I. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1) Read all the instructions.
2) Do not touch hot surfaces. Use handles or knobs.
3) To protect against electrical shock, do not immerse the cord, plugs, or (state a specific part(s) in question) in water or any other liquid.
4) Close supervision is necessary when any appliance is used by or near children.
5) Unplug from the outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts.
6) Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7) The use of accessory attachments that are not recommended by the appliance manufacturer may cause injuries.
8) Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9) Do not let the cord hang over the edge of a table/counter or touch hot surfaces.
10) Do not place on or near a hot gas or electric burner, or in a heated oven.
11) Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12) Always attach the plug to the appliance first, then plug the cord into the wall outlet (for the detached power cord). To disconnect, turn off all the controls, then remove the plug from the wall outlet.
13) Do not use the appliance for other than intended use.
14) Do not immerse in water.
15) A short power-supply cord (or detached power supply cord) is to be provided to reduce any risk resulting from becoming entangled in or tripping over a longer cord.
16) A longer detached power supply cord or extension cord is available and may be used if care is exercised in their use.
17) If a longer detached power supply cord or extension cord is used:
    a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
    b) The cord should be arranged so that it will not drape over the countertop/tabletop where it can be pulled on by children or tripped over unintentionally.
18) If the appliance is of grounded type, the extension cord should be a type-3 grounding wire cord.
19) **Do not cook on a broken cooktop** – If the cooktop is broken, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
20) **Clean the cooktop with caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns, as some cleaners can produce noxious fumes if applied to a hot surface.
21) Do not overheat or heat when the pot is empty.
22) Do not place metallic objects, such as knives, forks, spoons, lids, cans, and aluminum foil, on the top plate.
23) Allow sufficient space around the cooking area.
24) Never use the unit on low-heat-resistant materials (carpet, vinyl).
25) Do not place a sheet of paper between the pot/pan and the unit. The paper may get burnt.
26) Be aware that the unit surface will remain hot for a short period of time.
27) Items with a magnetic field, such as radios, televisions, automatic-banking cards, and cassette tapes, may affect the unit.

SAVE THESE INSTRUCTIONS.

II. SPECIFICATIONS

- Item Number: CI1800
- Power Rate: 1800 W
- Voltage:120 V~60 Hz
- Temperature: 140°F – 460°F (60 °C – 238 °C)

- Item Number: CI3500
- Power Rate: 3500 W
- Voltage: 240 V~60 Hz
- Temperature: 140°F – 460°F (60 °C – 238 °C)

III. HOW TO USE

1. Before turning on the power, make sure the cookware is on the ceramic plate with ingredients inside.
2. After plugging the plug into the socket, the LED indicator will display the number “1200 or 2000”, meaning that the power of the control panel is (CI1800=1200W) (CI3500=2000W). If there is no cookware or incorrect cookware on the range, the unit buzzer will sound for a minute and then turn off automatically.
3. To turn the power on, press the ON/OFF button once.
4. To select the proper heat setting, press the REDUCE or INCREASE button until the correct heat setting is achieved (defaults = 1200 W, from 200 W – 1800 W (CI1800), and 2000 W, from 500 W – 3500 W (CI3500)).
5. To select the temperature setting, press the TEMP button (default = 210 °F (99 °C)), the temperature light will turn a steady red. Then press the REDUCE or INCREASE button until the correct temperature setting is achieved (temperature stages: 140 °F (60 °C)，180 °F (82 °C)，210 °F (99 °C)，250 °F (121 °C)，280 °F (138 °C)，320 °F (160 °C)，360 °F (182°C)，390 °F (199 °C)，430 °F (221 °C), and 460 °F (238 °C)).
6. To select the automatic timer setting, press the TIMER button (default = 0 min), the timer light will turn a steady red. Then press the REDUCE or INCREASE button until the correct timer setting is achieved..

   The maximum programmable time is 170 minutes. From 0 – 30 minutes, the time adjust interval is 1 minute for each increment. From 30 – 170 minutes, the time adjust interval is 10 minutes for each increment

7. After cooking is completed, press the ON/OFF button again to turn off the unit.
8. After the cooking time reaches 120 minutes, the unit buzzer will emit a sound, then the unit will enter the standby mode. Press the ON/OFF button to restart the unit.

NOTICE

If using the TEMP or HEAT function when the unit is used for 120 minutes without setting the TIMER function, the unit buzzer will sound emit a sound for a minute . The unit will stop automatically.
If using the TEMP or HEAT function for 30 minutes, and then setting the TIMER, the maximum time will be 170 min. During timer operation, the duration can be changed at any time with the arrow keys.

NOTE

The power will completely shut off within 1 minute if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

IV. USABLE AND NON-USABLE UTENSILS

- Compatible pans/pots:
  - Steel or cast iron, enameled iron, stainless steel, flat-bottom with a diameter of 12 to 26 cm.
- Non-compatible pans/pots:
  - Heat-resistant glass, ceramic container, copper, aluminum, rounded-bottom with a base measuring less than 12 cm.

V. HOW TO CLEAN

- Clean after each use. Disconnect the plug and wait until the unit has cooled down.
- Using unclean pots/pans may result in discoloration or stains.
- Do not use benzene, thinner, scrubbing brush, or polishing powder to clean the induction cooker.
- Wipe down the unit using a dishwashing agent and a damp cloth.
- Use a vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit. If water gets inside, it may cause a malfunction.

WARNING
Any other servicing should be performed by an authorized service representative.

VI. ERROR CODE LIST

– If the LED-display shows an error code, please refer to the solutions below.

Fault	**Possible Cause**	**Solution**
Error message E0 Or **buzzer warning**	No Cookware or incorrect cookware on the hob	Place a suitable pan on the cooking zone
E1/E01	Device is too hot	Clean ventilation slots and let the unit cool for a few minutes
E2/E02	Overheating protection is active	Remove cookware from the hob, switch off and leave to cool for a few minutes
E3/E03	Power input has changed	Switch off the unit and allow it to cool, if the problem continues contact your distributor

Babak Food Equipment

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