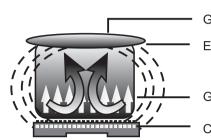


working principle



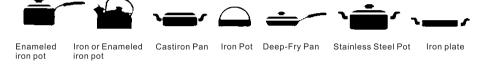
Generating large amount of thermal energy Eddy current formed at the bottom

Generating variable magnetic field Current passing though the wire

The induction cooker is mainly based in the electromagnetic induction technology. The sophisticated electronic circuitry of elektrotech 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 95%.

Usable pans

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



Non-useable pans

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



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NOTE: Only a qualified person can carry out repairs on this item.

1. Be aware that many domestic electrical products become very hot during use. Never touch hot surfaces during use and ensure all users are aware of the risks.

2. Where relevant, keep all ventilation slots clear from obstructions and observe

- safe working distances from walls etc. Never put anything into the ventilation slots of an electrical appliance.
- 3. Never operate this product with wet hands. Always ensure your hands, the
- appliances and work area, are dry before switching on.
- 4. Never use this product outdoors. This product is designed for indoor use only. 5. If this product stops working unexpectedly, switch off and unplug the product

immediately. Seek professional advice before attempting to re-use the product.

PARTS NAME Exhaust outlet Power cord **Specifications** Surface plate - Plastic cover Power Rate: 2000W

_Control panel

Inlet opening

Salient features

Temperature: 60°c-280°c

Max current: 6-15A

Voltage: 220-240V 50-60Hz

- 1. Our induction cooker has got unique features of knowing the voltage at the time of functioning and to read how much electricity is used after each cooking.
- 2. High and controlled heating from start to finish with an efficiency of 95% without any wastage of electricity. The entire equipment is 100% free from shock with microcomputer
- inspection and superior body structure. 3. Induction cooker will not produce any flame, heat or smoke, keeping the
- kitchen clean and hvgiene. 4. Cooking can be performed even from outside kitchen due to the merits of
- the cooker. 5. Induction cookers have an elegant look which will be a decoration for the
- 6. It can be carried to anywhere since the weight of the cooker is very light.

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IMPORTANT SAFETY INSTRUCTIONS:

The following safety precautions should always be followed when using domestic electrical products to reduce the risk of electric shock, personal injury or fire. It is important to keep these instructions for further reference after you have read and understood them and before attempting to use the product.

A Quality Product

CG CHAUDHARY®

Touching life everyday

- 1. This is a domestic electrical product, which must only be used for its intended purpose, in accordance with these instructions. This product
- should never be used in a commercial environment. 2. Check the rating plate to ensure that the correct input voltage is being upplied to the product.
- 3. Always switch off the product off and remove the plug from the wall
- socket when not in use and before cleaning or changing accessories. 4. Most domestic appliances must be attended at all times when is use. Never leave this product unattended when connected to the mains supply unless instructed to do so by these instructions.
- 5. Always ensure the product in switched off before connecting it to the mails supply.
- 6. Never reach for an electrical product that has fallen into water. To do so will result in an electric shock. Switch off the power at the wall socket and disconnect the plug before attempting to remove it from the water. After removing, never attempt to re-connect the product until it has fully dried and been tested and approved by a qualified person.
- 7. Domestic electrical products are not designed for use by children. Any child using a domestic electrical product should be closely supervised by a responsible adult to ensure all instructions and safety precautions are adhered to.
- 8. Never all the mains cable to come into contact with a heat source, water or any other liquid. Ensure sharp objects like knives etc are never used
- close to a mains cable when the products is in use. 9. Never allow the cable of an electrical product to drape over the edge of a work surface where it could be pulled by a small child. Always check
- 10. Never carry an electrical product by the mains cable as it could cause damage resulting in electrical failure when next used.
- 11. Never operate this product if the cable or plug become damaged.

the position of the mains cable when the product is in use.

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	Surface temperature over than 280 degree	Uneven bottom of the pot or pan with a dry, until the cooker to cool before use
E5	IGBT temperature over than 105 degree, over heat protection	Check the cooker inlet and outlet whether the blockage, or if the cooker cooling fan running or not
E6	IGBT sensor open or short circuit	Please call customer service or consult a professional repair outlets

Maintenance

- 1. Clean after each used. Disconnect plug and wait the unit has cooled down

- 2. if the surface plate get dirty, clean it with wet cloth, wash directly
- 3. Maintain the unit clean, avoid the insects go inside the unit, the performance

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- 4. For the ventilation part, clean with tooth brush or cotton.
- 5. If something wrong with the unit, repaired by professionals only.

General Instructions

- 1. Do not plug into a socket where several other appliance are plugged in.
- 2. Don not use if the plug cord is damaged or when the power plug does not fit the socket securely. 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 aluminium 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
- 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

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.

Operation step

- 1,On/off button 1) Put the suitable vessel in the center after the induction cooker plugged, the power indicator light is on.
- 2) Press the "On/off" button.
- 3) Press "Mode" or "Function" button to select cooking function accordingly, for example "hotpot".
- 4) The "hotpot" indicated light will be on
- 5) The digital display will show power, for example "1400"W.
- 6) Press "+" or "-"to adjust the power

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7) Under any condition, press On/off button, it will back to waiting mode. 8) For switch off, Press On/off again, then plug out.

Timer/Preset

- 1) Under cooking mode.Press "Timer/Preset" to set when the unit will be Timer (shut down)or Preset(start) .The timer can be set for Hotpot,Stir Fry,Fried,BBQ etc. The preset can be set for Rice, Soup, Steam, Water, Keep warm, Milk etc.
- 2) Press"+" or "-" to adjust the time.Press "+" or "-"once,the time will be increased 1min or decreased 1min.Long press "+" or "-",the timer will increased 10mins or decreased 10mins.
- 3) The time will be set done when there is no operation for 5sec.

- 1) Lock:under cooking mode, Press "Lock" once, all of buttons will be blocked, except for On/off
- 2) Un-lock:Press "Lock" for 3sec. all of buttons will be release.

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