

TRISTAR IK-6178 Induction Hob Timer Function Instruction Manual

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Instruction manual

SAFETY

- By ignoring the safety instructions th manufacturer can not be hold responsible fo the damage.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order t avoid a hazard.
- Never move the appliance by pulling the cord and make sure the cord can not become entangled.
- The appliance must be placed on a stable, level surface.
- The user must not leave the device unattended while it is connected to the supply.
- This appliance is only to be used fo household purposes and only for the purpose, it is made for.
- This appliance shall not be used by childre aged less than 8 years. 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 o the appliance in a safe way and understand the hazards involved. Children shall not pla with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children unless older than 8 and supervised.
- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
- Keep the appliance and its cord out of reac of children less than 8 years.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliance is not intended to be operated by means of an external timer or a separat remote-control system.

Surface are liable to get hot during use.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.

PARTS DESCRIPTION





- 1. Hot plate
- 2. Timer indication light
- 3. Wattage indication light
- 4. Temperature indication light
- 5. Timer button
- 6. Power button
- 7. Down button
- 8. Up button
- 9. On/off button

BEFORE THE FIRST USE

- Take the appliance and accessories out the box. Remove the stickers, protective foil or plastic from the device.
- Before using your appliance for the first time, wipe off all removable parts with a damp cloth. Never use abrasive products.
- Put the power cable into the socket. (Note: Make sure the voltage which is indicated on the device matches the local voltage before connecting the device. Voltage 220V-240V 50/60Hz)
 Description of heating principle of the induction cooker
- The induction cooking plate is a kind of kitchen electrical appliance which utilizing the principle of electromagnetic induction to conver electrical energy into thermal energy. Inside the cooking plate the rectifier converts the DC voltage into 20-40 KHz high-frequency voltages. When the high-frequency current flows through th inductance coil, a fast-changing magnetic field is generated. As the magnetic lines of force in the field pass through the bottom of a meta pan, the ware itself heats rapidly and the food in the pan will be heate up. As induction cooker features convenient use, no smoke, no open flame, no exhaust gas and easy cleaning, it has been regarded as an environment-friendly and fashionable kitchen appliance, so it is increasingly in the good graces of consumers.

Suitable pan ware

• Note: check before you start coocking whether the pan you use is suitable for induction cooking.

- Materials: iron, stainless steel, iron cast and heat-resistant glasswar with magnetic inductive layer.
 - **Form:** pan with flat round bottom (the diameter of the flat bottom shall be larger than 12cm. and not bigger than 26cm.)

Unsuitable pan ware

- Materials: Nonferrous metal, ceramics, glass, pan with bottom as copper or aluminum (multi-layer metal pan).
- Form: Pan with very uneven bottom, pan with bottom diameter les than 12 centimeters.

USE

- Connecting to power supply: Insert the power plug into the power socket of AC230V/10A. The display show "—-", it means the power is connected and the appliance is in the standby status, touch the On/of button to switch on the appliance.
- Placement of the pan: place the pan and put food to be cooked in the pan directly and then put the loaded pan at the center position of the heating panel of the appliance.
- Touch the function buttons to select the different cooking functions, settings and adjustments.
- To switch off, touch the On/off button again and plug out the shut of the power supply.
- Note: the cooking surface remains hot for some time after use.
- **Note:** the unit is equipped with an overheat protection. If the pot or pan gets too hot, the unit will switch off automatically. Wait for the unit until it's cooled down and try it again.

Adjustable functions

- To select the desired wattage touch the power button, the "W" led will light on. You will be able to adjust the power between 200-2000W withthe Up and Down buttons.
- To select the desired time touch the timer button, the "T" led will light on.

 You will be able to adjust the time from 0:01 minutes to 3:00 hours with the Up and Down buttons.
- To select the desired temperature touch the temperature button, the "°C" led will light on. You will be able to adjust the temperature from 80°C to 270°C with the Up and Down buttons.
- Touch the On/off button again to recover the time set function.

FAILURE CODES

Failure	Possible reasons	Solution
E0	There is no pot/pan or an unsuitable pot/pan o n the induction cooker	place or change the pot/pan
E1	Supply voltage is too low (less than 85V)	Check the power supply
E2	Supply voltage is too high (more than 275V)	Check the power supply
E3	Plate surface temperature sensor is not conne cted well, or short-circuited.	Check after one minute again
E4	The heat sensor of the radiator is not connect ed well, or short-circuited	Check after one minute again
E5	The temperature of the plate surface is too hig h (more than 240°C)	Wait for some minutes until the unit is cooled down
E6	The heat sensor of the radiator temperature is overheated (more than 150°C)	Ceck if the airexhaust is not blocked or if the f an is not stucked

CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to coo down.
- Wipe the outside with only a slightly moistened cloth ensuring that no moisture, oil or grease enters the cooling slots.
- Clean the appliance with a damp cloth. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.
- Never immerse the electrical device in water or any other liquid. The device is not dishwasher-proof.

ENVIRONMENT

This appliance should not be put into the domestic garbage at the end of its durability, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling of used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection.

Support

You can find all available information and spare parts at service.tristar.eu!

Documents / Resources



TRISTAR IK-6178 Induction Hob Timer Function [pdf] Instruction Manual IK-6178, IK-6179, Induction Hob Timer Function, Induction Hob, IK-6178, Hob, Induction Cooker

References

Smartwares Group - Brands