



**Rounded Bottom Pot**



**Aluminum Copper Pot**



**Bottom Measuring Less than 12cm**



**Pot with Stands**



**Ceramic Pot**



**Heat-Resistant Glass Pot**



In the aluminum alloy pot body, welded stainless steel chassis of the container, in normal use, can not reach the rated output power.

**Warm tips:**

To prevent the high temperature vessel damage the induction cooker, please remove the vessel with high temperature cooking oil after the induction cooker was used for frying foods and not intend to use again.

After use, touch the power on / off switch to turn off the appliance. It is normal for the cooling fan still operated until the detected internal temperature lower than 80°C.

**V. How to Clean**

- 1). Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
- 2). If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
- 3). Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4). Wipe using dish washing agent and damp cloth.
- 5). Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6). Never run water over the unit (Water gets inside may cause malfunction).
- 7). the instructions shall state that the surfaces are liable to get hot during use
- 8). Metallic objects such as knives, forks, spoons and lids not to be placed on the hotplate since they can get hot
- 9). If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



# INDUCTION COOKER



## MODEL:ED45



## I .Specification

- 1). Item No.: ED45
- 2). Power Rate: 2000W
- 3). Voltage: 220-240V~ 50 / 60Hz
- 4). Temperature: 60°C-240°C





## II . Cautions

- 1). Do not plug with wet hands.
- 2). Do not plug into a socket where several other appliances are plugged in.
- 3). Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
- 4). Do not modify the parts, or repair the unit by yourself.
- 5). Do not use the unit near flame or wet places.
- 6). Do not use where children can easily touch the unit, or allow children to use the unit by themselves.
- 7). Do not place on unstable surfaces.
- 8). Do not move the unit when the pot or the pan is on it.
- 9). Do not heat the pot empty or overheat the pot.
- 10). Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
- 11). Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- 12). Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13). Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- 14). If the surface is cracked, switch off and take to the service center immediately.
- 15). Do not block air intake or exhaust vent.
- 16). Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- 17). Do not place the unite near to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.
- 18). The power cord must be replaced by qualified technicians.
- 19).  Caution, Hot surface.
- 20). For safety reasons (children) various buttons do not respond when they are shortly touched. Press the keys on the entire surface with your finger.
- 21). This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- 22). The appliance is not intended to be operated by means of an external timer or separate remote control system.
- 23). After use, switch the hob element off by means of its control. Do not rely on the pan detector.
- 24). appliance not to be cleaned with water jet;
- 25). any repairs shall be carried out only by persons trained or recommended by the manufacturer.
- 26).  This product contains recyclable materials. Do not dispose this product as unstorted municipal waste. Please contact your local municipality for the nearest collection point.  
Protecting the environment  
Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

## III.How to Use

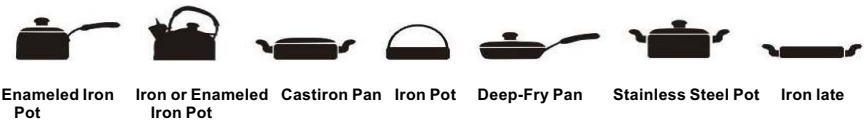
- 1). Place suitable cooking utensils in the center of the top plate and plug in the socket.  
NOTE! Do not leave your pan on the appliance while empty as this may lead to damage to your pan.
- 2). Switch the appliance on by pressing the ON/OFF key .
- 3). If your pan is suitable for induction and has a bottom diameter of 12cm, at minimum, the appliance will go into operation.
- 4). If you have pressed the function key and select power mode , the light will be on, the appliance will enter in heating mode operation. Display will show "1200" means the default power is 1200W. And you can adjust the power by pressing "+" or "-".
- 5). On the other hand, if you have pressing the function key and selected temperature mode , the light will be on, and the appliance will enter in temperature mode operation, the default temperature is 200°C. You can set the temperature between 60°C and 240°C in 20°C increments by pressing "+" or "-".
- 6). Note! If the appliance beeps after being switched on, the pan you are using is not suitable for induction or the appliance is defective. In case of any doubt, always contact the supplier of your pan!  
NOTE: If we keep pressing the arrow keys, the SET temperature increases in a fast speed.  
**Attention!** The programmed temperature is that of the glass plate and not the temperature in the pan !
- 7). After programming the power or temperature, you can opt to programme the timer. Pressing function button and select timer mode . You can set the desired time by pressing "+" or "-". The maximum programmable time is 180 minutes.

**NOTE!** Allow the appliance to cool off before you touch it. The glass plate is very hot after use.

## IV.Usable and Non-usable Utensils

### 1). Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 22cm.



### Warm tips:

Please use the recommended type and size of the vessel specified in instruction manual. (The vessel with diameter of 20cm is most suitable for this induction cooker cooking zone use )

### 2). Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 12cm.