

DEVANTI®

INDUCTION COOKTOP

Model No.: CT-IN-D-YL-20K67

Instruction Manual



Note: Before use please read this manual carefully.

Thanks for using our cooker. Please kindly read this user manual carefully before use it, and please well-keep the user manual for future reference. We believe the excellent performance will make your life much more easier and comfortable.

As we are continuously improving our products, so if there is any change to technical specifications without prior notice.

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. TO protect against electrical shock, do not immerse cord, plug or electrical burners in water or other liquids.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts.
6. DO not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance to the Manufacturer may. Cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heater oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other intended use.
14. Use only cookware that is suitable for electric ranges. Make sure the cookware has a flat base/cooking surface. See figure on page 4 for more information.
15. Place a clear resistant pad or mat under the unit before using to prevent possible heat damage to counter or table top.
16. Any maintenance other than cleaning should be performed only by an authorized service repair station.
17. Clean the appliance regularly as a build-up of grease poses a fire hazard.
18. Never cook food directly on the burners. Always use proper cookware.
19. Do not attempt to cut food in cookware while on the heated burners.
20. Do not leave cookware on hot burners unattended. Close supervision is necessary when using the product.
21. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
22. When in use, keep unit a minimum of 10-12 inches away from walls, Place on a stable, heat-resistant surface and in a well-ventilated area. Place the appliance on a dry and horizontal surface.
23. For ling-life performance, avoid dropping anything on the burners.
24. Always pull the plug out from the wall outlet. Never pull the cord.
25. Electric Power. If the electric circuit is overloaded with other appliances, this appliance may not operate properly. The appliance should be operated on a separate electrical circuit from other operating appliances.
26. Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot

SAVE THESE INTRUCTIONS

This appliance is intended for household use only. Do not use outdoors.

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

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

- 1) A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if you exercise caution during use.
- 3) If a longer cord is used please note the following:
The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally.

Description of appliance / accessories

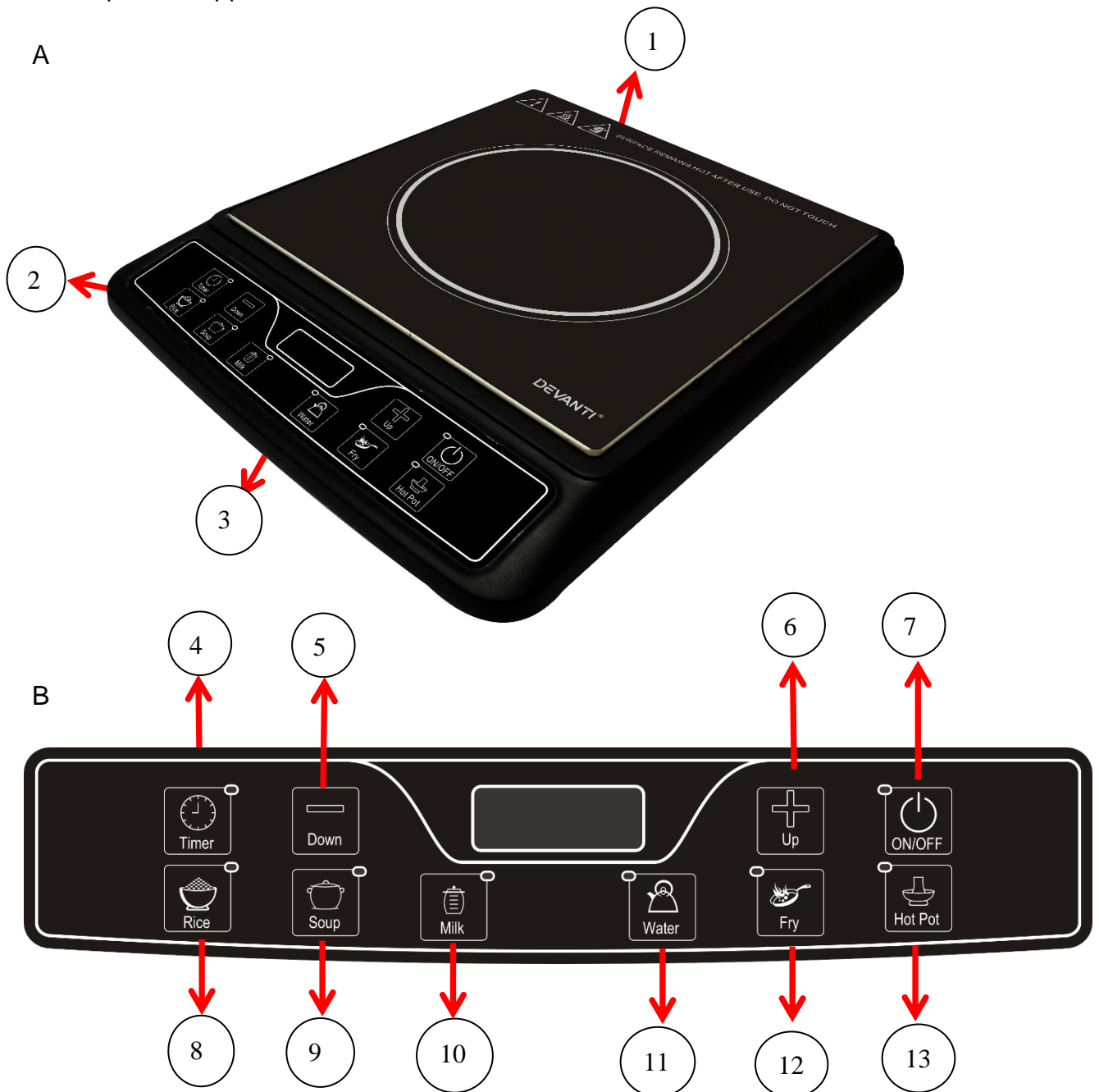


Figure A :

1. Ceramic plate
2. Control panel
3. LED Display

Figure B:

4. TIMER button
5. “-” button
6. “+” button
7. On/Off button
8. Rice button
9. Soup button
10. Milk button
11. Water button
12. Fry button
13. Hotpot button

Specifications

Product Name	:	Induction Cooktop
Model No.	:	CT-IN-D-YL-20K67
Rated Voltage	:	220-240V~
Rated Frequency	:	50/60Hz
Rated Power	:	2000W

Function

Whilst standard hotplates heat up themselves, in an induction hotplate the heat is created in the base of the cookware. The hob itself does not heat up, it becomes hot when food is heated upon it in a pan the heat from the pan reflects onto the hobs (Reverse heating)

This is caused by an energy field that generates heat only in magnetically conductive materials, for example, pans made of iron, In other material, such as porcelain, glass or ceramic, the energy field cannot generated any heating effect.

Suitable cookware

Only use cookware that is suitable for induction hobs:

1, Suitable cookware consists of pots and pans with a base made of steel or cast iron. You can identify these either by means of the markings on the pan or by ascertaining whether a magnet clings to the base of pan.

2, Unsuitable cookware is made from any kinds of metal that is non-magnetic, such as aluminum, copper and stainless steel, as well as non-metal vessels made of porcelain, glass, ceramic, plastics, etc.

If unsuitable cookware is placed on the hobs, "E0" appears in the relevant display.

3, Thin pan bases are better suited to induction cooking than thick sandwich bases, The very short response times to setting modifications (short preheating period, rapid and controllable browning) are not possible when pans with thick bases are used.

4, Only use cookware that is suitable for the size of the hobs. This is the only way to ensure that the induction hob function perfectly.

5, The diameter may not be less than 12cm to ensure that the energy filed has an effect. Do not use pans with a diameter in excess 26cm.

Operation

10 power levels:

Power levels in watts	200	400	600	800	1000	1200	1400	1600	1800	2000
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10 temperature levels:

Temperature levels in °C	60	80	100	120	140	160	180	200	220	240
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TIMER

-1 minute-3 hours for manual-control functions (Hot Pot & Fry).

In manual function mode, press timer button, press either "-" or "+" to adjust timer by 1 minute. Hold pressing the "-" or "+" button will increase or decrease the time by 10 minutes increments.

Preset function: 1minute-24 hours preset time for automatic-control functions (Milk, Boil, Soup & Rice).

1)After power on (after pressing On/Off Button), press timer button, press either "-" or "+" to adjust timer by 1 minute. Hold pressing the "-" or "+" button will increase or decrease the time by 10 minutes increments.

- 2)press the automatic-control functions (Milk, Boil, Soup & Rice).
- 3)press the timer button again, the preset time will be set. After the reservation time ends, the selected function is enabled.

Hot Pot (Manual-control Function)-Press the Hotpot button, power is adjustable from 200W-2000W by using the “-” and “+” buttons. Available for timer.

Fry (Manual-control Function)-Press the Fry button ,temperature is adjustable from 60°C-240°C by using the “-” and “+” buttons. Available for timer.

Milk (Automatic-control Function)-Press the Milk button to get into milk function.

The total working time is 25 minutes. Milk is automatic-control function, don't allow to adjust power, is available for preset and not for timer.

Boil (Automatic-control Function)-Press the Boil button to get into boil function. The total working time is 15 minutes. Boil is automatic-control function , don't allow to adjust power , is available for preset and not for timer.

Soup (Automatic-control Function)-Press the Soup button to get into soup function.

Soup is automatic-control function , don't allow to adjust power , is available for preset and not for timer.

Rice (Automatic-control Function)-Press the Rice button to get into rice function.

Rice is automatic-control function, don't allow to adjust power, is available for preset and not for timer.

UP(+)-Increase the power ,temperature and time.

DOWN(-)-Decrease the power ,temperature and time.

ON/OFF-Switch the cooker and off.

LED DISPLAY-will illuminate to show the function chosen.

Fan proceed to work

After cooking, fan proceeds to work for 3 mins in order to speed machine heat dissipation and stop working automatically.

when in cooking mode, the cooker will be automatic switch off after 2 hours if without other operation except timer and preset.

If there is problem with the induction hob , one of the following error codes may appear on the LED DISPLAY

Error code

Error code	Possible Cause	Solutions
E0	1. There is no vessel on the heating zone 2.The vessel is not suitable or too small	Place a suitable vessel on the heating zone
E2	Temperature sensor open circuit or short circuit	Disconnect the plug from the mains power socket and contact the customer service department
E3	The cooker is being supplied with too much voltage (>270V)	Check and ensure that the cooker is connected to a properly installed mains power socket with 220-240V, 50-60hz
E4	The cooker is not being supplied with enough voltage (<150V)	Check and ensure that the cooker is connected to a properly installed mains power socket with 220-240V, 50-60hz
E5 or E6	The cooker has overheated	Start again after the temperature cool down. If the problem persists, please check if the air intake and outlet is jammed. If not, please return the cooker to the service center for checking and repairing.