

# **INALSA**

**INDUCTION  
COOKER**

*SmartCook*  
*EasyCook*

— + —  
**Instruction Manual**  
— + —

*Dear Customer,*

Congratulations! On the purchase of your **INALSA Induction Cooker**, this is designed to include many superior features that permit you the fullest expression of your living skill and enthusiasm. You are now on the threshold of a whole new world of cooking pleasure.

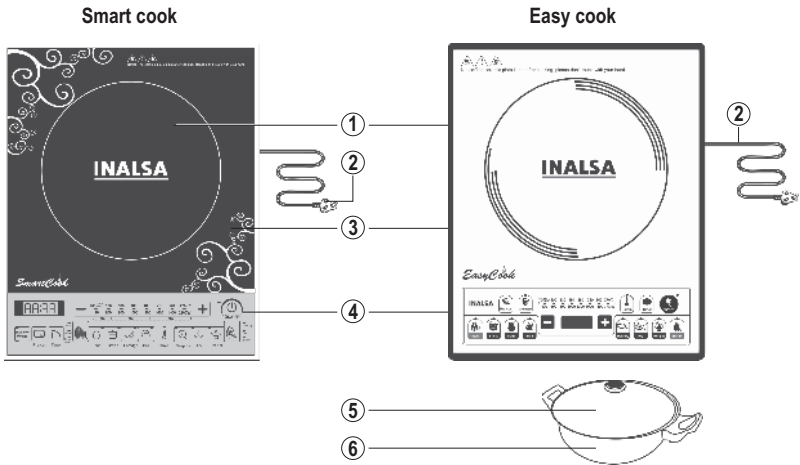
At INALSA, we have a reputation of manufacturing innovative, high quality appliances such as Food Processors, Mixer Grinders, Juicer Mixer Grinders, Cooking Ranges, Juice Extractors, Cooktops, Microwave Ovens, Oven Toaster Grillers, Hand Blenders, Electric Kettles, Rice Cookers, and Electric Chimneys. Your newly acquired **INALSA Induction Cooker** bears the same distinctive hallmark of excellence.

It is all the result of vigorous quality consciousness in INALSA's design and development where uncompromising standards are maintained and rigid quality control measures are exercised on raw materials, components and finally, the finished product.

Your **INALSA Induction Cooker** has a lot of thoughtful features built in to make your living convenient. Please read these instructions carefully, so that you may get the best out of the power packed features in your **INALSA Induction Cooker**.

Welcome to the INALSA world of cooking pleasure!

## IDENTIFICATION OF PARTS



<u>Part No.</u>	<u>Parts Name</u>
1.	Cooking area
2.	Cord plug
3.	Toughened glass
4.	Control panel
5.	Cooking pan lid
6.	Cooking pan

## TECHNICAL SPECIFICATION \*




Model	Easy cook / Smart cook
Voltage	230V, ~, 50Hz
Wattage	2100W
Cord plug	3 Pins, PVC, 1.2 metres long

\* Due to continuous improvements in product, specifications are subject to change without prior notice.

## SAFETY NOTICE

To ensure safety of use, this User's Manual utilizes different expression methods. Noncompliance with the safety warnings and improper use may cause accidents.

### Meanings of the marks

-  Operate carefully in accordance with the requirements.
-  Such operation is not allowed.
-  Be sure to operate like this.

### ATTENTION



Please use an individual socket of more than 10A, and never use a universal socket or share a socket with other appliances.



During the use, the induction cooker shall be placed horizontally, with at least 10 cm from its sides and back to the wall.



Never use the induction cooker in high temperature environments such as near a gas stove or kerosene stove.



Never directly wash the induction cooker with water so as to avoid dangers.



Be sure not to insert foreign objects such as an iron wire or block the air vent and air entry so as to avoid dangers.



Never heat the iron piece on the ceramic plate so as to avoid any dangers due to high temperature.



For sealed foods such as canned goods, please do not heat them before opening their covers so as to avoid any dangers of explosion due to heating expansion.



Never use the induction cooker on a gas stove (magnetic force lines may heat iron parts of the gas stove) to avoid accidents.



Never contact the control panel with a sharp article to prevent from any damage such as crack to the control panel.



Never place the induction cooker on any metal (iron, aluminum, etc.) platform, including a non-metal cushion less than 10cm on the upper pad.



Never have the induction cooker to work without food inside, otherwise its operational performance may be affected and even danger may happen.



The induction cooker shall be cleaned regularly to prevent foreign objects from entering the fan. This can influence the normal work.



Never touch the ceramic panel when it is in use.



If the power cord is damaged, it must be replaced by a special one.



Never have a child to operate this unit alone so as to avoid any dangers such as scalding.



A person wearing a heart pacemaker shall consult a doctor before using this product.



Avoid using great force to strike the ceramic panel as this may cause damage. In the event of damage, please stop using, and send it to a service facility for repair.



During heating, never put paper, aluminum foil, cloth and other unrelated object on the ceramic panel for indirect heating to avoid any accident.

## SAFETY NOTICE

### ATTENTION



Caution

Do not use this unit on a carpet, table cloth or tissue, as this may block the air entry and air vent and affect radiation from the cavity.



Warning

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.



Warning

The adult should supervise the children in order to make sure the children can not play with the appliance.



Warning

Metal objects such as knife, fork, spoon and lid should not be placed on the surface of glass panel, because they may become hot.



Warning

This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, office and other working environments; -farm houses; - by clients in hotels, motels and other residential type environments ; -bed and breakfast type environments.



Warning

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.

### SPECIAL ATTENTION



During and after using the induction cooker, keep it clean. Prevent the machine from insects, dust and damp and stop black beetles from entering and causing shortcircuit; when not in use for a long time, it is recommended to be stored in a plastic bag after cleaning.



Never splash water or soup into the induction cooker to prevent the circuit board from shorting.



After using, unplug the unit to avoid damage to electronic elements or even fire due to long-term on-position. After the ceramic panel cools, clean it with soft cloth dipped with little detergent rather than water.



It is recommended to use a high-power socket rather than a defective one. Do not share a socket with high-power appliances such as air conditioners and electric stoves to avoid over-current from causing fire.



Never use this induction cooker on a table or bottom plate made of iron or stainless steel, as this may cause burning of the unit.



Because the bearing of the ceramic panel for the induction cooker is limited, never put too heavy objects on the ceramic panel, as this may cause damage to the plastic lid and ceramic panel.



In use, never leave it unattended for a long time. If leaving is necessary, make sure that water inside the pot can prevent dry burning due to excessively little water from damage to the pot. Never use the induction cooker in narrow space, and do not have foreign objects to block the air entry and air vent, as this may affect radiation.





Never use the induction cooker in narrow space, and do not have foreign objects to block the air entry and air vent, as this may affect radiation.

## OPERATION INSTRUCTION

Special attention: the following instructions apply to induction cooker. Please read the instruction on the induction cooker that you purchased.

### POWER - ON



- Before using, please check whether the plug and socket are in good condition.
- Before positioning a pot, please clear water mark/greasy dirt or other attached substance off the pot surface and ceramic panel.
- Put a pot to be heated on the center of the induction cooker. Never put an empty pot on the ceramic panel.
- After the  button is pressed, the induction cooker begins heating.
- If, after the  button is pressed, there is no suitable pot, the buzzer will sound. The unit will shut down automatically one minute later.



### FUNCTION SELECTION

- After power-on, press an appropriate key to enter a corresponding cooking function.
- For the heating process of a corresponding cooking function, see the instruction on function cooking modes.

### FIREPOWER ADJUSTMENT


- If, after selection of a function, to adjust firepower, press firepower   keys.
- Individual functions may be limited in firepower adjustment because of cooking effects.
- For some functions, the induction cooker can, during heating, control its firepower automatically based on the cooking effect.



### TIME ADJUSTMENT


- If no timing operation is conducted or there is no such function, the induction cooker will heat based on the default heating time. (For specific time, see the instruction on the function cooking mode)
- For the purpose of timing, first press the key, and after numbers on the display screen flash, press the or keys to carry out timing adjustment.

### PRESETTING ADJUSTMENT

- For the purpose of presetting, first press the  key, and after numbers on the display screen flash, press the or keys to carry out presetting adjustment.
- After presetting adjustment, the numbers will be steadily shown after flashing for 5s, and the induction cooker will begin presetting countdown. After the countdown elapses, the induction cooker will resume heating automatically.









### SHUTDOWN

- After the work time elapses, the induction cooker will shut down automatically.
  - To shut down ahead of time, press the  key.
- After timing adjustment, the numbers will be steadily shown after flashing for 5s, and the induction cooker will begin countdown.
  - After the countdown elapses, the induction cooker will stop heating automatically and shut down.
  - If timing is not suitable for an individual function, the time for boiling water uses the count-up form.



## INSTRUCTION ON FUNCTION COOKING MODE

Based on cooking effects, you can select different function cooking modes. For the sake of convenient operation, provide the following description:

<p>1. The hot pot mode applies to heating modes such as HOT POT and BOIL. During heating, you can adjust time and firepower at any moment. When water in the pot is burned out or the temperature is abnormally high, the machine is able to shut down or protect itself.</p>	
<p>2. Cooking modes such as STIR-FRY, DEEP-FRY, ROAST and FRY are applicable to high-temperature cooking such as chafing dish. During cooking, the firepower for separate function can only be adjusted on the basis of levels, the time and firepower can be adjusted at any moment for other function. When food in the pot reaches a temperature point required by the function (highest temperatures may vary with different functions), the induction cooker may heat intermittently or stop heating, and resume heating after the temperature decreases a little.</p>	
<p>3. For cooking modes such as PORRIDGE, SOUP and BRAISE other than HOT POT, the induction cooker will control its heating firepower on the basis of timing and temperature of food in the pot. In these modes other than STIR FRY, firepower can be adjusted at any time in the adjustable range, but 2min later, resume automatic firepower control based on cooking effects. After the working time elapses, PORRIDGE and SOUP functions will go into two-hour warm keeping automatically.</p>	
<p>4. The SLOW FIRE cooking mode applies to continual heating with little firepower. When carrying out cooking operations such as SOUP and PORRIDGE, first heat to boiling with large firepower and then stew until thoroughly cooked with "slow fire". The stewing time depending on the raw material and personal taste.</p> <p><b>CAUTION:</b></p> <p>Under this function, firepower is not adjustable. Simply by switching to functions such as HOT POT, you can adjust firepower at will.</p>	
<p>5. The BOIL cooking mode is applied to boiling water. After water boiling from some time, the induction cooker can shut up in an automatic manner.</p> <p><b>CAUTION:</b></p> <ul style="list-style-type: none"> <li>It is recommended that water volume to be boiled should occupy 30%-80% of the pot.</li> <li>The effect of boiling may be a little different because of factors such as the uneven bottom of the pot or weather.</li> <li>A special soup pot or kettle can be selected for water boiling.</li> </ul>	
<p>6. The MILK cooking mode applies to warm milk. The induction cooker heat milk with little power, keeping the temperature within 60 °c - 80 °c.</p> <p><b>CAUTION:</b></p> <p>Optimal result can be achieved when 1L of milk is heated. The effect of milk stewing may be a little different because of factors such as too little milk or the uneven bottom of the pot.</p>	

## INSTRUCTION ON FUNCTION COOKING MODE

7. The TEMP mode is fit of food which have the requirement of temperature, under the mode. The unit will depend the food temperature to control the firepower.



8. The FIERCE FIRE cooking mode is fit of quickly heating. When food in the pot reaches a temperature point required by the function (highest temperatures may vary with different functions), the induction cooker may heat intermittently or stop heating, and resume heating after the temperature decreases a little.



Default heating times are shown in the table below:

Function	Hot pot	Fry	Porridge	Soup	Braise	Roast	Milk	Stir - fry
Default heating time (min)	120	60	120	120	60	60	20	60

**Note: the above table indicates default heating times and does not itemize all default heating times for some products. Detailed time shall be based on actual products.**








## MAINTENANCE

- Before cleaning, please shut down first and then unplug the unit. Carry out the cleaning when the ceramic panel is not scalding.
- After a long time of use, some dust or other dirt may be accumulated at the air entry/air vent. The induction cooker body shall be cleaned lightly with flexible dry cloth. The dust around the air entry and air vent can be cleaned with a flexible brush or cleaner.

**Note: never wash using water.**

- When the ceramic panel is stained, clean with soft wet cloth dipped in little toothpaste or neutral detergent and clean with soft wet cloth until no residue exists.
- When not in use for a long time, please unplug the unit, and protect against dust and insects.

## SUITABLE POTS

<p><b>A</b></p>  <p>Stainless steel pot</p>	<p><b>B</b></p>  <p>Enamel cooking utensils</p>	
<p><b>C</b></p>  <p>Iron kettle</p>	<p><b>D</b></p>  <p>Enamel stainless steel kettle</p>	
<p><b>E</b></p>  <p>Iron oil frying pan</p>	<p><b>F</b></p>  <p>Iron pan</p>	<p><b>G</b></p>  <p>Iron plate</p>



Please use the cooking pan provided along with the unit. It is better not to use other substitutes (especially pressure vessels and pots) so as to avoid any unfavorable influence on operational performance.

If using other pots, please observe the following conditions:

\* Requirement for pot materials: containing magnetic conductivity materials;

\* Shape requirement: flat bottom, with the diameter between 12 -26 cm.

**Note: to achieve a better result, please use standard pots or kettles.**

## JUDGMENT OF ABNORMALITY

PROBLEM		CHECK POINTS	
	After power is supplied, the "ON/OFF" indicator and nixie tube fail to light up.	<ul style="list-style-type: none"> <li>Whether the plug is inserted tightly?</li> <li>Whether the switch, socket, fuse and power cord are in good condition?</li> </ul>	
	The "ON/OFF" indicator lights up, but heating does not start.	<ul style="list-style-type: none"> <li>Whether the pot contains nonconforming materials?</li> <li>Whether the unit is in preset condition?</li> <li>Other reasons. Please send it to a service facility for repair?</li> </ul>	
	Heating stops suddenly during operation.	<ul style="list-style-type: none"> <li>Whether oil in the pot has a too high temperature during chafing dish ?</li> <li>Whether the ambient temperature is too high?</li> <li>Whether the air entry or the air vent is blocked</li> <li>Whether the timing period elapses?</li> <li>The system protection works, and the unit shall be used a few minutes later.</li> </ul>	
Failure codes occur	E6	Protection against high-temperature inside the cooker	<ul style="list-style-type: none"> <li>The unit experiences a high temperature. Heating will resume after the temperature drops and the "ON/OFF" key is pressed again.</li> </ul>
	E3 EA	Protection against high-temperature inside the cooker	<ul style="list-style-type: none"> <li>Protection against high-temperature on the ceramic panel. Heating will resume after the temperature drops and the "ON/OFF" key is pressed again.</li> </ul>
	E7 E8	Protection against over or under-voltage	<ul style="list-style-type: none"> <li>When voltage is back to normal, the unit restores its heating.</li> </ul>
	E1 E2 E4 E5 E6	Protection against abnormality of internal sensor inside the induction cooker	<ul style="list-style-type: none"> <li>When the ambient temperature is too low, the induction cooker will perform automatic protection. Restart or preheat the unit, it will resume the operation.</li> <li>Please contact the service department.</li> </ul>

• The above are the judgment and inspection of common failures. If the problem remains through simple treatment, send the machine to the service agency.

• Please do not disassemble the unit by yourself to avoid any danger and damage to the induction cooker.