” sound and the red indicator the light turns off.

### **“Stir Fry” Program**

- This program is used to cook with short time cooking like stir fry.
- When the power is on, press the “P” button, and select the “Stir Fry” menu until the “Stir Fry” indicator lamp turns on.
- Then, the cooker enters the “Stir Fry” condition with the default power of 2000W.
- Press the “+” or “–” to adjust the power (300W, 700W, 1000W, 1200W, 1400W, 1600W, 1800W, 2000W).

### **“Hot Pot” Program**

- The “Hot Pot” program is suitable for cooking that requires high temperatures and boiling water. During the cooking process, the power level and cooking time can be adjusted and changed as needed.
- When the power is on, press the “P” button, select the “Hot Pot” menu until the “Hot Pot” indicator light turns on, and the cooker will enter the “Hot Pot” condition with default power 1800W.
- Press the “+” or “–” to adjust the power (300W, 700W, 1000W, 1200W, 1400W, 1600W, 1800W, 2000W).

### **“Porridge/Soup/Boil/Milk” Programs**

- These are the auto menus; the power cannot be adjusted when in this cooking menu.
- The “Porridge” program is for cooking porridge.
- The “Soup” program is for cooking soup.
- The “Boil” program is for boiling water.
- The “Milk” program is for boiling or warming milk.
- The display will show “AU”. Porridge’s default cooking time is 1 hour, Soup is 2 hours, Boil is 20 minutes, and Milk is 30 minutes.
- The cooker will automatically switch off once the cooking time is finished.

### **NOTE**

- Make sure that the remaining water is 30% to 80% of the pot capacity when boiling the water.

- Factors such as uneven cookware surface and environment can affect the process and the result of boiling.
- Use special cookware or a water kettle to boil the water.

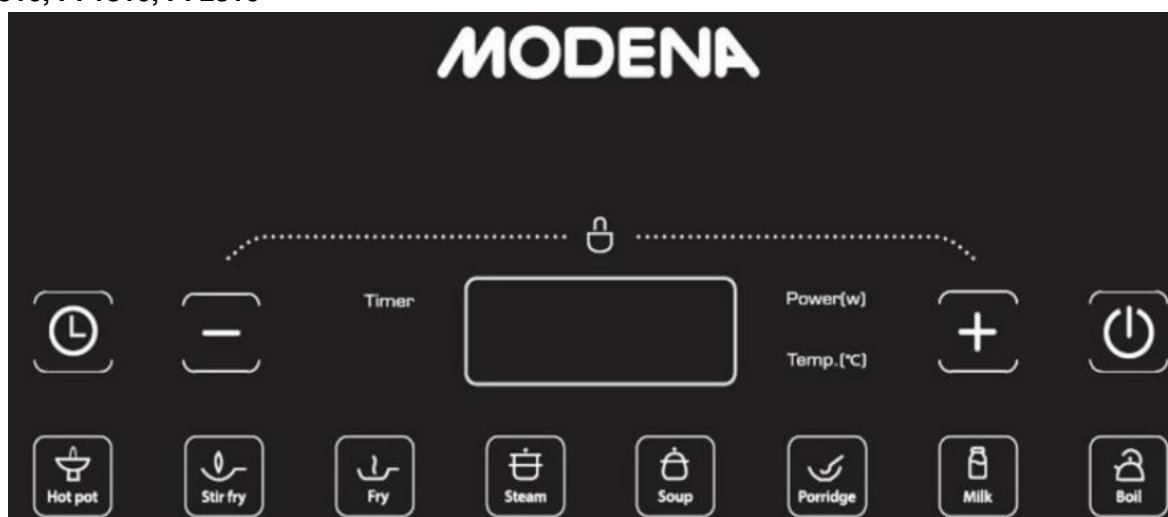
### “Steam” Program

- The “Steam” program is used for steamer/stew.
- When the power is on, press the “P” button, select the “Steam” menu until the “Steam” indicator light is on, and then the cooker will enter the “Steam” condition with the default Timer 00:45.
- The cooker will automatically switch off once finish the cooking.

### “Fry” Program

- The “Fry” program is used for frying with normal conditions.
- When the power is on, press the “P” button, select the “Fry” menu until the “Fry” indicator light turns on, and then the cooker enters the “Fry” condition with a default temperature of 220°C.
- Press the “+” or “-” to adjust the temperature (60°C, 80°C, 120°C, 150°C, 180°C, 200°C, 220°C, 240°C).

### B. PI 0316, PI 1316, PI 2316



### “On/Off” Button

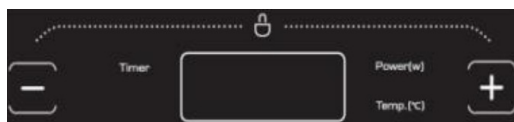
- Put the suitable pot/pan containing the ingredients to be cooked before the cooker is turned on. The cookware should be placed in the middle of the cooking zone.
- If it is possible, always put the cookware lid on. Make sure that the air inlet and outlet are not blocked, and metal objects should not be near the cooker.
- Then, connects the power plug to the power supply. There will be a “beep” sound, and all the power indicator lights will flash once.
- Press the “On/Off” button, and the display will show the text “On”, then select the desired function/menu.

### “+” and “-” Buttons

Press the controller buttons to raise “+” or lower “-” the power, timer, or temperature setting.

## Timer

- Set the cooking time after you press the cooking menu. The default timer is 00:00.
- With the “Timer” function, the cooking time can be set as needed when the cooker is working.
- Press the “+” and “-” buttons to set the cooking time. Long pressing can increase or decrease the set time quickly.
- If there is no instruction within 5 seconds under the time condition, the cooker will change the condition back to the original state.



## “Child Lock” Button

- This function allows you to set the desired power and time and then lock the control panel to avoid changing the setting by mistake.
- To use this function, press the “+” and “-” buttons at once. Then, the induction cooker will be in the “Child Lock” mode.
- When the “Child Lock” function is activated, all buttons will be locked, except the “On/Off” button.
- To turn the “Child Lock” off, press and hold the “+” and “-” buttons at once for 3 seconds or press the “On/Off” button to cancel the lock set.



## “Stir Fry” Program

- This program is used to cook with short time cooking like stir fry.
- When the power is on, press the “Stir Fry” button until its indicator light turns on, and the cooker enters the “Stir Fry” condition with the default power of 2000W.
- Press the “+” or “-” to adjust the power (100W – 2000W).



## “Hot Pot” Program

- The “Hot Pot” program is suitable for cooking that requires high temperatures and boiling the water. During the cooking process, you can adjust or change the power level and cooking time as needed.
- When the power on, press the “Hot Pot” button until its indicator light turns on, and the cooker enters the “Hot Pot” condition with a default power of 2000W.
- Press the “+” or “-” to adjust the power (100 W – 2000 W).



## “Porridge/Soup/Boil/Milk” Programs

- These are the auto menus; the power cannot be adjusted when in these cooking menus.
- The “Porridge” program is for cooking porridge.
- The “Soup” program is for cooking soup.



- The “Boil” program is for boiling water.
- The “Milk” program is for boiling or warming milk.
- The display will show “AU”. Porridge’s default cooking time is 1 hour, Soup is 2 hours, Boil is 20 minutes, and Milk is 30 minutes.
- The cooker will automatically switch off once the cooking time is finished.

## NOTE

- Make sure that the remaining water is 30% to 80% of the pot capacity when boiling the water.
- Factors such as uneven cookware surface and environment can affect the process and the result of boiling.
- Use special cookware or a water kettle to boil the water.

### “Steam” Program

- The “Steam” program is used for steamer/stew.
- When the power is on, press the “Steam” button until its indicator light is on, and then the cooker will enter the “Steam” condition with the default Timer 00:30.
- The cooker will automatically switch off once finish the cooking.

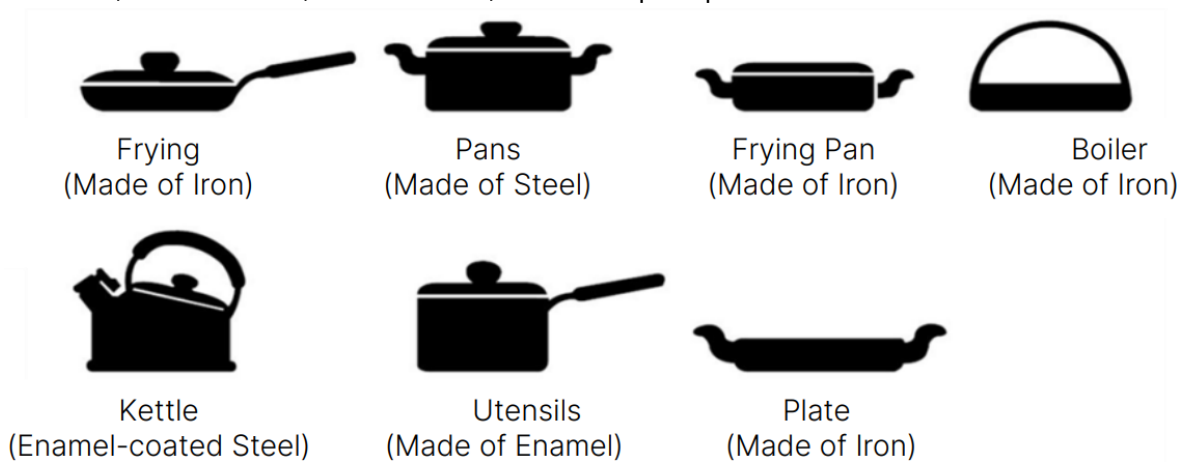
### “Fry” Program

- The Fry program is used for frying in normal conditions.
- When the power is on, press the “Fry” button until its indicator light is on, and then the cooker enters the “Fry” condition with the default temperature of 240°C.
- Press the “+” or “-” button to adjust the temperature (60°C 240°C).

## Usable and Non-usable Cookware

### Usable Materials

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



Steel, enamel-coated steel	Yes
Cast iron	The usage is limited because it can shorten the cooker's durability.
Stainless steel	Yes, if it is marked specifically by its factory
Glass, ceramics, porcelain	No
Aluminum, copper, brass	No

a) The cookware that is suitable for this portable induction cooker has a special mark given by the factory. Cookware is suitable to be used for the induction cooker if:

- A small amount of water has boiled up in a short time when cookware (e.g pan) is placed on the cooking zone at the highest power level.
- Magnets can stick to the cookware base.

b) The cookware must be as thick as possible and certainly flat. Certain cookware can make noise (sound) when being used on the portable induction cooker. That sound is not due to the damage to the cooker, and it does not affect the operation of the cooker.

c) For a certain type, the induction cooker is sold together with its pan as one package. That pan is specifically designed to provide optimum cooking performance. It is recommended not to use other alternatives for avoiding adverse effects on the performance of the cooker. If you are using another pan, note the following conditions:







- The materials of pan should contain magnetic induction material.
- The uneven cookware base should not be used on this cooker because it can trouble the function and make the glass break.
- The size of the cooking zone will automatically adjust to the cookware base to a considerable extent. The cooking zone size of this cooker is 14.5 – 20 cm.

d) The portable induction cooker can identify most of the cookware except those which are made of non-magnetic steel.

e) The cooker should only be used for cooking in households. The maximum weight that can be accommodated by the cooker is 4 kg.

#### **Non-usable Materials**

Heat-resistant glass, ceramic container, brass, copper, aluminum pans/pots, and pans/pots with rounded bases (uneven bases) and with diameters less than 12cm.

					
Rounded-bottom Pot	Aluminum Copper Pot	Bottom Diameter < 12 cm	Pot with Stands	Ceramic Pot	Heat-resistance Glass Pot

## **PART 5: MAINTENANCE**

Clean the cooker regularly after being used. Make sure that the cooker has been turned off and the power plug has been removed from the power socket and wait for the cooker to cool down before cleaning.

- Please be careful, there is a risk of burns from residual heat.
- Sharp objects and abrasive cleaning agents can damage the cooker.
- Prevent the water or the cleaning agent from entering the air inlet and outlet because its residue can damage the cooker.
- For user safety, cleaning off the cooker with steam spray or high-pressure cleaning equipment is not permitted.
- Remove the stain with warm water and dishwashing liquid.
- Clean the cooker after using it. Wipe the cooker using a damp cloth with warm water. Then, dry it using a soft, clean cloth.
- Remove stubborn stains with a cleaning agent for black crystal glass.
- Some scratches and dark stains on the black crystal glasses probably could not be removed. However, this does not affect the function of the cooker.
- If an aluminum sheet, plastic materials, or liquids/ foods containing high sugar melt on the black crystal glass, the stain should be cleaned immediately before the surface of the cooker becomes cool. Otherwise, fine holes may occur on its surface.

## **NOTE**

- The materials containing high sugar are not only jams and fruits, but also vegetables such as peas, tomatoes, and carrots.
- The body of the cooker can be cleaned using a soft dry cloth. Dust around the air inlet and outlet can be cleaned using a soft brush.

## **PART 6: PREVENTIVE ACTION**

- The black crystal glass of the cooker can be damaged caused by any hard or strange objects falling on it.
- The edges of the black crystal glass can be damaged due to the cookware collision.
- The cookware that is made of cast iron, cast aluminum, or cookware with a damaged base can scratch the black crystal glass if it is shifted above the cooker surface.
- The melted and overflowed materials can burn the black crystal glass, and they immediately should be removed.
- To prevent damage to cookware and black crystal glass, avoid using pots and pans for an overly long time that causes the food to burnt or dry.

## **PART 7: TROUBLESHOOTING**

Check the things below before contacting MODENA Customer Care if there is trouble with this portable induction cooker:

Problem		Possible Causes and Recommended Actions
After the electricity is connected, the cooker cannot be turned on		<ul style="list-style-type: none"> <li>• The power cord is not securely fastened to the power socket.</li> <li>• Switches, sockets, fuses, and electrical wiring are not in a good condition.</li> <li>• The power is an outage.</li> <li>• The voltage is over-low.</li> </ul>
The cooker is on, but there is no heating process, and the alarm is beeping		<ul style="list-style-type: none"> <li>• The material of the cookware is not suitable.</li> <li>• There is no cookware in the cooking zone.</li> <li>• The pan is not placed in the center of the cooking zone.</li> <li>• For other reasons, contact MODENA Customer Care.</li> </ul>
The heating process stops suddenly when the cooker works.		<ul style="list-style-type: none"> <li>• Ambient temperature is too high.</li> <li>• The air inlet or outlet holes are blocked.</li> <li>• Electric voltage is out of the cooker's range.</li> <li>• The set time has run out.</li> <li>• The cooker has been operating for 2 hours.</li> <li>• Protection system is working and is testing the electric flux.</li> </ul>
Error code	EO	• Inner circuit error.
	EI	• No pan in the cooking zone or the pan is not suitable.
	E2	• IGBT (Insulated Gate Bipolar Transistor) temperature is overheated.
	E3	• Input volt is too high.
	E4	• Input volt is too low.
	E5	• Heat sensor 1 is opened, or a short circuit occurs.
	E6	• Heat sensor 2 is opened or a short circuit occurs.
	E7	<ul style="list-style-type: none"> <li>• The cooking zone is overheated or thermistor NTC2 (failure protection) is active.</li> <li>• Wait a few minutes until the temperature of the cooker becomes normal.</li> </ul>
	EI, E3, E4, E7	• Please check the cooker first before contacting MODENA Customer Care.
	EO, E2, E5, E6	• Please contact MODENA Customer Care.


## PART 8: SPECIFICATION

Model	PI 1315	PI 0316	PI 1316	PI 2316
Type	Portable Induction Cooker			
Number of Cooking Zone	1			
System Blocking Safety	Yes			
Color	Black-Siver	Black		
Control Panel	Touch Control			
Power Level	8 (300-2000W)	9 (100-2000W)		
Timer	Yes			
Operating Power	900 – 2000 W			
Voltage	220 V / 50 Hz			
Dimension (L × W × H)	310 x 270 x 65 mm	310 x 380 x 40 mm		
Cookware Included	Induction Pot	N/A	Induction Pot	Induction Wok

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in the laboratory in accordance with the relevant standards. Depending on the operational and environmental conditions of the appliance, values may vary.

# MODENA

## Documents / Resources

	<a href="#">MODENA PI 1315 Portable Induction Cooker</a> [pdf] User Manual PI 1315, PI 0316, Portable Induction Cooker, Induction Cooker, Portable Cooker, Cooker, PI 1315
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## References

-  [MODENA](#)