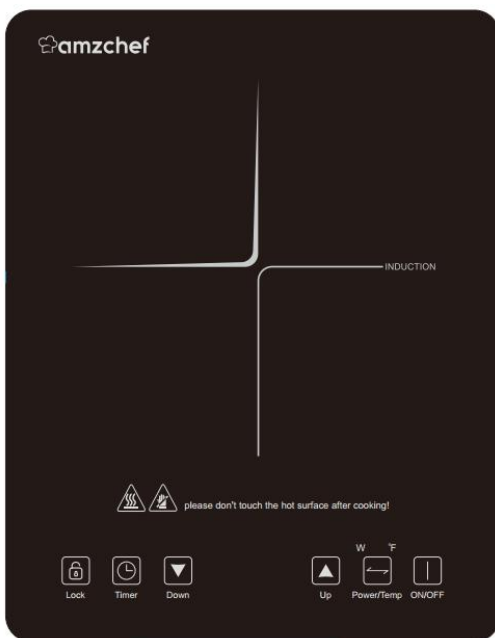




USER MANUAL

SINGLE INDUCTION COOKER



MODEL: SK-CB01-1
120V 60Hz 1800W

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

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Important Safeguards

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- 1 READ ALL INSTRUCTIONS.
- 2 Unplug from outlet when not in use and before cleaning. Allow surface to cool before putting on or taking off parts.
- 3 Use unit only on a level surface.
- 4 Use only with induction-compatible cookware.
- 5 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 6 Dry outside of pan before use.
- 7 Do not heat empty pan.
- 8 Don't spill any liquids into vent areas.
- 9 To protect against electrical shock, do not immerse cord, plugs or housing unit in water or other liquids.
- 10 This appliance should not be used by or near children or individuals with certain disabilities.
- 11 Do not leave appliance unattended when it is on.
- 12 Do not touch hot surfaces. Use handles or knobs.
- 13 Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
- 14 Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- 15 Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner.
- 16 A short power-supply cord is supplied to reduce the risk resulting from becoming entangled in or tripping over a longer
- 17 Extension cords are available and may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- 18 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- 19 Do not use outdoors or while standing in a damp area.
- 20 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 21 Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
- 22 When using this appliance, provide at least 4-6 inches of air space above and on all sides for air circulation.
- 23 Do not use this appliance for anything other than its intended use. This appliance is for household use only.
- 24 To disconnect, turn the unit off, then remove plug from wall outlet.
- 25 Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- 26 Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on the cooktop.
- 27 Keep items with a magnetic field away from unit. Items such as radios, televisions, automatic banking cards and cassette tapes can affect the unit.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

CAUTION: To reduce the risk of electric shock, burns, fire or injury:

- Always turn this appliance off after use by pressing the Power button, the Display will turn off and the Power Indicator Light will blink. Wait for the cooling fan to turn off (approximately 60 seconds) before unplugging the Power Cord.
- Do not use while bathing or in a shower.
- Do not place or store unit where it can fall or be pulled into a tub or sink.
- Do not place or drop into water or other liquids.
- Do not reach for unit that has fallen into water. Unplug it immediately.
- Care should be taken so that objects do not fall and liquids are not spilled onto the unit.
- DO NOT REMOVE COVER OR BACK. THERE ARE NO USER- SERVICEABLE PARTS INSIDE.
- DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

PACEMAKER WARNING:

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

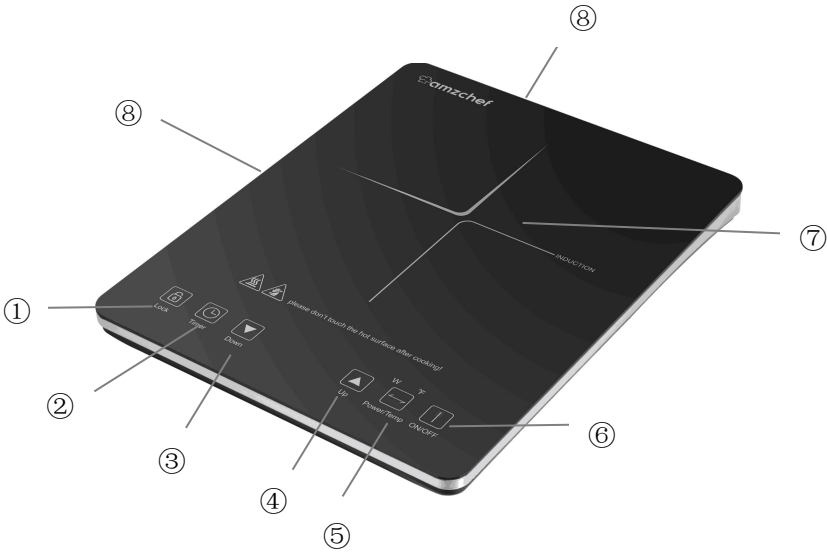
POLARIZED PLUG:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This device complies with Part 18 of the FCC Rules.

This appliance is for 120 volts only and should not be used with a converter.

Product Overview



- ① Lock button
- ② Timer button
- ③ Decrease
- ④ Increase
- ⑤ Function button
- ⑥ Power button
- ⑦ Cooktop
- ⑧ Ventilation holes, located on bottom and rear of appliance

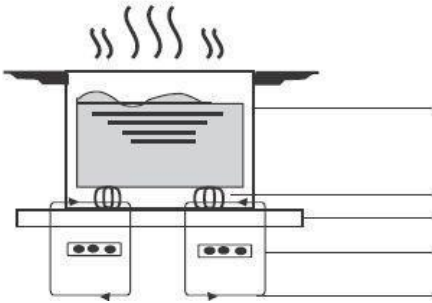
Model	Power(W)	Temp. Range(°F)	Voltage
SK-CB01-1	1800	140~464	120V 60Hz

Power (Watt)	300	500	800	1000	1200	1400	1600	1800
Temperature (°F)	140	212	284	320	356	392	428	464

Product Information

A Word on Induction Cooking Side

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



iron pot

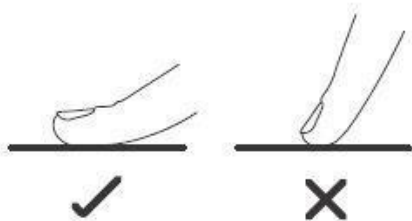
magnetic circuit
ceramic glass plate
induction coil
induced currents

Before using your New Induction Hob

- Read this guide, taking special note of the ‘Safety Warnings’ section.
- Remove any protective film that may still be on your Induction cooker

Using the Touch Controls

- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware for induction

Hob models



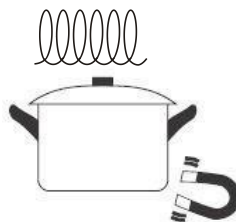
• Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

• You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

• If you do not have a magnet:

1. Put some water in the pan you want to check.
2. Turn on and wait for 3 minutes to check if water gets hot.

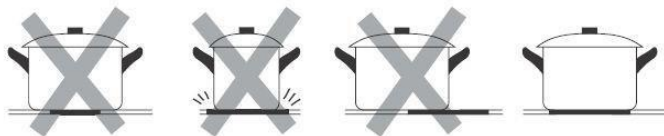
• Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



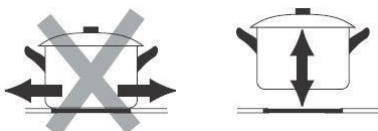
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the induction cooker – do not slide, or they may scratch the glass.



Using your Induction Hob

- Place the Cooktop on a level counter or tabletop near an outlet.
- Insert the Power Cord into the outlet. A beep will sound, and all indicators will light up for 1 second as the Induction Cooker goes through a self-test. The Power Indicator Light will begin to blink as the Induction Cooker is now in standby mode.
- Place a compatible pan on the center of the Cooktop.
- Press the Power Button, the Display will read "On" and the Power Indicator Light will remain steady.

Note: If no additional button is pressed within approximately 30 seconds the Power Indicator Light will begin blinking again and the Display will turn off. You will also hear the cooling fan come on for approximately one minute.

- You can set your Induction Cooker to operate via precise temperature, or via wattage. The unit will begin heating once you press the Function button. The default TEMP is 428°F and the default wattage is 1,200 (See chart "Wattage and Temperature" on "Product Overview"). To cycle between wattage and temperature simply press the Function button.
- Press the + or - Button to change the temperature or wattage.
- After setting the desired Wattage or Temperature you can use your induction with or without the Timer. To use the Timer, press the Timer button and press the + or - button. The Timer will change in one-minute increments up to a maximum time of 3 hours. Once the Timer is set it will blink five times and then begin counting down. The Timer Display is 3 digits, H:MM (hour-minute-minute).

- The Display will cycle between time and selected function setting until the time expires at which point the cooktop will stop heating and go back to standby mode.
- You can turn off the power at any time by simply pressing the Power button, the Display will turn off and the Power Indicator Light will blink. Wait for the cooling fan to turn off (approximately 60 seconds) before unplugging the Power Cord.
- **CAUTION:** The cooking surface underneath the pan may be hot, especially if a hot pan is left on the surface.


Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch and hold the keylock control  for a while (3 seconds).

To unlock the controls

1. Make sure the induction cooker is turned on.
2. Touch and hold the keylock control  for 3 seconds.
3. You can now start using your cooker.



When the cooker is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the induction cooker off with the ON/OFF control in an emergency, but you shall unlock the cooker first in the next operation.

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the induction cooker. When an excessive temperature is monitored, the induction cooker will stop operation automatically.

Care and Cleaning

- Always unplug from power outlet before cleaning and wait for the Cooktop to completely cool.
- Never immerse the cord of appliance in water or any other liquids.
- Clean the cooktop by wiping with a damp cloth. You can use glass cooktop cleaner by following manufacturer's directions.
- Do not use abrasive cleaners or solvents on the Cooktop.
- Wipe with damp cloth and dry thoroughly. Never rinse directly with water or immerse in water.
- The vent should be cleaned periodically with a soft bristle toothbrush.
- Check the ventilation holes on the bottom of the appliance to ensure that they are clear of any debris or dust which may accumulate over time. You can clean the vent holes with a soft bristle toothbrush.

Troubleshooting

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.

<p>Some pans make crackling or clicking noises.</p>	<p>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</p>	<p>This is normal for cookware and does not indicate a fault.</p>
<p>The induction hob makes a low humming noise when used on a high heat setting.</p>	<p>This is caused by the technology of induction cooking.</p>	<p>This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.</p>
<p>Fan noise coming from the induction hob.</p>	<p>A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.</p>	<p>This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.</p>
<p>Pans do not become hot and appears in the display.</p>	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
<p>The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).</p>	<p>Technical fault.</p>	<p>Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.</p>

Warning Codes & Safety Protection

If an abnormality comes up, the induction cooker will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
ū	No pot placed on cooking zones	Pots must placed on cooking zone.
E1	Voltage lower than 85V	Check the voltage used.
E2	Voltage higher than 150V	Check the voltage used.
E3	Surface sensor open or short circuit	Please contact the supplier.
E4	IGBT sensor open or short circuit	Please contact the supplier.
E5	Surface temperature overheating protection	Let the appliance cool down before use.
E6	IGBT temperature overheating protection	Let the appliance cool down before use
Ec	The control panel wiring not connected	Please contact the supplier.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction cooker.


Warranty

Dear Customer,

Thank you for choosing AMZCHEF product. We sincerely hope that you are satisfied with it. The manufacturer's warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults. All warranties are automatically kept track of in our system, so there is no need to register your product.

For an extra 1 year's free warranty, please register at our official website www.iamzchef.com or fill in following Warranty Card, take picture and send to info@iamzchef.com.

Agent/Distributor is welcomed to contact us. Email: info@iamzchef.com.
Any help or questions during use, please contact us via info@iamzchef.com, we will service you within 24 hours. We suggest to provide a warranty card, a photo or a video if there's broken spare part or not working machine sothat we can be much more clear about your problems and offer you the best solution.

 **iamzchef** Warranty Card

Email: _____

Buyer's name: _____

Address: _____

Tel.: _____

Order Number: _____

Purchase date: _____

Item name: _____

Model: _____

Serial No .: _____

Kindly send back the warranty card to us after filling in the information. Thanks for your effort!