

# **Operating Manual**



Thanks for investing in the Ecoheat Induction Cooker. Please read this user guide thoroughly before use. Retain for future reference. Happy Cooking.

Model: EcoHeat Smart Touch

# **The Control Panel and Basic Operation**



## 1 Turning the Cooker On

Push the Power Button TWICE

## 2 Selecting Wattage

- When the unit is turned on, the default wattage of 500 appears on the LED screen.
- To select a wattage, press + or buttons. Watch for indicator light to display.
- To increase wattage press +
- To decrease wattage press —
- L M H B are not buttons, the are indicators, to indicate the selected setting.
- The range of power settings:
  - **L** 500 watts, **M** 1000 watts, **H** 1500 watts or **B** 1800 watts.
- H (1500 watts) is recommend. It is the most common wattage used at home.

### **3** Selecting Temperature

- To select temperature, press the **T/W** button.
- The default temperature of 180°C will appear on the LED screen.
- To increase temperature press +
- To decrease temperature press -

**NOTE** Each time you shift between **Wattage** and **Temperature**, using the **T/W** button, the cooker will revert to its default factory settings of 500 watts or 180°C.

#### PLEASE NOTE

- Cookware must be placed on top of unit to turn on
- Only magnetic cookware will activate the plate





# Variable Energy Settings

#### The cooker has 4 built in variable energy settings

50	<b>DO W</b> (LOW)	1000 W (ME	DIUM)	1500 W (HIGH)	<b>1800 W</b> (BOOST)	
L	<b>500</b> WATTS (LOW)			Use in very lower power situations, eg extended simmering Not suitable for modified inverter use.		
Μ	<b>1000</b> WAT	TS (MEDIUM)		o conserve power o ger off road genera	or for genuine 2 KVA or tors.	
н	1500 WAT	TS (HIGH)	availa		d where 240 volt powe rgy consumption withou	
В	<b>1800</b> WAT	TS (BOOST)		or flash frying or wh uired.	nere rapid heat generati	



when barbequing on the cooker for prolonged periods.

## **Additional Settings**

**ON/OFF** Connect cooker to power. The **ON/OFF** LED light will illuminate. Avoid power overload: Never share a power point or use power board with other appliances.

**STAND BY** When LED panel continually flashes ON/OFF, the cooker is on STAND BY and heating will only occur once the power button is pressed again and the illuminated LED light is on, but ceases to flash.

**AUTO SHUT DOWN** Cooker will shut down within 30 seconds of a pot being removed from glasstop.

**TIMER** To activate timer press lcon down and hold for 3 to 4 seconds. Press icon once and the LED screen will display "0:00". The minute value ":00" will flash. To set, press + or - icons. Range: 0 to 59 minutes. Press icon again to illuminate hour setting. Value will flash "0:" Whilst flashing, press + or - icons to adjust hours from a minimum of 0 to a maximum of 3. To cancel timer, press down on icon for 3 to 4 seconds.

**CHILD LOCK** Press Icon down for 3 seconds to activate child lock. Press down again for 3 seconds to cancel.

## Cookware

Induction friendly cookware with a flat base diameter between 10cm - 26cm is most compatible. Use the 'magnet' test to check induction compatibility. If magnet sticks to cookware base, it is induction friendly. Ceramic, glass and aluminum cookware are not suitable. Cookware with a base diameter less than 10cm is not suitable. Curved and footed bases are not induction friendly. Non induction friendly cookware will activate **Error Code E0** that will illuminate on the LED screen. If suitable cookware is not placed on cooktop within one minute, it will revert to **Stand-by mode**.

## Cleaning, Maintenance

Cleaning the glass cooktop and control panel. Clean with soft wet cloth. For oily residues, clean with soft wet cloth dipped in a little toothpaste or neutral detergent. Wipe clean till residue free. Avoid using scouring pads or harsh abrasives. Air vents: Clean using a flexible dry cleaning brush.

# Safety Notice

- Never use a power board or share a socket with other appliances.
- Keep cooker horizontal and 10cm away from any wall for adequate ventilation.
- Never clean cooker with water whilst powered.
- Keep cookers ventilation slots free and clear at all times.
- Keep metallic utensils clear of glass top during cooking.
- Never use induction cooker if glass top is cracked or damaged.
- Never place an empty pot on cooktop.
- Children should remain clear of cooker at all times.
- Electromagnetic fields are in force and persons with a fitted pacemaker should seek medical advice prior to use.
- Never place the induction cooker on metal surface. This may cause metal surface to heat and cause injury.
- Reflected heat may cause cooktop to heat. Let cool prior to handling.
- Damaged or frayed power cord must be replaced by a licensed electrician.
- Once cooking is completed, keep cooker power on till fan stops. This will cool down internal circuitry and avoid heat damage. The fan will automatically shut down once cooled to a safe level.
- Avoid direct impact or force to the black crystal plate, as it may cause damage.
- Never place cooker on carpet, tablecloth, paper or gas cooktop.
- Always unplug cooker at the power point prior to cleaning.
- Ensure the black crystal plate is cool before storing.

## **Built In Detection and Prevention Sensors**

#### E0 Incompatible Cookware Detection

Non-magnetic cookware placed on the cooker will activate error code **E0**. This will appear on the LED screen.

#### E1 Internal Overheat Detection

Should the internal temperature of the cooker get too high, it will automatically revert to stand-by mode, and display the error code **E1**.

#### E3 Dry Burn Detection

If the cooktop excessively overheats or a pot base exceeds 270°C or burns dry, the cooker will automatically revert to stand-by mode and display error code **E3**.

#### E2 Voltage Abnormality Detection

If an abnormality in voltage or current is detected, the cooker will automatically revert back to stand-by mode and display error code **E2**. The cooker will restart once power returns to normal.

#### **Two Hour Shutdown Protection**

If the cooker is on for longer than two hours without a mode or function icon pressed, it will automatically revert to stand-by mode. (Unless timer is preset for a longer period).

#### **One Minute Shutdown Protection**

If a pot is removed from the cooktop for longer than 30 seconds, the cooker will stop heating and automatically return to stand-by mode and display error code **E0**.

#### E4 Internal Thermostat Shortening

If an abnormality In thermostat function is detected the cooker will automatically revert to standby mode and display error code **E4**. An electrician should conduct testing to establish thermostat functioning correctly.

#### E5 IGBT Board Malfunction

The IGBT board has a short circuit or open circuit condition and an electrician should investigate.

## **Troubleshooting Checklist**

The Problem	Troubleshooting Guide		
1. Power is switched ON at point, but no sound can be condition. be heard, or the POWER icon has been pressed but LED light isn't on.	<ul><li>a. Check to see power point is working.</li><li>b. Check to see if plug is in good</li></ul>		
<ol> <li>The cooker shuts down after 60 seconds and alarm sounds.</li> </ol>	<ul><li>a. Is the pot induction friendly?</li><li>b. Have you placed pot in centre of the cooktop?</li><li>c. Is the base diameter of the cooker wider than 12cm?</li></ul>		
3. The cooker stops suddenly during cooking.	<ul> <li>a. Is the pot's base heat too high (above 270°?)</li> <li>b. Is the ventilation inadequate or airflow blocked surrounding the cooker?</li> <li>c. Has timer been accidentally activated and time has expired?</li> <li>d. Has an error code appeared indicating power voltage or fuse problem?</li> </ul>		

## **Specifications**

Rated voltage	Rated Frequency	Rated Power	AMP
240V	50Hz	500W	2.08
240V	50Hz	1000W	4.16
240V	50Hz	1500W	6.25
240V	50Hz	1800W	8.33

## Warranty

ALL ECOHEAT INDUCTION COOKERS ARE SOLD WITH A 12 MONTH MANUFACTURE'S WARRANTY.

We trust you'll love cooking with Ecoheat.







#### **Ecoheat Induction Cookware**

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