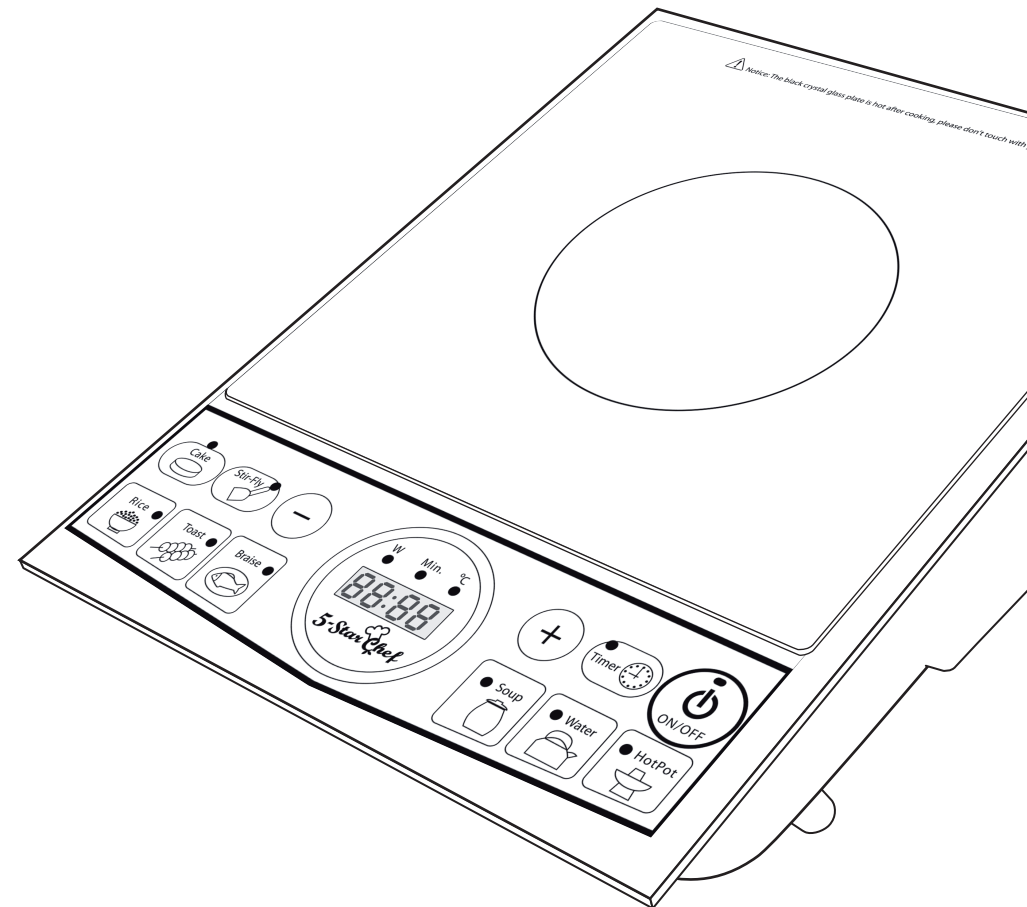


5-Star Chef

21st Century of Energy Efficient cooking!



Premium Induction Cooker

Model: CT-IN-739A

Important Safety Information



Please read and comply with all the following cautions to avoid risk of electric shock, short circuit, fire hazards and breakdown of the unit.
Keep these instructions in a safe place for easy reference.

1. Keep out of children - and anyone with visual, mental and physical impairment should only use this appliance under the supervision of an adult responsible for their safety.
2. Do not temper, modify or attempt to repair the plug, cord or cooker. This should only be performed by an authorised service centre.
3. Ensure the unit is plugged into an electrical outlet of a correct voltage. Unit voltage is 220V-50Hz 10A.
4. Do not bend or wrap the cord with sharp objects. It may damage the inner wires.
5. Do not handle the unit or connect/disconnect the plug with wet hands.
6. Do not pull the cord when you try to unplug the cooker.
7. Do not use the cooker in damp conditions or near any other source of heat.
8. Always switch off the power and unplug the cord when the cooker is not in use.
9. Do not insert any objects into any part of the cooker, it may cause electric shock.
10. The Cooker can only be used on flat and stable surface. Do not use it on top of any fabric or plastic sheet.
11. Do not place any metal utensils such as cutlery, pot lids or aluminium foil on top of the unit as they will activate the inductive current.
12. Never move the unit while cooking.
13. Allow sufficient space around the unit. Keep away from walls, other appliances, curtains and furniture.
14. The surface of the plate is very fragile . If it is damaged, **DO NOT USE** - return to an authorised service centre for repair.
15. Do not block the air inlet/outlet. Do not use the cooker on the carpet or tablecloths as this may block the air inlet/outlet causing over heat hazard. The Auto Protection will activate to cut off power, however it may still damage the cooker.
16. Do not touch the top plate while and after cooking, as high heat will transmit to the plate.

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Premium Induction Cooker

Model: CT-IN-739A

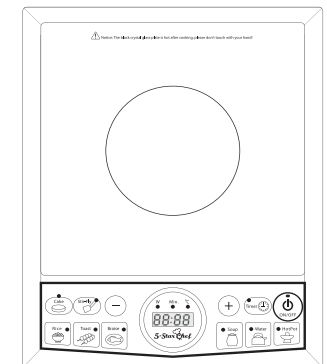
- * **Rated Voltage:** AC 220-240V
- * **Rated Frequency:** 50/60 Hz
- * **Rated Watts:** 2000 W
- * **Measurement:** 30.5cm x 38cm x 6cm
- * **Made in China**

ISO9001

CB

CE

N16265



Troubleshooting

This Induction Cooker detects and displays functional disorder. It is protected by its return circuit sensor.

ERROR CODE	Fault Detector	Condition/Problem	Possible cause/Solution
NONE		No sound & display after ON/OFF switch is pressed.	- Check that plug is inserted correctly into electrical outlet. - Check switch, air outlet fuse & cord.
E0	Main PCB at fault	No heating indicator light.	- The cooker is overheated internally. - Check air vent is not obstructed or dirty. See if the fan is running properly.
E1	Utensil not placed	No heating indicator light. Cooking stopped after 1 min.	- Ensure that cooking utensil is placed correctly in centre of ceramic surface.
E2	Supply voltage too low	No heating indicator light. Cooker stopped.	- Re-connect top outlet with correct voltage.
E3	Supply voltage too high	No heating indicator light.	- Re-connect top outlet with correct voltage.
E4	Heat sensor open circuit or short circuit	No heating indicator light. Cooker stopped	- The cooking pot is overheated. - Wait until pot is cooled and restart. - Use fixed temperature setting for stir fry/ deep fry.
E5	IC or PCB error		
E6	Over current protection	No heating indicator light. Cooker stopped.	- Dry pot - empty pot or liquid/ food has dried up/evaporated.
E7	IGBT open circuit or short circuit	No heating indicator light. Cooker stopped.	- Repair by qualified service centre required.
E8	Top plate over heated	No heating indicator light. Cooker stopped.	- Disconnect from power supply and cool down before reconnecting.
E9	IGBT over heated	No heating indicator light. Cooker stopped.	- Disconnect from power supply and check air inlet/outlets for dirt or blockages. - Clean with soft brush. - Cool down before reconnecting.
H2		Beep once, sound signal and cooker stopped when cooking	- It means the turn off function has been achieved (TIMER SET).

Important Safety Information

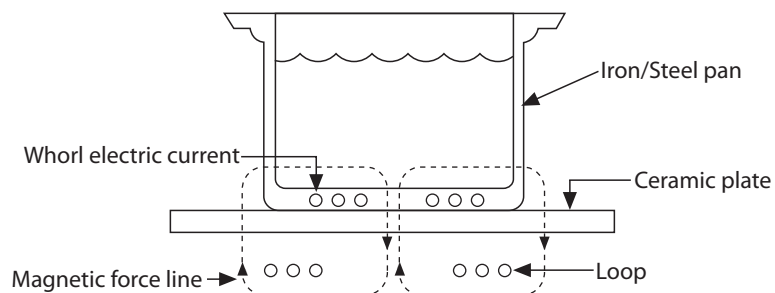
17. Noise will generate when utensils of certain materials are used on the cooker. This is normal and safe.
18. The fan inside the cooker helps to reduce heat - this sound is normal and will continue for a short time after the unit is turned off.
19. Do not insert paper or towels between the ceramic cook top and the utensil in use as this will affect the magnetic field of the cooker and may cause fire hazard.
20. **NEVER PLACE THE COOKER IN ANY LIQUID OR WATER, AS THIS WILL CAUSE POSSIBLE SHORT CIRCUIT RESULTING IN A RISK OF ELECTRIC SHOCK AND FIRE HAZARD.**
21. Disconnect unit from power source prior to cleaning. Wipe down with damp cloth. Do not use strong chemicals or abrasives.
22. Check the cooker, plug and cord regularly for any signs of damage or wear. If damaged DO NOT USE the cooker. Contact an authorised service centre for repair.
23. Do not use the Cooker for outdoor or under the rain, mist, fog, snow or hail.
24. This cooker is for **HOME USE ONLY** and it is not suitable for commercial use.
25. Only use as **HOME COOKING APPLIANCE** as specified in this manual. If used for other purposes, it may damage the unit or create danger to the user or people around it.

Operation

The Premium Induction Cooker applies the heating principle of a magnetic field inducing the whorl electric current.

It utilises the magnetic field produced by the current passing through the loop when the magnetic force line passes the bottom of the iron pan.

It then produces numerous whorl electric currents that will enable the pan to heat up rapidly and then heats the food inside.



Features

- High Efficiency* - Time saving through heating efficiency
- Safety* - Multi-protection installation to provide safety to user
- Cleanliness* - High-grade ceramic plate, flat design, easy to clean
- Convenience* - Control Board with large LED display
- Environment* - No smoke, no fire and no carbon-monoxide
- Ease of Use* - Easy touch operation

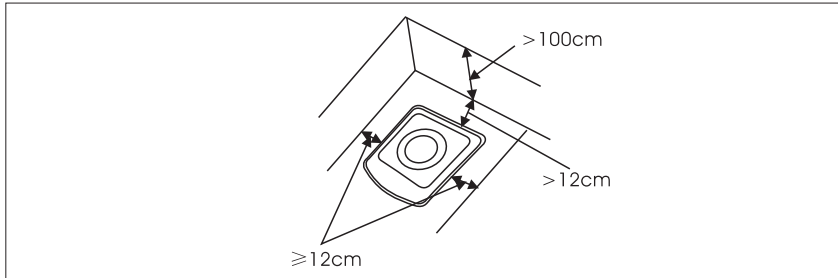
Cleaning and Maintenance

Always switch off and remove plug from power outlet before cleaning and maintenance.

- Clean only the ceramic plate with appropriate cleaning solution or glass cleaner. Always wipe the surface dry with clean and dry cloth.
- Clean only the casing of the cooker with appropriate cleaning solution. Always wipe the surface dry with clean and dry cloth.
- Never immerse the cooker in water, or spray water directly onto the cooker or dampen the cooker with any liquid.
- Keep the cooker clean to avoid insects going in the fan unit as it may cause the cooker to malfunction.
- Clean dirt/dust from the air inlet with a cotton swab or a soft brush with neutral detergent.
- The ceramic plate may develop a yellowish colour after using it for couple of times. This is normal and will not affect the operation of the cooker.
- Maintenance and repairs must only be performed by a qualified service centre.

Ventilation and safety

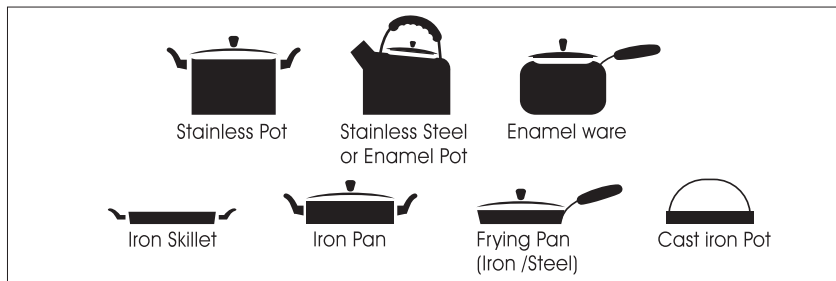
It is **extremely important** to allow sufficient space between the Induction Cooker and walls, other appliance, curtains and such to provide adequate ventilation.



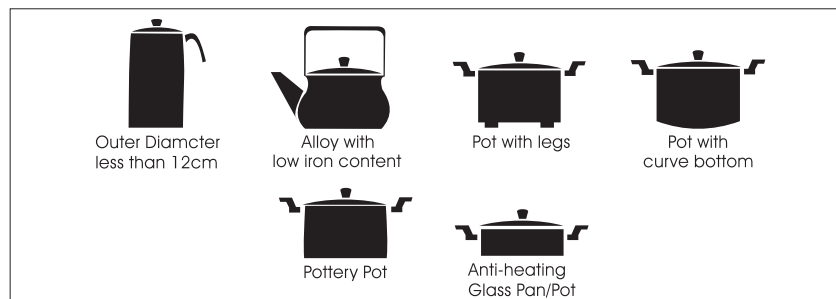
Utensils

Suitable Utensils for use with this Induction Cooker:

Cast Iron, Stainless steel (high steel content) with a diameter of 12-26 cm with a flat bottom.



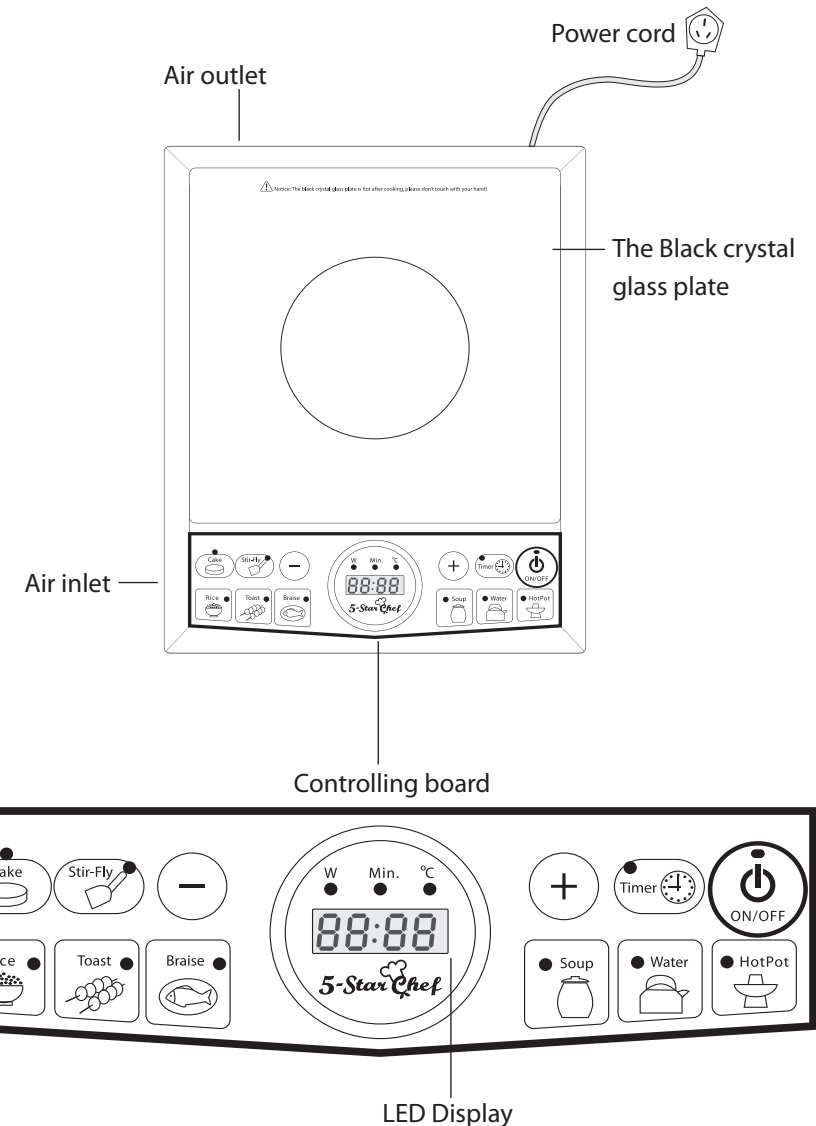
Unsuitable Utensils for use with this Induction Cooker:



The Induction Cooker has an automatic utensil-checking feature, which will not allow the unit to operate even when the power button is pressed.

Parts



Please note that appearance of menu board may differ between models.



Operation Instructions










The cooker will not operate without placing a suitable pot/pan correctly on the heating area.

1. Place Pot/Pan containing food/liquid on the centre of the heating zone.
2. Plug in the Induction Cooker and switch on electrical outlet.
3. Press **ON/OFF**  - the indicator light will flash and the unit is now in standby mode. (If no function is selected within 1 minute the cooker will automatically switch off.)
4. In STANDBY mode, press **ON/OFF**  button again and the cooker will automatically switch to **HOTPOT** setting and commence cooking.
5. Select alternate function if required.

For cooking - Please choose the **"RICE"**  function.

Please note some functions allow variable adjustments to temperature/watts and use of the timer while others are preset and do not allow any variations to settings.



Refer to the chart:

Function	Display	Default	Available Range (Using +/- Buttons)	Timer Using (Using +/- Buttons)
 Hot Pot	Watts w	1800W	300W-2000W	Yes
 Cake	Temp °C	180 °C	60°C -270°C	Yes
 Stir-Fly	Watts w	1400W	300W-2000W	Yes
 Toast	Temp °C	160 °C	60°C -270°C	Yes
 Braise	Time Min.	20 Min	Preset Only	Preset Only
 Soup	Watts w	1000W	Preset Only	Preset Only
 Water	Watts w	1800W	Preset Only	Preset Only

Timer Operation




The timer can only be used in certain function (see the chart above). The cooker must be in the function mode that supports use of the timer (not standby) to adjust the timer.

Set the time:

1. Press the "TIMER"  once - Timer button will light up and minutes will flash on display.
2. Use + and - keys to set the number of minutes requires (1-59).
3. Press the "TIMER"  again - hours on display will flash.
4. Use + and - keys to set the number of hours requires.
5. Wait (do not press any buttons) and time display will stop flashing and timed cooking will commence.

Cancel/ switch off the time setting:

The cooker will automatically switch off once the selected time is expired.

To **Cancel / Reset** timer function before time has expired, press **TIMER**  and reset the time to 0 (for both hours and minutes). Alternatively press the **ON/OFF**  switch to return to Stand by mode, press **ON/OFF**  button again to turn back on and repeat step 1-5 to set the timer.