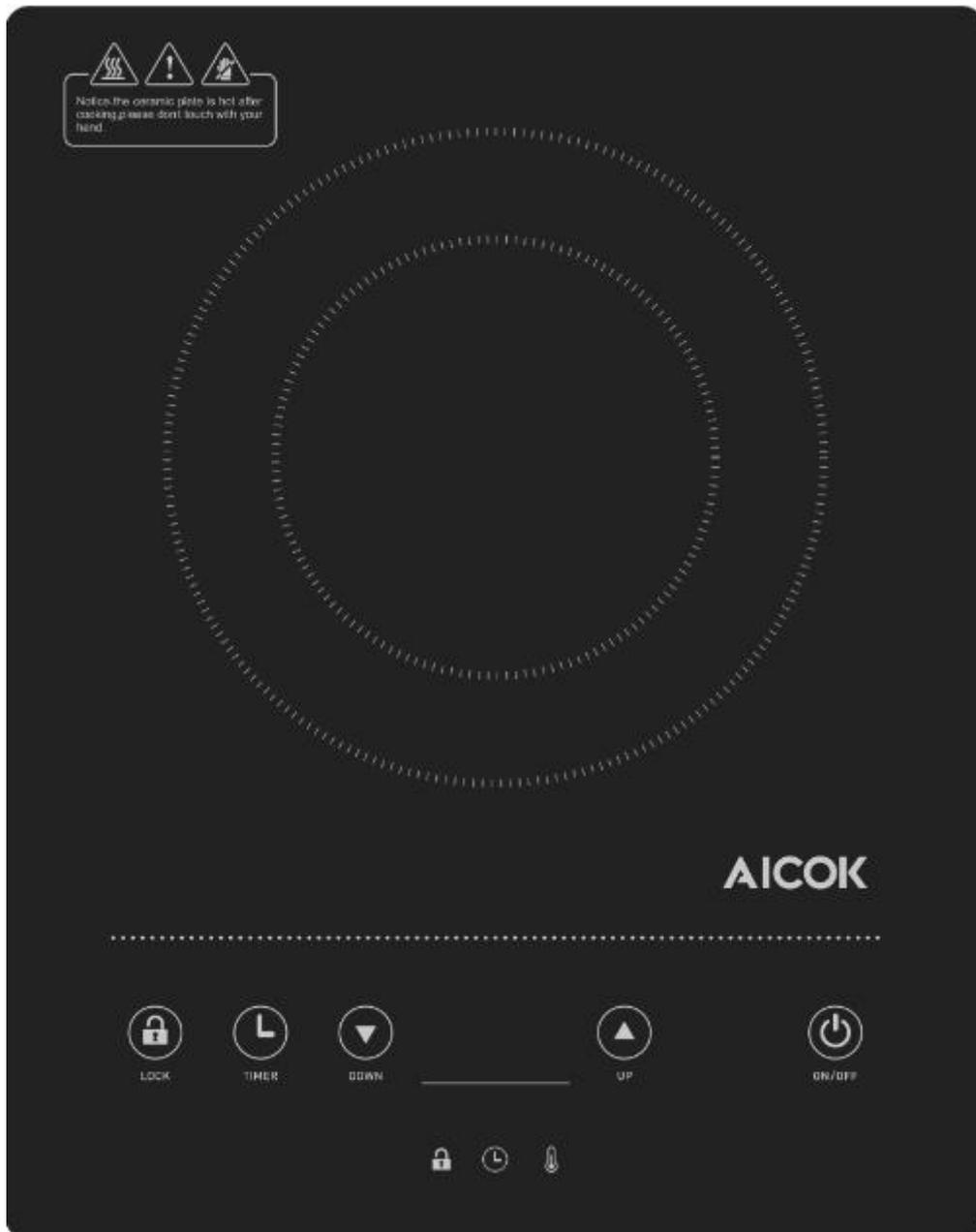


# INSTRUCTION MANUAL



## INDUCTION COOKER

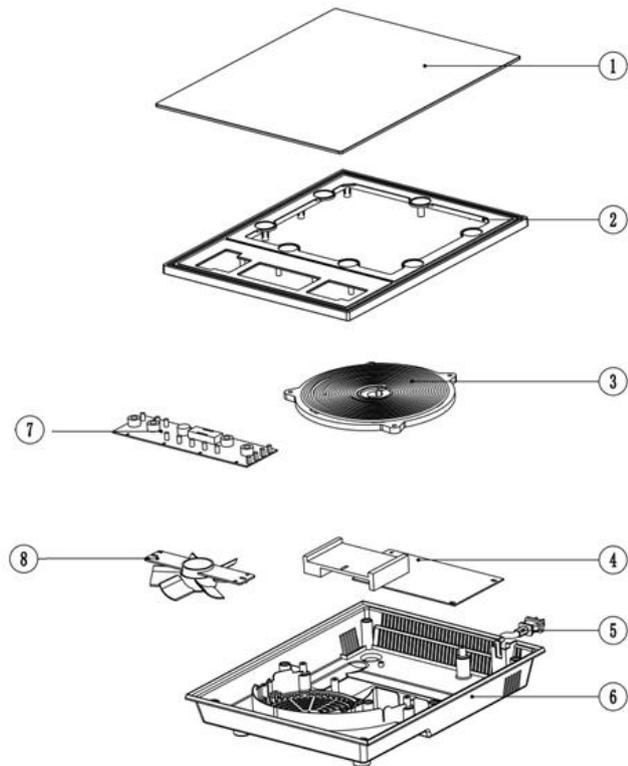
VK-IH3000E

## THANK YOU

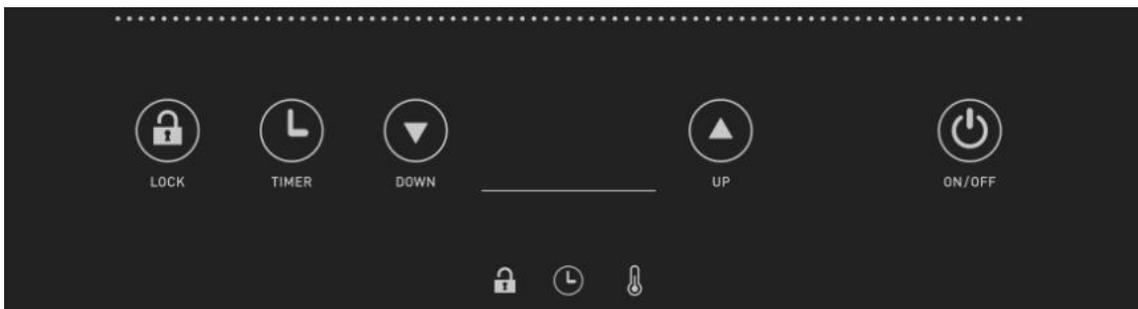
Our products are designed to meet the highest standards of quality, functionality and design. Thank you for choosing us, we hope you enjoy your new **AICOK** induction cooker.

## DESCRIPTION OF PARTS

1. Black crystal board
2. Cover housing
3. Copper coil
4. PCB board
5. Supply cord and plug
6. Base housing
7. Control panel
8. Fan



## CONTROL ZONE



## **IMPORTANT SAFEGUARDS**

- Read all the instructions before using the appliance. Keep these instructions for future reference.
- Do not use the appliance with wet hands, on a wet floor or in a damp environment.
- Do not use the appliance with an extension cord. Do not connect the device to the same outlet with other devices.
- Do not place or operate the appliance and its power cord on or near hot surfaces (e.g. stove plates) or open flames.
- Never leave the appliance unsupervised when in use.
- Keep out of reach of children or incapable persons. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- From time to time check the appliance, cord and plug for damages. Never use the appliance if the appliance, cord or plug shows any signs of damage.
- All repairs should be made by a competent qualified electrician. Competent qualified electrician: after sales department of the manufacturer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger.
- Only use the appliance for domestic purposes and in the way indicated in these instructions.
- Stand the appliance on a stable surface. Do not operate the appliance on a metal table.
- Do not heat with an empty pot/pan. Never overheat the pot/pan.
- Do not place any paper between the pot/pan and the unit.
- Never move the unit pulling it by the power cord. When removing the plug from the wall socket, never pull the power cord itself.
- Do not move the appliance during cooking or with hot cookware on top of it.
- Never immerse the appliance in water or any other liquid for any reason whatsoever. Never place it into the dishwasher.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system

## **INSTALLING THE DEVICE**

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the device. This may overheat the device. Keep a Min. distance of 5 to 10 cm to walls or other items.
- Do not place the induction hotplate next to devices or objects that react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction hotplates next to open fires, heaters or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.

## **COMMISSIONING THE DEVICE**

- Prior to connecting the device, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to serious damage of the device and injury to the user.
- The hotplate's surface consists of temperature-resistant ceramics. In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
- Do not place any magnetic objects such as credit cards, cassettes etc. on the glass surface while the device is in operation.
- In order to avoid overheating, do not place any aluminium foil or metal plates on the device.
- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shocks.

- Do not touch the hot surface of the ceramic field. Please note: the induction hotplate does not heat up itself during cooking; it is the temperature of the cookware that heats up the appliance's surface!
- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid beforehand under all circumstances.

## **OPERATING INSTRUCTIONS**

### **Key instructions**

- 1)The machine has "ON/OFF", "Timing", "Tune up", "Tune down", "Child lock" a total of 5 keys.
- 2)"ON/OFF" key: used to turn on , turn off the machine. Plug in the power, the buzzer sound, LED display OFF. Then press ON / OFF, the buzzer sound, into the ON state. Press ON / OFF in the power on, the buzzer sound, the induction cooker into the OFF state.
- 3) "Adjust the up, down" key: for temperature, time adjustment.
- 4) "Timer" key: Used to set the timer off,
- 5)"Child lock" key: Used to lock the keys on the control panel.

### **Status description**

- 1) Initialize state: plug in the power, the buzzer sound, while the LED display 88:88, all show long light 1 second, the digital tube flashes "OFF".
- 2) Standby state: in the standby mode, press the "ON/OFF"key, the middle of the digital display "220", and then into the working state of the cooker.
- 3) Power ON:In the standby mode, press the "ON/OFF"key, the induction cooker automatically detects the pot or not:
  - \*If there is no pot or pot is not appropriate, the middle of the digital tube flashing two, display "E0", ring 15 sound (about 30S) if no pot, induction cooker automatically return to shutdown state;If the pot is put in 30S and the pot is suitable, the induction cooker will start automatically and enter the corresponding working condition.
  - \*If there is a pot or pot suitable, then successfully enter the working state;

### **Working status:**

In the state of the pot checking, if there is a pot and pot suitable, then enter the corresponding functional working state;

In the working state, the pot removed, immediately stop the power output, into the pot checking state;

**Shutdown:** In the non-shutdown state, press the key, the buzzer sound 1, into the shutdown state, digital display "OFF".

### **Process description**

- 1)Temperature function (manual function):
- 2) In the standby mode, press the ON / OFF key default to enter the temperature function, the temperature indicator light, the default temperature of 220 °C, digital display "220";
- 3)In the temperature range, press the tune Up/Down key to adjust the temperature, the minimum adjustable to 60 °C, the maximum adjustable to 240 °C, turn to the maximum or minimum and then press the Up/Down key does not respond, adjust the power And show the corresponding changes.
- 4)Up/Down key temperature range:60/80/100/120/140/160/180/200/220/240°C
- 5)Press the timer key to set the timer to "00: 00 ~ 03: 00".

### **Timing instructions**

- 1)In the working state, press the timer key to enter the timer setting state, the digital tube flashes to display the default timer time "0:00" (three full display), the timer light;
- 2)In the timer setting state, "minutes: hours" flash together, short press the Up or Down key each up / down 1 minute, long press the plus or minus key each up / down 10 minutes; "00 ~ 59" minutes can not be recycled, when the minute to the most 59, or reduced to 00, then press again to enter the "hour"; hour bit is not adjustable;
- 3)Timing function can be recycled: two kinds of operation 1, into the timer, the digital display "0:00", press the Down key, digital display 3:00, continue to press the Down key, only minutes in

the reduction, Finished minutes, hours to change, such as: 2: 00 to 1:59; reduced to 00:00, then press the Down key, can be recycled to 3:00; this has been the cycle. 2, the second operation: When entering the timer, the digital display "0:00", press the Up, the digital display from the "0:01", has been starting to add up, you can add to "3:00" Then press the Up key, you can cycle to "0:00"; this has been the cycle.

After selecting the time, the digital tube flashes 5 times, long for 5 seconds, on behalf of the selected time has been selected.

4)In the timing of the countdown state, the digital display first time after 5 seconds, and then every 5 seconds alternately display the temperature or timing time, if added

Hot function for the manual function, the temperature can be adjusted, adjusted, the digital tube first display power or temperature 5 seconds, and then alternately display. At this point, the corresponding temperature lights and timing lights also show the corresponding light with the digital tube.

5)Timing finish, the buzzer sound 1, into the shutdown state.

6)In the timer setting, countdown state, press the timer function will be canceled before the set the timing, Press the LOCK key or Up or Down key does not affect the timing, press the ON / OFF key will cancel the timer, and enter the standby mode.

### **Children lock**

1)Press the 1.0S "child lock" button, child lock light, induction cooker into the locked state, this time on the induction cooker any operation is invalid; in the locked state, long press 1.0S "child lock" button, child lock light off, induction cooker Unlock, at this time on the induction cooker to operate;

2)Child lock is to avoid accidents caused by misuse of children or outside.

### **Protective function:**

1,)current: current is too large: When the current overcurrent, the power should be quickly reduced to normal.

2)the voltage: voltage is too high: in any state, when the voltage is higher than 275V, the induction cooker turn off the power output, the middle of the two flashing digital display E-, the buzzer every 2 seconds long ring sound, ring 5, when the voltage back to less than 270V, the induction cooker to restore the original state of work.

3)Voltage is too low: in any state, when the voltage is less than 145V, the induction cooker turn off the power output, the middle of the two flashing digital display E4, buzzer every 1 ring, when the voltage back to more than 160V, the induction cooker to restore the original state jobs.

### **IGBT temperature:**

1)over temperature: in the heating work, when the IGBT exceeds 85 °C, the induction cooker turn off the power output, digital tube between the two flashing E1, buzzer long sound 1, can not be restored. When the IGBT temperature exceeds 80 °C, all the continuous range to the actual power of 1000W work, until the temperature dropped below 75 °C and return to normal;

2)Sensor on / off: When the IGBT temperature sensor is open or short circuit, the middle of the digital tube flashing display E1, buzzer long sound 1, return to normal after returning to shutdown. Open circuit after 1 minute to detect, short circuit after power detection. Low temperature characteristics:  $\geq 1M$ .

### **POT Bottom temperature:**

1)over temperature: in the working state, when the temperature is higher than 196 °C to stop heating, return directly to the shutdown state.

2)sensor on / off: When the furnace surface temperature sensor open or short circuit, the middle of the digital tube flashing two shows E2, buzzer long sound 1, return to normal after returning to shutdown. Short circuit after power detection, open circuit after 2 minutes to detect. Low temperature characteristics:  $\geq 470K$ .

3)sensor failure: induction cooker heated to 6 minutes, when the surface thermistor temperature unchanged, and still below 40 °C, then the surface thermistor failure, induction cooker power off, the middle of the two flashing digital display E7, the buzzer sounds long. This function is canceled when intermittent or stopped. Press the key to return to the shutdown state. In the course of work only 1 times the measured voltage below 180V, then cancel the failure protection.

**Fan rotation:**

- 1) In the shutdown state, when the IGBT temperature is greater than 52 °C, the fan works, when the temperature is below 50 °C, the fan stops working;
- 2) In the shutdown state, when the pot temperature is greater than 150 °C when the fan works, when the bottom temperature is less than 148 °C, the fan stops working
- 3) In the working state, the fan has been working; after the end of the work fan at least 30S.

**Start:**

- 1) In the shutdown state, when the IGBT temperature is greater than 75 °C, at this time if the start works, no power output;
- 2) In the shutdown state, if the pot bottom temperature is greater than 160 °C, this time if the start works, no power output;

**In all functional working conditions, the timer time is not set, 2 hours without key operation automatically shut down. To prevent accidents after people leave.**

**Small objects according to customer requirements, less than or equal to 6CM no heating, bigger than or equal to 10CM heating;**

**Steel, iron pot power difference should be less than 50W (except special pot).**

**Note:**

- The device has a pot recognition function. After the pot has been taken from the black crystal board, it beeps for 30 seconds then switches back to the standby mode. This serves as a safety measure.
- After use, the induction cooker must be switched off using the provided controls – do not rely only on its automatic pot recognition function!
- Burn Hazard! Because of the heat radiated during cooking, the cooking surface may retain dangerously high temperatures after cooking.

**INDUCTION COOKING**

When cooking with induction technology, heat is only generated by means of magnetic power, if a pot or pan with a magnetisable base is placed on a switched-on cooking zone. The induction cooker heats only the base of the cooking utensils used, not the cooking zone itself. The induction coil is located under the ceramic glass surface. If the coil is supplied with electrical power a magnetic field develops generating whirls in the pot's base. This results in the heating of the base material. The induction process saves energy as heat is solely produced where it is needed.

**COOKWARE**

Induction cookers require adequate cookware, i.e., pot bases made of magnetisable material. Nowadays, cooking utensils appropriate for induction cooking usually bear a note saying "Suitable for induction cooker" or similar.

To find out whether a pot or pan is suitable (i.e. magnetisable), try the following:

Put the respective pot on the black crystal board. If you hear an alarm sound after selecting the cooking function and switching the device on, the pot is not suitable.

(Note: For safety reasons, the device automatically switches to the standby mode after a few seconds).

Usable pots and pans:

Steel, cast-iron, enamelled iron or stainless steel, flat-bottom pots/pans with bottom diameters of 10-20 cm.



Non-usable pots and pans:

Heat-resistant glass, ceramic container, copper or aluminium pots/pans; and any pots/pans with rounded bottoms and/or bottom diameters of less than 12 cm.



### CLEANING AND MAINTENANCE

- Once finished, unplug and allow the appliance to cool before cleaning.
- Do not use any caustic cleaning agents and make sure that no water penetrates the device. (However, should there be water on the electric connection, wait until the appliance is completely dry before using it anew).
- To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
- Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
- Do not use any petrol products: avoid damaging the plastic parts and the casing/operating panel.
- Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field.
- Make sure that the device was properly cleaned before storing it in a dry place.

### TROUBLESHOOTING

Common issues:

Problem	Causes	Solutions
Device does not function, no indication on the display.		Check the mains connection
After the button to hear the "tick" sound	You put the wrong pot (because of security reasons, the product automatically into standby mode)	Change another suitable pot
The product suddenly shuts down during the course of work	Overheat protection (automatic shutdown) is activated; ventilation slots are blocked	Unplug the product to cool the product for 20 minutes and then restart the product; Check the ventilation slots and clean them

Error messages:

Message	Causes	Solutions
E0	Non-induction cooker switch pot heating zone no cooking container (in use,	Please use the cooker pot About 35 seconds or less, the pot into the surface,

	cooking container is removed)	that is back to normal operation; if not put the pot back, will automatically turn off the power (OFF)
E1	Electrical circuit failure	Please check whether the vents are blocked, if you can not continue to operate please send maintenance.
E2	Temperature sensing failure	Please send repair
E3,E4	Voltage is too high or too low.	Please confirm whether the electrical appliances are normal
E5	Overheating protection	Product surface temperature is too high, please unplug the plug after waiting, restart
E6	Fan bad	Unplug the power supply to check the air outlet and air inlet

#### **TECHNICAL SPECIFICATIONS**

Rated voltage: 220-240V~

Frequency: 50/60HZ

Power: 2000W

High quality ceramic plate with high heat resistance and uniform cooking.

Overheat and Overvoltage protection via auto shut-off for added safety and convenience.

Automatically shuts-off if suitable cookware is not used.

Suitable for use both as a countertop unit as well as a built-in unit. (Note: Never try to install by yourself; the installation should be completed by a qualified professional).