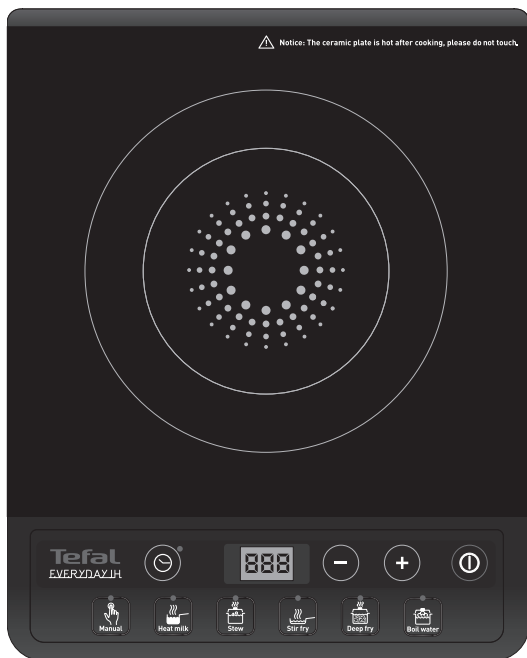


Tefal®

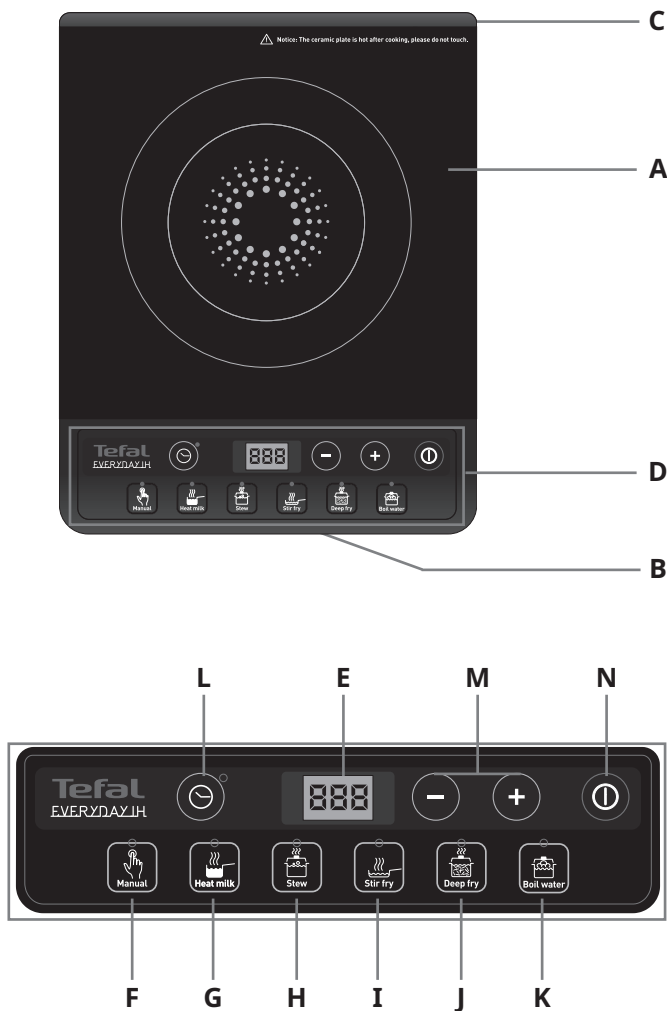
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INDUCTION COOKER



User Guide

www.tefal.com



IMPORTANT SAFETY INSTRUCTIONS

- **Read these instructions for use carefully before using your appliance for the first time and keep them to hand for future reference.**
- This appliance is not intended to function using an external time-switch or a separate remote control system.
- 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 use of the appliance by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- 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. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.

- Keep the appliance and its cord out of the reach of children less than 8 years.
- As this appliance is for household use only, it is not intended for use in, and the guarantee will not apply for :
 - Staff kitchen areas in shops, offices and other working environments ;
 - Farm houses ;
 - By clients in hotels, motels and other residential type environments ;
 - Bed and breakfast type environments.
- To ensure safety, if the power cord is damaged, it must be replaced by either the manufacturer, its approved service

centre or similar qualified persons to avoid any danger.

- Please handle the ceramic plate with care to avoid breakage . In case of any crack on the surface, please immediately turn off the power ,risk of electric shock. Do not use the appliance and contact an approved service centre.
- Do not place any metal objects, such a knife, fork, spoon, lid and aluminum foil etc ... on the ceramic plate (as they may conduct heat and cause injury).
- Never immerse the appliance or its power cord in water or any other liquid.
- People fitted with cardiac pacemakers or similar medical devices should be kept away from the induction cooker when it is connected to the power supply. If in any doubt consult a medical practitioner before using this product to avoid any danger.
- Do not use your appliance if it does not operate correctly, if it has been damaged

or if the power cord or plug is damaged. To maintain safety, these parts must be replaced by an Approved Service Centre.

- Any intervention other than normal cleaning and maintenance by the customer must be performed by an Approved Service Centre.
- Never touch the hot surfaces of the appliance, they will remain so for a while after use.

- This appliance is designed for indoor domestic household use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- For your safety, this appliance meets applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food articles, Environment, etc.).
- This appliance is designed to function on AC current only. Before using it for the first time, check that your mains supply voltage matches that indicated on the appliance data plate.
- Any connection error will invalidate your guarantee.
- Always plug the appliance into a dedicated socket outlet with an earth connection. Do not use a socket adaptor or connect any other appliance into the same socket simultaneously, to avoid electrical overloading and risk of fire.
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an Approved Service Centre.
- Remove all packaging materials, stickers and accessories from inside and outside of the appliance.
- The appliance must be placed and used on a flat, stable, heat-resistant work surface, away from water splashes.
- Do not place or use this appliance in high humidity environments.
- Do not place or use the induction plate on steel or aluminium surfaces.

- Maintain a gap of at least 10cm (4 inches) on all sides of the appliance to ensure adequate ventilation.
- Never place or use the appliance close to a wall or below a wall cupboard.
- Never place or use the appliance below or close to easily inflammable objects (e.g. curtains, etc.).
- Never place or use the appliance on or close to a cooking hob or other sources of heat.
- Unwind the power cord fully before use.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has a plug with an earth connection and is suited to the power rating of the appliance.
- Never leave the appliance unattended whilst connected to the power supply, even if for a few moments, especially where children are present.
- Do not let the power cord hang where children may reach it.
- The power cord must never be close to or in contact with hot parts of the appliance, close to sources of heat or resting on sharp edges.
- Take all necessary precautions to prevent anyone tripping over an extension cord.
- Switch off and disconnect the appliance from the power supply when not in use.
- Never disconnect the plug by pulling on the power cord.
- Inspect the appliance and power cord for signs of wear or damage prior to connecting to the power supply.
- Never move the appliance when it is hot.
- Allow the appliance to cool down completely before you clean and store it.
- Always keep the induction cooker clean to avoid dust entering the fan motor and causing a malfunction.
- If parts of the appliance should catch fire, never try to extinguish flames with water. Disconnect the appliance and smother the flames with a damp cloth.
- Place the pan at the centre of the cooking circle.
- Do not overheat pan or preheat while empty for long periods.
- Do not heat the foodstuffs in tins or other airtight containers to avoid explosions caused by air expansion.

KEEP THESE INSTRUCTIONS IN A SAFE PLACE



Environmental protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

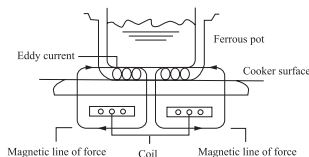
Product Structure

- | | |
|---------------------------|----------------------|
| A. Ceramic plate | H. Stew Button |
| B. Air entry | I. Fry Button |
| C. Air exit | J. Deep fry Button |
| D. Control panel | K. Boil water Button |
| E. Digital Display Screen | L. Timer Button |
| F. Manual Button | M. "+"/"- Button |
| G. Heat milk Button | N. On/off Button |

Principle and Characteristics

Working Principle

The working principle of the induction cooker is to heat the pot through magnetic induction eddy currents. When an electrical current is passed through the induction coil magnetic fields are generated. When lines of magnetic force pass through the base of a ferromagnetic pan, numerous eddy currents are generated which cause the pan and any foodstuff within it to heat up rapidly. Current will only pass through cookware with a ferromagnetic base (see chapter Cooking utensils).



Characteristics

Multiple Safety Protections

- Over/under-voltage protection
- Only suitable for pots made of ferromagnetic based materials with diameter of 12 cm to 24 cm
- Over-heat protection on cooker surface and internal of cooker
- Empty cookware detection in order to protect the non stick coating and to avoid oil inflammation.

Environmental Protection

- This induction hob complies with ErP Directive 2009/25/EC and its EU implementing regulation no. 66/2014.
- It is ideal for healthy home living with no naked flame and smoke during cooking.
- To reduce energy consumption, place a lid on the pan whilst cooking.
- Free from danger and fewer contingency accidents due to leakage, explosion and burning.
- The cooking area on this induction hob has a working diameter of 193 mm, and its energy consumption is EC (Wh/kg) = 195.

Intelligent Control

- Multiple heating functions: Multiple heating modes from low power to high power to meet various cooking demands.
- Wide range fry temperature selection: maintains the selected temperature and regulates cooking temperature intelligently.
- Flexible Timer function: wide range of presetting time.
- Automatic alarm function: if no pot or an unsuitable pot is sensed on the ceramic plate the internal detection system will generate an alarm.
- When the temperature of the ceramic plate is higher than 50°C at the end of cooking, LCD blinks and displays "H". The fan continues to operate to cool the plate.

Convenient Cleaning

- High-grade ceramic plate is not easily worn out or tarnished and is convenient for cleaning and maintenance
- In case of any spills, lift the pot away and clean the spill using a soft damp cloth.

Direction for Use

Start menu and stand by mode : _____

- After the hob is plugged in, it enters standby mode and the display shows "----".
- When you press the start button, a beep sounds and the display shows 00. Then you can choose the desired mode.
- Standby mode is activated in the following scenarios:
 - a) When the hob is first plugged into a power source.
 - b) When no operation is detected for 5 minutes during mode selection.
 - c) When the program has finished and the subsequent cooling process with the fan is complete.
- To turn off the appliance, you have to press On/Off.

Manual mode

- When you press manual mode, the light above the button is switched on and a beep sounds confirmation.
- The default power setting is level 3 and the LCD shows "P3".
- If you want to change setting, you have to press + or - button and the display shows the corresponding setting with power. After each press, the hob sounds confirmation.
- For information, you will find below the corresponding power.

P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9
350W	450W	850W	1000W	1300W	1500W	1700W	1900W	2100W

- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time.
- If you want to turn the cooker off you have to press the on/off button.

Heat milk mode

This mode allows you to heat milk in a saucepan of between 0.3 litres and 1.5 litres to 85° C without boiling it in order to preserve its nutritional qualities. If you want to boil milk, it is preferable to select the manual mode.

- After having turned on the hotplate with the ON/OFF button, activate heat milk mode. The light above the button is switched on and a beep sounds confirmation.
- Select the H1, H2 or H3 level depending on the quantity of milk to heat up; the default level is H1.
- To adjust the setting, press on the + or - button; each time you press the button a beep will be emitted to confirm the change.

H1 (small) 16cm pan	H2 (medium) 18cm pan	H3 (large) 20cm pan
~ 0.3 litres – 0.5 litres	~ 0.6 litres – 1 litre	~ 1.1 litres – 1.5 litres

- After 3 seconds of inactivity, the function is activated and a "chaser" is gradually displayed, until the temperature reaches about 85° C.
- The LED on the LCD screen slowly displays a chaser until the temperature reaches 85° C.

"moving light" :



- When the temperature reaches 85°C the program stops automatically and the hob beeps 3 times.
- The timer function is not available for this mode.

Stew mode (slow cooking)

- When you press the stew mode, the light above the button is switched on and a beep sounds.
- The stew mode starts and the display shows a "moving light".
- After slowly heating, the temperature is maintained between 80 and 100°C.
- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time. For this mode the maximum time is 2 hours.
- If you want to turn off the cooker you need to do so manually by pressing any button or on/off button.

Stir Fry mode

This mode is intended for heating a small oil quantity (60-100 ml.)

- When you press fry mode, the light above the button is switched on and a beep sounds confirmation.
- The power of default setting is level 4 and the LCD shows "F4".
- If you want to change setting, you have to press + or - button, after each press the hob sounds a confirmation.
- When the oil and pan temperature reaches the fry temperature setting, the hob beeps 2 times.
- For Information: you will find below the approximate temperatures for 1 litre of oil (Ingenio cookware).

F 1	F2	F 3	F4	F5	F6
130°C	140°C	160°C	180°C	200°C	220°C

- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time.
- If you want to turn off the cooker you need to do so manually by pressing any button or on/off button.

Deep Fry mode

- This mode is intended for heating an oil quantity of more than one litre (2L max.)
- When you press fry mode, the light above the button is switched on and a beep sounds confirmation.
- The power of default setting is level 5 and LCD shows "F5".
- If you want to change setting, you have to press + or - button, after each press the hob sounds confirmation.
- When the oil and pan temperature reaches the fry temperature setting, the hob beeps 2 times.
- For information : you will find below the approximate temperatures for 2L of oil (Ingenio cookware).

F1	F2	F3	F4	F5	F6
125°C	140°C	155°C	170°C	185°C	200°C

- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time.
- If you want to turn off the cooker you need to do so manually by pressing any button or on/off button.

Boil mode

This mode allows you to boil between 0.4 litres and 2,5 litres of water in a saucepan.

(Do not use this mode for milk, as it may burn).

If the quantity of water is insufficient, the hotplate will not be able to detect the boiling point and the boiling point may be reached before the end of the programme.

- When you press boil mode, the light above the button is switched on and a beep sounds confirmation. The LCD shows a "chaser".
- Select the B1, B2 or B3 level depending on the quantity of water to heat up; the default level is B1.
- To adjust the setting, press on the + or - button; each time you press the button a beep will be emitted to confirm the change.

B1 (small) 16cm pan	B2 (medium) 18cm pan	B3 (large) 20cm pan
~ 0,4 litres – 0,9 litres	~ 1 litre – 1,5 litres	~ 2 litres – 2,5 litres

- When the water reaches 100° C, the appliance emits 3 beeps and stops heating.
- If you want to cancel boil mode, you can select another program or press the on/off button.
- The timer function is not available for this mode.

Timer function for all functions except boiling water and heating milk

- After defining the setting, press the timer (L) button and the LCD shows a default time (15 min). A beep sounds and the timer setting starts blinking with a default time of 15 min.
- Press +/- button to set the cooking time (1-99min).
- For stew , after 60 min, the LCD shows « 1 H » and « 2 H » for 1 and 2 hours
- After 3 seconds without any action the Timer starts and LCD stops blinking.
- At any time you can change the setting for Manual and Fry programs with +/- button.
- If you press a second time on the Timer button ,the LCD starts blinking again and you can change setting with +/-.
- When timer goes below 1 min, the timer counts down in seconds until it reaches to « 00 » then the Hob switches off and the beep sounds 3 times.
- To remove the Timer function, press the Timer button for 3 seconds.

Cleaning

Please unplug the power cord, wait until the ceramic plate has cooled down and then follow the directions below to clean the cooker:

1. Ceramic plate: If the ceramic plate is very dirty, please clean the ceramic plate using a damp soft cloth "or for more stubborn stains use an appropriate cleaning product which is designed for use on ceramic hobs."

2. Cooker body and control panel: Use a damp soft cloth to clean. In case of any oil stains that are not easily removed, wipe away the stains with a soft cloth rinsed in warm water and a little washing-up liquid and then clean using a damp soft cloth.

3. Air entry/air exit surface: remove any dust with a cotton bud.

Cooking utensils

Suitable cooking pots

Double bottom pots made of iron series (enamel, cast iron or stainless steel) or magnetic induction materials with flat bottom diameter of over 12 cm and less than 24 cm.

Please refer to the cooking utensil manufacturer to confirm suitability for induction cooking.



Enameled
iron tea pot



Precise cast
iron pot



Magnetic induction
double-bottom frying
pan or wok



Magnetic induction
double-bottom
stockpot



Special stainless
steel pot



Iron Grill Plate



Dedicated pot made
of composite materials
suitable for use with an induction hob

Useful Hints and Maintenance of Common Malfunctions

Common Malfunction	Malfunction Check
There is no beep when the cooker is plugged in, or no reaction or display when pressing the power button.	<ul style="list-style-type: none"> • Check if plug is damaged • Check if power is cut off
Cooker turns off after warning with continuous beeps.	<ul style="list-style-type: none"> • Check if the pot is induction compatible • Check if pot is placed in the centre of the ceramic plate • Check if the pot base diameter is more than 12cm.
The cooker stops heating during use	<ul style="list-style-type: none"> • Check if the room temperature is too high; • Check if air entry/ air exit is blocked ; • For boil and milk modes, the hob stops automatically when it reaches maximum temperature. • For fry modes, the hob stops at the end of the preset time. • Check if the appliance has been stopped by a safety device. In this case, wait for several minutes to confirm.

Please Note: If the power cord is damaged do not use the appliance. Have it replaced by a Tefal Approved Service Centre to avoid any danger.

ERROR CODES

- **No-pot or unsuitable pot material protection:**

if the pot base diameter is less than 12 cm or if the pot material is unsuitable, the buzzer will sound and the digital display shows **E1**. Change cookware.

- **Power tube overheating protection:**

When system detects the IGBT open circuit, the cooker will continue working for two minutes then shut down the power output, the digital display shows E2; If system detects IGBT short circuit, the cooker will shut down the power output immediately and the digital display shows E2, buzzer on. Contact the after-sale service.

- **Over or under- voltage protection:**

when the voltage is over 265V-285V, the induction cooker will shut off the input power and the digital display shows **E3**;

When the voltage is under 150V-170V, the induction cooker will close the input power and the digital display shows **E4**. Check that the mains voltage corresponds to that shown on the appliance (alternating current).

- **Sensor detecting function:**

when the sensor is open circuit, the cooker will continue working for one minute and the digital display shows **E5**; when the sensor is short circuit, the cooker will display **E6** immediately. Contact the after-sale service.

