



DOUBLE PLATE INDUCTION COOKER

Model A – 2006 (S2-L2)

THANK YOU FOR PURCHASING THIS PRODUCT. WE ARE CONVINCED THAT YOU WILL BE FULLY SATISFIED WITH IT.

If you want to use all of the appliance features, please follow these tips and instructions:

- Before putting the cooker into operation, please read this instruction manual carefully, and follow all its instructions.
- All activities you will perform with the cooker must be performed in accordance with the instructions contained in this instruction manual.
- If you lend the cooker to another person, together with the cooker, always furnish the person with this instruction manual.

CAUTION!

The use of the cooker for other purposes and under other conditions than those defined in the instruction manual is prohibited. In this case the manufacturer and the supplier will not be held liable for any possible damage incurred to people's property or health. All liability will be transferred to the user.

Cooker packaging:

This cooker is supplied in packaging protecting it from damage. The packaging material is recyclable. Please deliver it to an appropriate waste collection yard.

SAFETY INSTRUCTIONS

When using electrical appliances, including this induction cooker, always follow basic safety instructions given below. Keep this instruction manual for further reference.

1. Before using the cooker for the first time, read the instruction manual carefully.
2. Before connecting the cooker to the power network, i.e. before plugging the flexible cord in an electrical socket, ensure that the cooker nominal voltage marked on the nameplate at the bottom of the cooker corresponds to the electrical socket voltage, where it will be plugged in. The electrical socket circuit must meet the requirements of the technical standards applicable to this electrical installation.
3. The induction cooker is designated for internal use, beyond the reach of water, humidity, dust and other impacts, which might negatively affect the safe use of this electrical appliance.
4. Each time before you connect the cooker to the power network, ensure that the cooker, flexible cord and plug are not mechanically or thermally damaged. Do not turn on the cooker if you ascertain any damage. Do not repair the cooker yourself, but have it repaired in a specialist repair shop, which has original spare parts.

5. Do not touch the cooker or flexible cord with wet or moist hands.
6. Do not place the cooker directly under the electrical socket where the flexible cord is plugged in, because vapour emerging while cooking and condensing on the surface of the electrical socket and plug might cause an electric shock.
7. Put the cooker on an even surface, far from the edges of your workspace, so as to exclude the possibility of the cooker tipping over.
8. Do not use extension cords, or two-way adapters to connect the cooker to the power network.
9. While using the cooker, place the flexible cord so that it could not hinder the normal use of the workspace and could not accidentally get caught, or damaged. The flexible cord must not get in direct contact with hot objects.
10. Do not put the cooker close to thermal sources.
11. Do not use the cooker in spaces, where there exists a risk of fire or explosion.
12. Do not use the cooker in the proximity of flammable materials (walls, furniture etc.)
13. In the proximity of the cooker, do not use any flammable materials and caustic substances, which might damage some parts of the cooker, thus posing a threat to its proper functioning and safety.
14. Do not carry the cooker with any cookware on its surface.
15. Metal objects put on the cooker hotplates may be heated. Do not put empty cookware (pots, pans, lids, cutlery etc.), metal objects, aluminium foil, flammable objects, or objects with low thermal resistance on the cooker hotplates.
16. Do not leave any sealed tins on the hotplates. When heated, a sealed tin might explode, so always remove the lid before heating.
17. Do not touch hot parts of the cooker. Warning: While cooking, the induction hotplate surface itself does not get hot, but is heated by cookware put on it.
18. After use, the induction cooker surface may stay hot, please do not touch it immediately after using. A safety sign, which can be found on top of the cooker, warns about this danger.
19. Do not put any objects, which are sensitive to electromagnetic field, e.g. magnetic recording media (payment cards, cassettes etc.), on the cooker hotplates and in the proximity thereof.
20. Avoid covering of the vent holes in the circumference of the cooker base unit. There must be enough space around the cooker, so as to ensure effective cooling of the inside of the cooker.
21. To avoid an electric shock, take care, so as not to submerge the flexible cord with plug, or the cooker itself in water or another liquid. The cooker is not designated for washing in a dishwasher.

22. To clean the cooker surface, use only a cloth moistened in a weak detergent solution.
23. While operating the cooker, do not leave it unattended, especially in the presence of children.
24. Before cleaning the cooker, ensure that the flexible cord is unplugged from the electrical socket.
25. Before you start cleaning the cooker, allow it to cool down.
26. In the event of any damage to the flexible cord or plug, or if the cooker is damaged in any way, or does not function properly, disconnect the cooker immediately from the power network by unplugging the flexible cord from the electrical socket, and on no account use the cooker. Seek a specialist repair shop designated for repairing electrical appliances, and have the cooker checked or repaired, so as to prevent the emergence of dangerous situations.
27. In case of danger while using the cooker, press the ON/OFF button next to each hotplate to turn off the cooker quickly, or unplug the flexible cord from the electrical socket.
28. If you stop using the cooker, turn it off and disconnect from the power network by unplugging the flexible cord from the electrical socket, do not unplug the cooker by pulling the flexible cord.
29. If you would like to store the cooker after use elsewhere, but not where the cooker is used, first allow the cooker to cool down completely and clean it.
30. Before storing the cooker, do not reel the flexible cord, but keep it in a loose loop around the cooker, so as to prevent damage.
31. Do not put metal objects, e.g. knives, forks, spoons and lids on the hotplates, as they may get hot.
32. The induction cooker surface may stay hot after use, please do not touch the cooker hotplates immediately after use. A safety sign, which can be found on top of the cooker, warns about this danger.
33. When operated, the induction cooker does not emit electromagnetic power into its surroundings, which might pose a threat to people, or affect the functioning of electromagnetic resistant electrical appliances. Only persons with a pacemaker should stay at a minimum distance of 60 cm from the cooker that has been turned on.
34. This appliance may be used by children aged 8 and over. Persons with reduced physical, sensory or mental ability or persons without relevant experience may use the appliance only under supervision of an adult, mentally and physically competent person.

Caution:

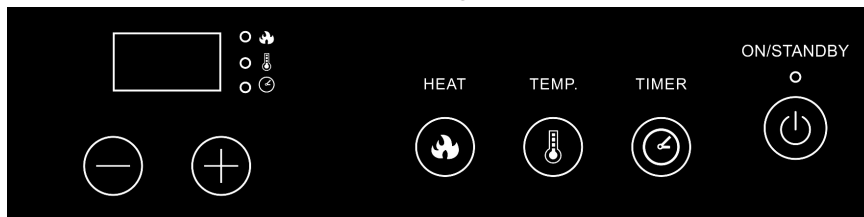
Children, some physically handicapped and elderly persons may not be aware of the risks, which may arise due to the improper use of the cooker, so in the room where these persons are present the cooker may be used only in the presence of an adult, mentally and physically competent person.

GLOSSARY OF THE SIGNS USED ON THE COOKER

Sign	MEANING
	CAUTION! Hot surfaces – risk of burns
	Electrical equipment of 2nd type of protection – protection against electric shock is ensured by double or reinforced insulation
 ON/OFF	Touchscreen button to turn on/off the respective cooker hotplate; red indicator light lit above the button indicates that the cooker is in a standby mode, and ready for use.
HEAT 	Touchscreen button to set the required wattage of the cooker hotplates
TIMER 	Touchscreen button to set the required cooking time of the cooker hotplate
TEMP. 	Touchscreen button to set the required cooking temperature
 	Touchscreen buttons to set the values of selected functions
	The product complies with the applicable technical regulatory requirements: NV No. 17/2003 Coll. (Directive 2006/95/ES), and NV No. 18/2003 Coll. (Directive 2004/108/ES), as amended. A declaration of conformity ES was issued for the product.
	This sign on the product, its appurtenances or packaging indicates that the product must not be disposed as household waste.

INSTRUCTION MANUAL

Control panel of the cooker hotplate (Figure 1)



Each cooker hotplate has a separate control panel.

White circles with symbols indicate touchscreen button surfaces to set the respective functions. Touch your finger to a touchscreen button to activate the respective function and set the required value. When the function is activated, an indicator light with the corresponding inscription will come on next to the three-digit display. The symbols + (plus) and – (minus) indicate touchscreen buttons to set the value of the selected function. The three-digit display shows the set value of the selected function. While cooking, it also shows the remaining cooking time expressed in minutes.

Cooker placement

The cooker must always be placed on a stable, even surface, which is firm enough, in the proximity of an electrical socket. Never put the cooker on flammable surfaces or materials (e.g. a tablecloth, carpet etc.). Do not cover the vent holes in the circumference of the cooker base unit, because it may cause overheating and thus damage the cooker. Keep a minimum distance of 5 – 10 cm from walls and other objects. Do not place the cooker in the proximity of an open fire, heaters, or other thermal sources.

Putting the cooker into operation

1. Check if electrical voltage in the electrical socket, where the flexible cord will be plugged in, corresponds to nominal voltage on the nameplate at the bottom of the cooker.
2. Plug the flexible cord of the cooker into an appropriate single phase electrical socket. The socket circuit must be checked in accordance with the regulations currently in force, and must have a circuit breaker with nominal voltage 16 A.
3. When the flexible cord is plugged in, a red indicator light above the ON/OFF button will come on, and an audio signal will go off.
4. Thus the cooker is in a standby mode, and ready for further use. Warning: Each cooker hotplate is controlled individually by means of buttons next to the respective hotplate. (See Figure 1)

5. Put suitable cookware, whose contents will be cooked, in the middle of the cooker hotplate. Warning: If you do not put cookware on the cooker hotplate, you cannot set the cooking functions.
6. When the ON/OFF button is pressed to turn on/off the cooker, then the red indicator light above the POWER inscription next to the display will come on, an audio signal will go off, and symbols, instead of figures, will start flashing. Press “+” or “-” buttons to set the required wattage degree from 1 to 10. Warning: If you do not start setting the wattage degree within 30 seconds after pressing the ON/OFF button, or if you do not set another function, the cooker will automatically switch to a standby mode, and the indicator light next to the display will go off, indicating that the function has been turned on.
7. When the POWER button is pressed, the upper red indicator light next to the display will come on, and the cooker will turn on at the pre-set wattage degree 5.
8. Use the “+/-” buttons to adjust the cooker wattage degree at any time within the range of 1 to 10.
9. When the Heating Setup button is pressed, the middle red indicator light next to the display will come on, and the cooker will be ready for setting the required cooking temperature. When the cooker is turned on, a temperature of 120 °C is automatically set.
10. Use “+/-” buttons to adjust the cooking temperature at any time within the range of 60 to 240 °C (Press “+/-” buttons repeatedly to increase, or decrease the required temperature degree: 60, 80, 100, 120, 140, 160, 180, 200, 220, and 240°C).
11. Timer function: when the required temperature is set, press the Timer button, the bottom indicator light next to the display will come on, and the cooker will be ready for setting the required cooking time. The display shows 0. Use “+/-” buttons repeatedly to set the required cooking temperature on a 5 minute scale (maximum 180 minutes). The cooking time set is shown on the display. Once the cooking time has been set, it will automatically start running, and after its expiry an audio signal will go off, and the cooker will turn off and automatically switch to a standby mode. Warning: While cooking, use “+/-” buttons to change the cooking time at any time, but the wattage and temperature setup will not change. After pressing the POWER button of an appropriate function or the Temperature Setup button, use “+/-” buttons to change wattage or temperature degree at any time while cooking, but the cooking time setup will not change.
12. Once cooking or heating has finished, unplug the flexible cord from the electrical socket.
13. Do not put any empty cookware on the ceramic cooking surface. Heating of an empty pot or pan activates the safety features preventing overheating, and the cooker will automatically turn off.
14. By no means use the cooker, if it is damaged, or does not function properly. In this case disconnect the cooker immediately from the power network by unplugging the flexible cord from the electrical socket, and seek a specialist repair shop.

Cleaning and maintenance:

Before cleaning, disconnect the cooker from the power network by unplugging the flexible cord from the electrical socket. Before you start cleaning, allow the cooker to cool down.

1. To avoid an electric shock, never submerge the cooker or flexible cord into water or other liquids.
2. To clean the cooker surface and hotplates, use a cloth moistened with a weak detergent solution.
3. Do not use detergents containing organic solvents or petrol, so as not to damage the cooker plastic parts or hotplate surface.
4. Before storing, clean the cooker thoroughly, and then store in a dry place.

Damaged appliance

The hotplate surface is made of ceramic heat resistant material. In the event of any damage, however small, immediately disconnect the cooker from the power network by unplugging the flexible cord from the electrical socket, and seek a specialist repair shop.

Disposal of old electrical and electronic equipment

The electrical and electronic components of the cooker may contain hazardous waste, so after the expiry of service life of this product do not dispose it as common household waste. When your cooker stops working and its repairs would be uneconomical, deliver it to an appropriate collection yard, where it will be disposed in an environmentally friendly manner. In the European Union member states and other European countries, there are collection yards for used electrical and electronic equipment.

By ensuring correct disposal of the product, you may prevent possible negative impacts on the environment and human health. Hazardous material recycling contributes to protecting natural resources. For these reasons do not throw old electrical and electronic equipment into household waste. For detailed information on product recycling please refer to the local authority, or an organization ensuring professional disposal.

CAUTION:

With regard to environmental protection, disposal of plastic parts by burning is forbidden.

TECHNICAL PARAMETERS

Model:	A-2006 (S2-L2)
Power feeding:	220-240 V, 50 Hz
Power demand:	3,400 W (left hotplate 2,000 W, right hotplate 1,400 W)
Temperature range:	60 °C – 240 °C
Cooking time setup:	0 – 180 min.
The cooker is electrical equipment of type II	

The cooker meets the applicable requirements in terms of electrical equipment safety NV No. 17/2003 Coll. (Directive 2006/95/ES), in terms of electromagnetic compatibility NV No. 616/2006 (Directive 2004/108/ES), and ES declaration of conformity was issued for the cooker.

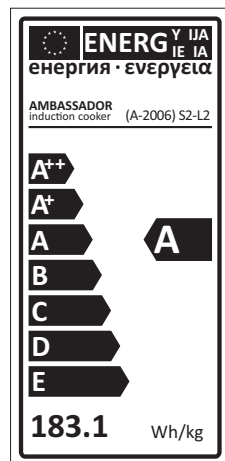


Distributor for EU: Products DeLuxe s.r.o.

Distributor for the Czech Republic: Products DeLuxe s.r.o.

Distributor for the Slovak Republic: Products DeLuxe s.r.o.

Country of origin: PRC



INTERNATIONAL WARRANTY

We give warranty for the perfect functioning of all our equipment in terms of the applicable EU legislation and laws of the relevant country. The warranty period also depends on the applicable laws of the relevant country. Refer to your local seller for all necessary information, and the seller will be happy to help you repairing your equipment.

Fill in the entire warranty card and keep it together with the original invoice for the duration of the warranty period in case of possible complaint.

Model No.: A-2006 (S2-L2)

Serial No.:

Seller:

Purchase date:

Warranty valid until:

TEST METHOD:

Use a diameter of 24CM pot, put in 2.7KG water with 15 degree, with the maximum power level (10 level) for heating, when the water is heated to 89 degree, please adjust the induction cooker to the second power level .When the water temperature reaches 90 degree,please start to calculate the time and last for 20 minutes. The total quantity of electricity in this process divide by the amount of water (2.7KG).

INFORMATION FOR DOMESTIC ELECTRIC HOBS

	SYMBOL	VALUE	UNIT
Model identification Type of hob Number of cooking zones and/or areas	S2-I2(A-2006) Induction cooker	2	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates			
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Φ	22	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L W		
Energy consumption per cooking zone or area calculated per kg	EElectric cooking	EC cooking zone 1 is 182.6 EC cooking zone 2 is 183.7	Wh/kg Wh/kg
Energy consumption for the hob calculated per kg	EElectric hob	183.1	Wh/kg

- After heating food, if you want to keep the food at or above 90 degrees, we recommend setting the induction cooker at the second power level, the second power level is the most energy-saving level to maintain the food of above 90 degrees.
- Once the cooking or warming process is finished, take out the mains plug from the socket! It will be more energy saving.

