

Russell Taylors

E-WARRANTY



SCAN HERE

www.russelltaylors.co.uk

INDUCTION COOKER

USER MANUAL

IC-10



This product is covered by a 2-year warranty against manufacturing defects. For all warranty claims, please email malaysia@russelltaylors.co.uk and include a copy of your invoice or order ID number as proof of purchase. You are entitled to one (1) warranty claim during the warranty period.

IMPORTANT SAFEGUARDS

- If the supply cord is damaged, it must be replaced by the Russell Taylors service team.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate as they can get hot.
- This appliance is intended for household use only.
- The induction cooker should use a separate dedicated power socket of over 10A for its work power.
- The induction cooker should be kept at least 10cm away from the wall to prevent blockage of the suction and exhaust port, be careful to prevent wire or metal shavings and other debris from entering the inside of the induction cooker. Keep the front side and either right or left side of the unit clear.
- Do not use the induction cooker in places full of hot air or steam or near an open flame, or in hot and humid environments
- Do not use the plug with wet hands and do not use if the plug cord is damaged or the power plug does not fit the socket properly.
- Do not use the induction cooker in places near water and prevent water from entering the induction cooker.
- The bottom of the pot will get hot while cooking; do not insert anything between the bottom of the pot and the panel of the induction cooker.
- Do not use the induction cooker to heat things in sealed cans, otherwise thermal expansion of the gas in the cans may cause an explosion.
- Do not place any other objects (especially metal objects) on the panel except cooking pots

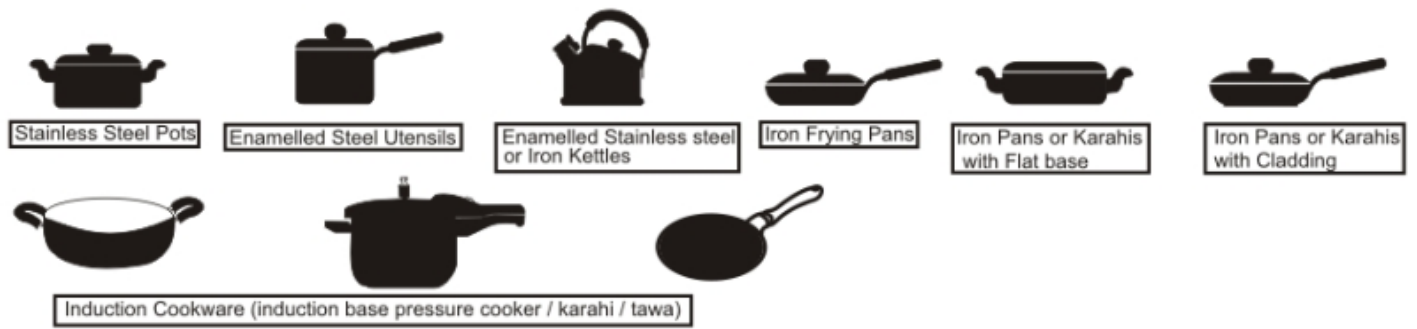
- Avoid collision on the glass panel; it is necessary to stop using the induction cooker immediately if there are cracks in the glass panel and repair it before it is used again.
- The glass panel of the induction cooker is hot after use, do not touch it.
- There is high voltage inside the induction cooker, do not disassemble it.
- If the power cord of the induction cooker is damaged, contact the Russell Taylors support team for repairs.
- Do not let children play with the product to avoid any danger.
- Do not use where children can easily touch the unit and do not allow children to use the unit by themselves.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised not to play with the appliance.
- In order to ensure the service life of the induction cooler, do not disconnect the external power supply or switch off the power during cooking or immediately after use, because there is remaining heat inside the machine and it is necessary to use the fan to remove the remaining heat and cool down the machine. The external power supply can be disconnected or the plug can be pull off only after the fan stops working.
- If the glass panel of the induction cooker is found to turn yellow, you can continue to use the induction cooker and has no harmful effect nor does it affect its performance.
- Make sure to disconnect the power plug before cleaning.
- If the glass panel becomes dirty, wipe it with a wet cloth. If the dirt cannot be removed, use a neutral cleanser or detergent to clean it off, and then wipe it with a wet cloth.

- When the case is dirty, wipe it with a soft damp cloth. If there is any greasy dirt that is difficult to remove, you can clean it with a neutral detergent and then wipe it clean with a damp cloth.
- Do not rinse the product with water or immerse it directly in water for cleaning.
- Do not use organic solvents such as toluene or chemicals to clean the induction cooker, in order to avoid a chemical reaction.
- If the induction cooker is not used for a long time, pack it and place it in a dry place for storage.
- Do not modify the parts, or repair the unit by yourself.
- Do not place the unit on unstable surfaces and do not move the unit when the pot or the pan is on it.
- Do not heat the pot empty or overheat the pot.
- Do not use the unit on a carpet or tablecloth(vinyl) or any other low-heat-resistant article.
- Do not place the unit near to the objects which are affected by magnets, such as: watches, radios, televisions, automatic-banking cards and cassette tapes.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

USABLE and NON-USABLE COOKING UTENSILS

Usable Pans

Steel or cast iron, enameled iron, stainless steel, Flat bottom pans/pots with diameter from 12 to 20cm. The cookware with a weight of up to 8Kg including contents.



Non – Usable Pans

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

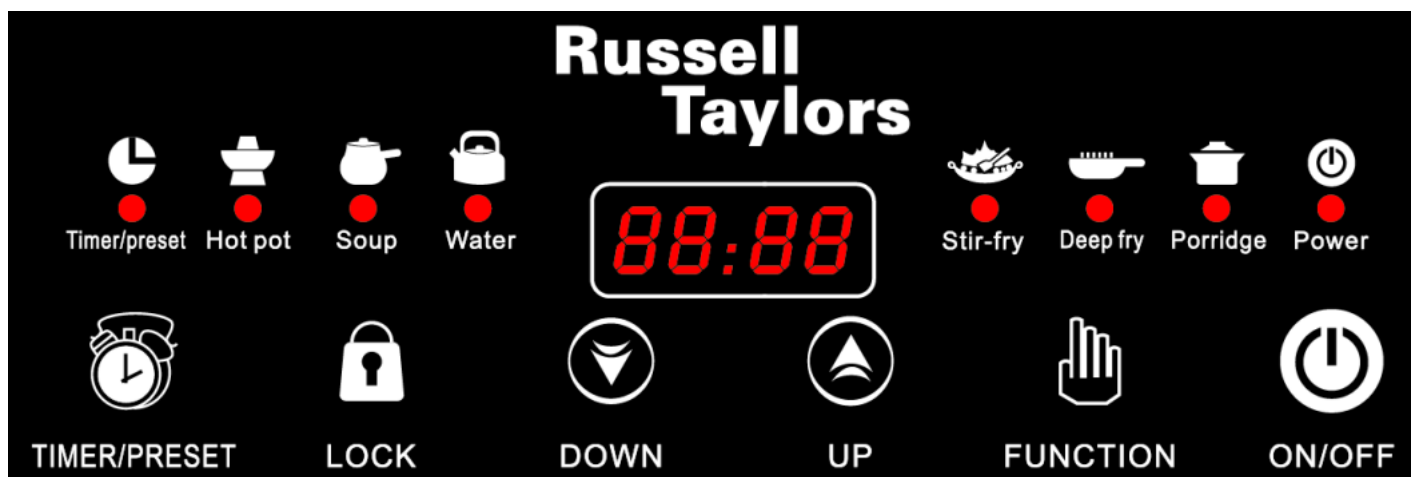


USAGE

- Read the instructions carefully before using the appliance for the first time.
- Ensure that you are using the appropriate cookware for cooking. For instructions on selecting the appropriate cookware ref “**USABLE and NON-USABLE COOKING UTENSILS**”
- Place the cookware in the center of the red circle on the induction cooker



- The time taken for cooking on your induction cooker may be faster than the time taken on a gas stove. Make sure you keep all the ingredients you need ready before you start cooking.



Start cooking:

- Plug the power cord into the wall outlet, The **"Power"** light will flash, Press the **"ON/OFF"** button to enter standby mode. The "Power" light will stop flashing and remain on.
- Press the **"FUNCTION"** button and select your desired menu such as hotpot, Soup, Water, Stir-fry, Porridge.
- You may adjust temperate or power of certain functions using the **"DOWN"** **"UP"** button. You may refer to the below table. After selecting the desired function, the induction cooker will start up. If you have selected the wrong cooking function, you may press the **"ON/OFF"** button to cancel it & return the induction cooker into the standby mode..

	HOT POT	SOUP	WATER	STIR-FRY	DEEP FRY	PORRIDGE
Default	1800W	1300W	2000W	270°C	240°C	1600W
Manual adjust	200~2000W			80~270°C	80~270°C	

- **TIMER/PRESET:** After selecting the function, You can press **"TIMER/PRESET"** to delay start, or set the preset cook time.
- **DELAY START:** For example, after selecting the Soup option, Press **"TIMER/PRESET"**, the display will show 00:30 by default, this means after the 30mins countdown, the induction cooker will automatically enter the Soup cooking mode.
- **PRESET COOK TIME:** For example, after selecting the Hot pot option, press **"TIMER/PRESET"**, and the display will show 00:10 by default, this means the induction cooker will stay on the Hotpot program for 10mins.

- Both DELAY START & PRESET COOK TIME can be manually adjusted by pressing the “DOWN” “UP” buttons. See bellow table:

	HOT POT	SOUP	WATER	STIR-FRY	DEEP FRY	PORRIDGE
DELAY START		1min~ 24hours	1min~ 24hours			1min~ 24hours
PRESET COOK TIME	1min~ 3hours			1min~ 3hours	1min~ 3hours	

- **LOCK:** Hold and press the “LOCK” button for 3 seconds and the select functions will be locked. To unlock, press the “LOCK” button for 3 seconds again.

CLEAN, MAINTENANCE & STORAGE

- Please shut off the power and pull out the plug before you start cleaning.
- Do not clean the unit until it cools down completely.
- After removing any dirt, use a wet cloth to clean the unit.
- Clean the ceramic plate and pan before cooking, otherwise, it will be difficult to remove any dust or dirt and the glass panel may be discolored after a period of time.
- You may clean the air vent dirt using a vacuum cleaner or a cloth.
- Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.

Cleaning:

- Once the cooking operation is over, wait for the appliance to cool down.
- Do not unplug or switch off the main power switch for a minimum of 3 minutes after cooking. Switching off immediately after cooking will cause the induction cooker to overheat and malfunction.
- Clean the appliance with a damp cloth and if necessary, with a mild cleaning agent.
- Never immerse the appliance in water nor rinse it under the tap.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
- Do not put vinegar on the ceramic plate.

Maintenance:

- Improper use can lead to scratches on the cooking plate. To avoid discoloring and scratches, use the appliance according to the instructions in this user manual and always clean the appliance and cookware properly after use.

Storage:

- Do not place heavy objects on the ceramic plate as it is breakable.
- Do not store the appliance in a hot place, for example near a cooker.
- If you are not going to use the appliance for a longer period of time, store the appliance in a cool and dry place

TROUBLESHOOTING

Problem	Action
The power light does not go on	There is a connection problem. Check if the induction cooker is connected to the main and if the plug is inserted firmly into wall outlet. If unsolved, contact our service center.
The appliance beeps continuously and then stops working	1. You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Ensure the pot or pan is made of Steel or Iron or Aluminium with a stainless steel base and has a base diameter larger than 12CM. 2. You may not have placed the pot or pan in the centre. Place the pot or pan within the center mark.
The cookware does not heat up to the required temperature.	The bottom of the cookware may not be flat. Use only flat cookware. If unsolved, contact our service center.
The heating stops abruptly when cooking.	The cookware temperature is very high. Let the cookware cook down for a while.If unsolved, contact our service center.
The induction cooker does not switch from one preset to another	If you wish to switch to a different cooking mode while cooking, stop the appliance and restart with the desired cooking mode.
The cooking preset temperature is too high or too low	You may switch to the manual cooking mode for better control of temperature. You may also increase or decrease the temperature within some cooking presets.

The cooking preset temperature automatically changes during the process	The cooking presets like deep fry has variable temperature settings switch to manually control the heat for better control over the cooking temperature if required.
The fan works but the appliance has not started cooking.	You have to press the "ON/OFF" button within 1 minute after you press the power on/off button. If you do not press the start button within 1 minute, the induction cooker switches off and the fan continues to work for 1 minute to cool down the appliance.
Failure code E0	No pot on plate or the internal temperature or temperature over the plate may be very high. Switch off the induction cooker and wait for it to cool.
Failure code E1/E2	The voltage is either too high or too low. Wait for the voltage to neutralize.
E3, 4, 5, 6, 7, 9	Internal failure. Please contact our service center.

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