WONDERCHEF®

Cook with Pride

USER MANUAL

POWER
INDUCTION PLATE

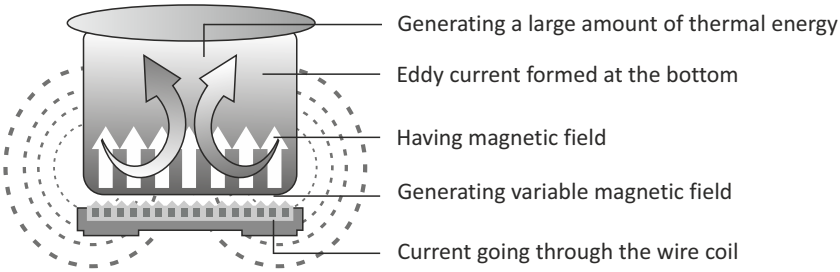
220V~50Hz, 1800W

Model Code: WCINC02W180001

www.wonderchef.com

Please read this instruction manual carefully before using and keep it cautiously for your future reference.

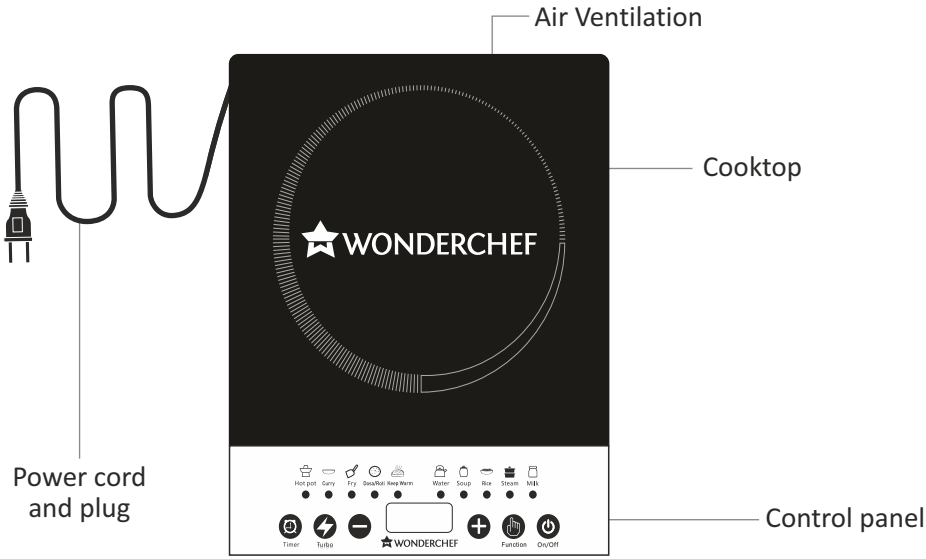
Induction Cooker working principle



FEATURES OF

- Energy efficient
- Safer than traditional gas and electric cookers
- 11 preset cooking options
- 11 levels of manual temperature setting: 50 - 270°C
- Overheat protection via auto off feature
- Easy to clean

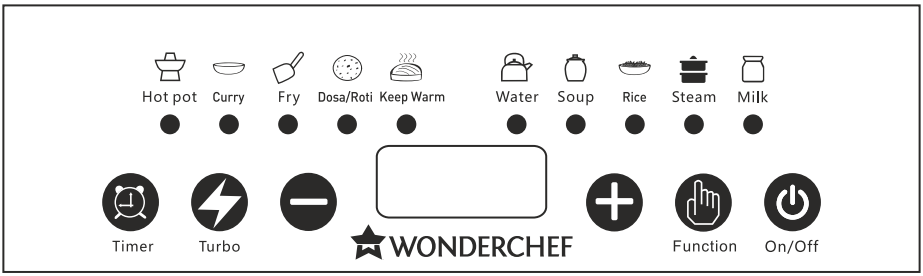
KNOW YOUR PRODUCT



ITEM IN THE BOX

1. Induction cooktop : 1No.
2. User Manual : 1No.

OPERATION PANEL EXPLAINED



1. Automatic function include: Keep warm, Rice, Milk, Water, Soup selecting any one of them will start the induction cooktop on a preset mode of temperate appropriate for the specified food item.
   The functions are controlled by intelligent technology and uses dynamic control. According to the food it adjusts that heat, and there is no intervention required.
2. Adjustable Function Include: Dosa/Roti, Fry. Selecting any one of them will start the induction cooktop on a timing mode. These functions are allowed to change the temperature or wattage during cooking as needed.
3. Curry has both the features of automatic function and adjustable function. When select curry, the default mode is automatic function. If change temperature during cooking, it will cook food at the setting temperature until switch off.

INSTRUCTION FOR USING

1. Place suitable cooking utensils in the centre of the top plate.
2. Insert the plug into a wall socket, the screen shows "----", touch ON/OFF to switch on, then touch function buttons to select different cooking functions, setting and adjustments.
3. To switch off, touch ON/OFF again the plug out to shut off power supply.

WARNING

1. Overheat protection: The unit is equipped with overheat protection. If the pot or pan gets too hot, the unit will switch off automatically, and an alarm will sound. After few minutes, the appliance will be ready for use again.
2. This appliance is liable to get hot during usage.

SUITABLE COOKWARE

1. Usable pans:
   Steel, cast iron, enameled iron, stainless steel, flat-bottom pan / pots with diameter form 12 to 26 cm.

2. Non-usable pans
   Heat – resistance glass ceramic container, copper, aluminum pans / pots with bottom measuring less than 12 cm.

TIPS

1. Choose compound pans as the device won't function with thinner pots.
2. You cannot reset power and timer after selecting the automatic function.
3. To avail the preset functions, it is advised to cook suitable amount of food.

IMPORTANT SAFETY INSTRUCTION

When using an electrical appliance, basic precaution should always be followed, including the following.

1. Unplug when not in use and before servicing.
2. To reduce the risk of electric shock, do not use near or on wet surfaces.
3. Use the appliance only as described in the manual.
4. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
5. Do not try to service the appliance on your own. Send it to an authorized service centre only.
6. Keep cord away from heated surfaces.
7. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.
8. To avoid electric shocks, do not use the appliance with wet hands.
9. Turn all controls off before unplugging.
10. This appliance is suitable for indoor use only.
11. Keep away from children.
12. The appliance is not designed to be used by people, who are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person, responsible for their safety, is present, responsible for their safety is present for supervision or guidance.

CLEANING & MAINTENANCE

1. Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
2. If the pot/pan is 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 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).

PRECAUTIONS

1. Do not disassemble, repair or alter the machine on your own. It may cause appliance failure or breakdown.
2. The input voltage must not exceed the rating; it might damage the appliance.
3. Unplug before cleaning / moving the appliance.
4. Do not use the appliance with damaged power cord or plug.
5. If power cord is damaged, replace it with a genuine spare.
6. Do not install the machine near any heat source, e.g., heater.
7. If the appliance is not in use for a longer time, unplug it.
8. Do not sit on, stand on or shake the appliance.
9. Do not use the appliance when it is in an inclined position.

TROUBLESHOOTING

TROUBLE CODE	POSSIBLE REASONS	SOLUTION
E1	Plate surface temperature sensor is not connected well.	Please restart (OFF/ON) the unit If the error still exists, please contact the qualified service centre.
E2	The Heat sensor of radiator (IGBT) is not connected well, or short-circuited.	Please restart (OFF/ON) the unit If the error still exists, please contact the qualified service centre.
E3	Supply voltage is too high (More than 275V)	Check power supply. Power on after power supply is back to normal.
E4	Supply voltage is too low (less than 85V)	Check power supply. Power on after power supply is back to normal.
E5	Plate surface temperature sensor is short-circuited.	Please restart (OFF/ON) the unit If the error still exists, please contact the qualified service centre.
	The temperature of plate surface is too high	Please wait for few minutes until the unit cools down.
E6	The heat sensor of heat sink or IGBT is over heated.	Check for air exhaust block or fan stuck.
E7	The wire of heading coil doesn't connect well.	Change the suitable pot / pan, or contact the qualified service centre.
E8	There is no pot/pan or unsuitable pot/pan on induction cooker.	Change the suitable pot / pan, or contact the qualified service centre.

TECHNICAL SPECIFICATIONS

Product Name	Power Induction Plate
SKU Code	63153379
Net Weight	1.96Kg
Input Power supply	single phase 220 V, Ac 50 Hz.
Total power consumption	1800W
Temperature adjustment	50°C - 270°C
Dimensions (mm)	350 (L) X 280 (W) x 56 (H)

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Wonderchef Home Appliances Pvt Ltd.
Unit No. 303, 3rd Floor, B Wing, Supreme Business Park, Hiranandani Gardens, Powai, Mumbai - 400 076, Maharashtra, India.
Please Contact: 18602660788* | Email Id: care@wonderchef.in | www.wonderchef.com

*Standard charges apply.