

Induction Cooker Operation Manual



ESM15—Delta Induction Cooker
Please read these instructions carefully.

IMPORTANT SAFETY INSTRUCTIONS

- Never immerse cords, plugs, or the appliance in water.
- Supervise carefully when the appliance is being used near children. Keep children away from the appliance when in operation.
- Always unplug appliance immediately after use and allow for cooling time if handling, transporting, or storing.
- Do not use any appliance that has a damaged cord or plug, or one that has malfunctioned or damaged. Consult the warranty and follow instructions for service.
- The pan on the appliance will heat continuously as long as the power is ON. The pan will be hot and should be cautioned when working on or near the appliance.
- Do not let the power cord touch hot surfaces or hang over the edge of the counter. Do not move the appliance when electric power is connected.
- Do not move the appliance while hot pan or pan containing hot liquid is on top of the appliance.
- Do not use the appliance for anything other than its intended use as described in this manual. This unit is designed to heat and cook food and is not intended for laboratory or industrial use.
- Do not put unopened food cans on the cookers surface.
- This appliance must be grounded. Connect only to a properly grounded outlet.
- Before operating, read grounding instructions and **electrical installation** of this booklet.
- Do not overcook food or leave appliance unattended while in use.
- In the unlikely event of a grease fire, smother flame by covering the pan with a tight fitting lid, cookie sheet or flat tray. DO NOT USE WATER. When the fire is under control, turn off appliance and unplug from outlet.
- Use only with induction-compatible and efficient cookware. Do not place any articles on the cooker other than inductive cookware. Do not use aluminium foil on top of the cooker.
- Place cooker on a level, hard, stable, non-flammable surface before use.
- Never heat an empty pan as it may damage the cooker or cookware and overheat the unit. When overheating occurs, an error code will flash on the LED display and the cooker will shut itself off automatically. When the temperature returns to normal, the cooker will start to cook again.
- Keep the cooker away from gas and electric ranges or open flames. Do not place in the oven. If the surrounding air temperature is too high, the cooker will cease to function properly.
- Be sure to dry off the outside of the pan before use. Otherwise as if the pan temperature rises, the water droplets on the outside of the pan may begin to boil and splatter.
- Do not touch the ceramic plate (or top of the cooker) immediately after use. The heat from the pan will be transferred to the ceramic plate causing it to be hot.
- Do not use the cooker near a faucet, swimming pool, sink, lake, or other areas where water can be found. Never store the cooker outside or upside down.
- Do not obstruct, block, or alter the air entrance or outlet. Do not stick foreign objects into these openings.
- Do not strike or damage the cooker. Do not put the cooker in your luggage. Throwing or dropping the cooker can damage the internal components or crack the cooker, voiding your warranty. If the cooker becomes cracked, unplug immediately and do not use.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

PREPARING YOUR EM3000 COOKER FOR USE

Before operating your IC-3000 do the following:

1. Remove all packing material.
2. Place the unit on a dry, level, hard, stable, and non-flammable surface.
3. Keep unit away from other heat sources and allow at least 2 inches/5cm clearance for air circulation at sides, front and rear of the unit. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur.

GROUNDING INSTRUCTIONS

1. The cooker must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electric current. The cooker has a power cord with a 3-prong grounding plug, which must be used in a compatible and properly rounded outlet. It is the owners responsibility to replace any 2-prong wall outlet with a properly grounded 3-prong wall receptable.
2. For your safety, never cut, remove, or disable the electrical ground connection from the plug. Never use an adapter plug or an extension cord with the cooker.

WARNING:

ELECTRIC SHOCK CAN RESULT FROM AN IMPROPERLY GROUNDED PLUG. PLEASE CONSULT A QUALIFIED ELECTRICIAN IF YOU HAVE ANY QUESTIONS ABOUT THESE GROUNDING INSTRUCTIONS.

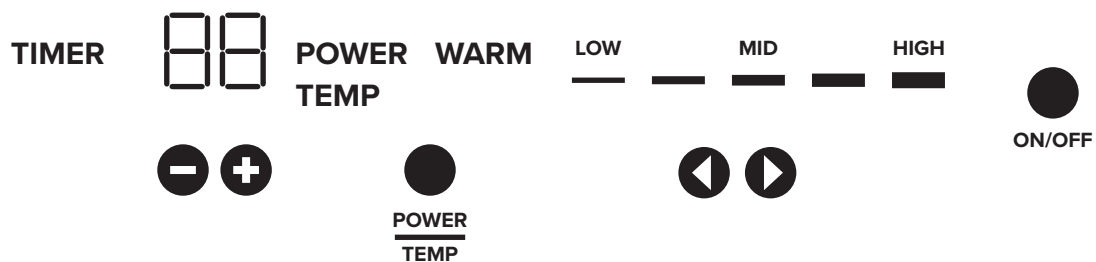
ELECTRICAL INSTALLATION REQUIREMENTS

Every installation site has different electrical wiring. Because many different local codes exist, it is the owner and installers responsibility to comply with those codes. The manufacturer is not responsible for any consequential damages as a result of failure to comply with installation requirements.

- Remove vooker carefully from carton.
- Remove all loose packaging and accessories.
- It is the responsibility of the instaler to comply with all local codes.
- Any installation not matching the specifiactions stated in this manual automatically voides the product's warranty.
- The manufacturer recommends that a dedicated electrical line be used for eachproduct installed. Electrical circuits should not be shared with any other electrical equipment.

OPERATION TEST

CAUTION: THE GLASS CERAMIC COOKING ZONE IS WARMED UP FROM THE HEAT OF THE PAN. TO AVOID INJURIES/BURNING DO NOT TOUCH THIS AREA.



- Use a pan that is suitable for induction cooking, having a bottom diameter of at least 12cm.
- Put some water in the pan and place it in the center of the heating area.
- Push the button ON/OFF, the indicator will illuminate lights and the water will be heated.
- Take the pan away from the heating area, the unit will pause working.
- Place the pan back on the heating area, the heating process will continue.
- Push the button ON/OFF again, and the machine will stop working.

If the operations remains off, check the following:

- Is the cooker connected to the outlet?
- Do you use a suitable pan (bottom diameter at least 12cm and made of suitable material)?
- Is the pan placed in the venter of the heating area?



OPERATION

Your unit has two different cooking modes: POWER and TEMP

Professional cooks will appreciate the special features and advantages of each mode.

IMPORTANT: YOU CAN SWITCH BETWEEN POWER AND TEMP AT ANYTIME JUST BY PRESSING THE POWER/TEMP BUTTON.



Cooking Process for POWER mode

1. The induction cooker is on when you press the button ON/OFF. The cooker is immediately in operation. The illuminated indicator operation lights means the energy is being transferred to the pan.
2. Press  or  buttons to reduce or increase heating power.
3. The inductive power depends on the position of the light:
 - Position WARM: minimum power
 - Position HIGH: maximum power
- Due to the following characteristics the operator must be more attentive when using the induction cooker than it would be required with other appliances. The heat storage capacity of this system is very low. If the heating level is changed, the food is immediately exposed to a different temperature. DO not put any empty pans on the glass ceramic cooking zone, first put grease or liquid into the pan and start the cooking process afterwards. Empty pans and pots heat up very quickly. Carefully adjust the heating level to the required cooking mode.
- The pan should always remain in the centre of the heating area, otherwise the bottom of the pan is heated up unequally and the food inside the pan may become burnt. When heating up oil or grease, constantly check the pan to prevent oil and grease from overheating and burning.
- If you take the pan away from the heating area, power transfer to the pan stops immediately. If the pan is put back on the heating area, the selected power will be transferred to the pan again.
- After switching the cooker to the off position the cooking will stop.



CAUTION: IF NO PAN OR AN IMPROPER PAN IS ON THE COOKING AREA, THE COOKER WILL SHUT OFF AFTER 60 SECONDS.

Cooking Process for TEMP mode

When your recipe requires a precise and even temperature to be maintained over a period of time the TEMP mode is ideal. Just follow these simple steps:

1. Press the POWER/TEMP button, the cook mode to transfer to TEMP mode.
2. The TEMP indicator light will flash, you can press the  or  buttons to reduce or add the desired cooking temperature.
3. When the measured temperature reaches the desired volume, the TEMP mode indicator light will keep on. The machine will keep this temperature.

Timer Function

4. The TIMER screen does not display at the beginning.
5. You can press the  or  buttons to reduce or add the desired cooking time. One push is for one minute. The max setting time is 99 minutes.
6. The display number on the screen is the remaining time.
7. When the time reaches 0 the cooker will turn off.
8. If you press the ON/OFF button at any time the cooker will turn off, even if the timer has not reached 0.

NOTE: IF THE UNIT IS LEFT ON AND HAS BEEN LEFT UNATTENDED FOR 120 MINUTES WITHOUT ANY OPERATION, THE UNIT WILL SHUT OFF IMMEDIATELY.

OUT OF OPERATION

If the cooker is out of operation make sure that the machine is in the OFF position. If you don't use the cooker for a longer period (several days) unplug the unit. Make sure that no liquid can enter the cooker and don't clean the cooker with a jet of water.

FAULT FINDING/RECTIFICATION

CAUTION

1. Do not open the cooker. There is dangerous electric voltage inside that may only be opened by authorized service personnel.
2. Stop any actions if the heating area is cracked or broken. The induction cooker must be switched off and disconnected from the electrical supply. Don't touch any parts inside the cooker.

CARE & CLEANING

Your induction cooker is easy to keep clean. Be sure to follow these easy instructions:

1. Switch the unit OFF and remove the plug from any power outlets prior to cleaning.
2. When the unit is cool, wipe the surface and body with a damp cloth. Use a mild scouring agent on the stainless steel housing for greasy or resistant soiling. DO not use a lye-based cleaner, such as an oven cleaner, as it may damage the cooker.
3. To clean the glass surface, use a mild detergent or glass cooker cleansing cream.
4. Never immerse the cooker in water or put it in the dishwasher.

TROUBLESHOOTING GUIDE

Symptom	Probable Cause	Possible Solution
No power	Unit unplugged	Plug unit into appropriate receptacle.
No lights or fan noise	No power to receptacle	Make sure the receptacle is energized
	No power to receptacle	Check wall switches
	No power to receptacle	Check circuit breaker
	No power to receptacle	Plug a different electronic device into the receptacle to make sure that power is present.
Pan does not heat	Pan is not induction efficient	Use induction efficient pan
	Pan diameter is less than 12cm	Use a larger induction efficient pan
	Pan not centered	Center pan
Cooker suddenly stops heating	Circuit shared with another electrical device	Make sure that the cooker is not sharing a circuit with another electrical device.
	Air vents blocked or insufficient air circulation	Check air vents to make sure that they are not blocked. Make sure that they are not blocked. Make sure that there is sufficient air flow around the appliance.
	Safely shut-off engaged	The safety-shut off function will engage if an empty pan is left on the cooker surface while the unit is working at full power. Make sure that the cooker surface is clear. Wait 15-20 minutes for the unit to reset.
Pan does not get hot enough even though power levels are set to maximum induction efficiency	Extension cord in use	Do not use extension cords. Extension cords may affect the power levels reaching the appliance.
	Circuit shared with another electrical device	Make sure that the cooker is not sharing a circuit with other electrical devices.
Pan cooks unevenly; does not maintain heat level; or overheats	Pan diameter is less than 12cm	Use a larger induction efficient pan
	Pan is not induction efficient	Use induction efficient pan
	Pan bottom may not be flat enough	Use a flatter pan
	Pan not centered	Center Pan