## User Manual

### Induction Cooker

**Model: CG-IC200E2**

**CG CHAUDVAN**

**Teaching life everyday**

### 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 indicator and guarder is you.

<table>
<thead>
<tr>
<th>Error Code</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>C03</td>
<td>Incorrect input of the power supply voltage</td>
<td>Check power supply and replace the overvoltage protector.</td>
</tr>
<tr>
<td>E1</td>
<td>Voltage is below 220V</td>
<td>Check voltage and adjust the correct voltage.</td>
</tr>
<tr>
<td>E2</td>
<td>Voltage is above 270V</td>
<td>Check voltage and adjust the correct voltage.</td>
</tr>
<tr>
<td>G9</td>
<td>Surface temperature exceeds 350 degrees</td>
<td>Cool the cooker gradually before use.</td>
</tr>
</tbody>
</table>

### Maintenance

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

### Important Safety Instructions:

- 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 applied to the product.
- 3. Always switch off the product 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 in 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 is switched off before connecting it to the mains 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.
- 7. Always ensure the product is switched off before cleaning or changing accessories.
- 8. Never carry an electrical product by the mains cable as it could cause damage resulting in electrical failure when next used.
- 9. Never operate this product if the cable or plug become damaged.

### 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 if the power plug does not fit the socket securely.
3. Do not for the parts, or repair this unit, the unit should be replaced by qualified technicians.
4. Do not use this unit near an open flame or wet places.
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 foil on the top surface or under the bottom of the bottle.
9. Do not pour water or other liquid into the pot or the pan. The paper may get burnt.
10. Do not block air intakes or exhaust vent.
11. Do not use the unit on the metal plate.
12. 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 Function button to select cooking function accordingly for example “10 pot,

### PARIS NAME

- **Specifications**
  - **Power Rating:** 2000W
  - **Voltage:** 220-240V, 50-60Hz
  - **Temperature:** 90°-280°
  - **Max Current:** 6.15A

### Salient Featurs

- 1. Our induction cooker has got unique features of knowing the voltage at the time of functioning so to end 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.
- 3. Induction cooker will not produce any flame, heat or smoke, keeping the kitchen clean and hygienic.
- 4. Cooking can be performed even from outside kitchen due to the merits of the cooker.
- 5. Induction cookers make a wok look which will be a decoration for the kitchen.

- **Non-useable pans**
  - Heat-resistant glass, ceramic container, copper, aluminum pans.
  - Round-bottom pans with bottom measuring less than 12 cm.

### Working Principle

The Induction Cooker is mainly based on the electromagnetic induction technology. The sophisticated electronic circuitry of this product produces high frequency electromagnetic field resulting high heat energy which heats up the bottom of the vessel and pass on the food directly affecting very fast cooking with thermal efficiency up to 95%.