

EUREKA[®]

SINGLE HOB INDUCTION COOKER

INSTRUCTION MANUAL

EIC SHBT



PLEASE READ ALL INSTRUCTIONS
CAREFULLY BEFORE USE

IMPORTANT REMINDERS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. 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 the use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children. To ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative.
8. **DO NOT** use outdoors.
9. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
10. A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.
11. Always, disconnect appliance from outlet when not in use. To disconnect, turn any control "OFF", then remove plug from wall outlet.
12. **DO NOT** use appliance for other than intended use.
13. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot liquids. Do not overfill cookware used on the appliance to avoid spilling when contents are boiling.
15. People with pacemakers or similar medical devices should use care when standing near this induction cooker while it is powered on. The electromagnetic field may affect pacemakers or similar devices. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information regarding the possible effects of electromagnetic fields emitted by induction cookers.
16. Use proper judgement and caution while using the induction cooker in outdoor environments and public areas. This Appliance should never be set-up around unattended children or those unaware of its presence. The appliance should be situated on a flat, stable surface, away from water sources such as pools, spas, sprinklers, hoses, etc.

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SPECIFICATIONS

Model Code:	EIC SHBT
Voltage:	220-240V a.c.
Frequency:	50/60Hz
Rated Power:	2000W
Rated Current:	8.7A

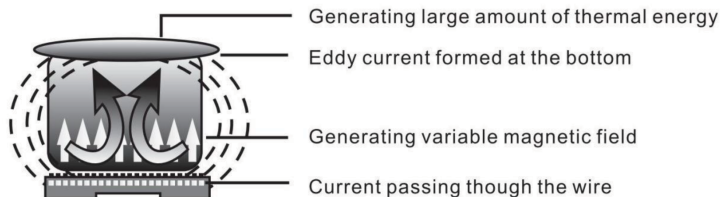
POWER LEVELS

Display	P1 - P3	P4	P5	P6	P7	P8	P9
Power (W)	1200 Discontinuous working	1200	1400	1500	1600	1800	2000

Remark:

For P1 - P3, the machine is working discontinuously.
For P4 - P9, the machine is working continuously.

WORKING PRINCIPLE



The Induction Cooker is mainly based in the electromagnetic induction technology. The sophisticated electronic circuitry of the induction hob produce high frequency electromagnetic field resulting high heat energy which heats up the bottom of the vessel and pass on the food directly effecting very fast cooking with thermal efficiency up to 85%.

CHOOSING THE RIGHT COOKWARE FOR INDUCTION

- 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.



Induction

- 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:

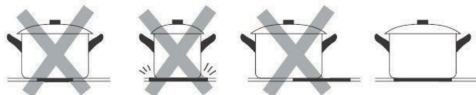
1. Put some water in the pan you want to check.
2. Turn on and wait for 3 minutes to check if water gets hot.

- Cookware made from the following materials is not suitable: pure stainless steel, aluminum 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 center your pan on the cooking zone. The diameter may not be less than 12 cm to ensure that the energy field has an effect. Do not use pans with a diameter exceeds 26 cm.



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



OPERATING INTRUCTIONS

Do not use induction cooker with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

Ensure the air vent of the induction cooker is not block and keep utensils away from the ceramic plate.

Ensure a suitable cooking vessel is placed onto the cooking zone with food or liquid in it.

1. ON / OFF

- 1.1 Plug the power cord of the induction cooker into a standard 10A power outlet. A “beep” will sound and all indicators on the control panel will lit for around 2 seconds. The the induction cooker will go into “OFF” mode.
- 1.2 Press “Power Switch” once the induction cooker will be switched to STANDBY mode.

2. Self-designed cooking function (3 cooking programs: Hot-pot / BBQ / Stir-Fry)

- 2.1 Hot-pot: Press the “Function” key. The Hot-pot indicator lights up and the LED screen shows “1200”, which represents the machine is working under the preset power of 1200W. You can adjust the power by pressing the “+” or “-” key. A total of 9 levels of power can be adjusted. After selecting power, you can press the “Timer” key to set the cooking time. If no cooking time is set, the machine will automatically shut down after 2 hours.
You can continue to press the “Function” key to select other cooking functions or press the “ON/OFF” key to stop the machine.
- 2.2 Stir Fry: Press the “Function” key to select the Fry program. The corresponding indicator lights up, and the LED screen shows “1800”, which represents the machine is working under the preset power of 1800W. You can adjust the power by pressing the “+” or “-” key. A total of 9 levels of power can be adjusted. After selecting power, you can press the “Timer” key to set the cooking time. Id no cooking time is set, the machine will automatically shut down after 2 hours.
Note: It's suggested to use a flat-bottomed pot or pan for better cooking performance when using Fry Program.
- 2.3 BBQ: Press the “Function” key to select the BBQ Program. The corresponding indicator lights up and the LED screen shows “160C”, which represents the machine is working under the preset temperature of 160C. You can adjust the temperature by pressing the “+” or “-” key. A total of 9 levels of temperature can be adjusted. After selecting temperature, you can press the “Timer” key to set the cooking time. If no cooking time is set, the machine will automatically shut down after 2 hours.

3. Automatic cooking function (3 cooking programs: Soup / Water / Warm)

- 3.1 Soup: Press the “Function” key to select the soup program. The corresponding indicator lights up. The LED screen shows “2:00”, which represents the machine working under the preset power of 1600W and the cooking time is two hours. The power can not be adjusted by pressing the “+” or “-” key. When “2:00” flashes, the cooking time can be adjusted by pressing the “+” or “-” key, up to 3 hours.
- 3.2 Steam: Press the “Function” key to select the Steam program. The corresponding indicator lights up. The LED screen shows “0:30”, which represents the machine is working under the preset power of 2000W and the cooking time is 30 minutes. The power can not be adjusted by pressing the “+” or “-” key. When “0:30” flashes, the cooking time can be adjusted by pressing the “+” or “-” key, up to 3 hours.
- 3.3 Warm: Press the “Function” key to select the warm program. The corresponding indicator lights up. The LED screen shows “0:20”, which represents the machine is working under the preset power of 800W and the cooking time is 20 minutes. The power can not be adjusted by pressing the “+” or “-” key. When “0:20” flashes, the cooking time can be adjusted by pressing the “+” or “-” key up to 3 hours.

4. Timer Function

- 4.1 To use timer function during cooking, press “Timer” once. The digital display will show “0:00”, then simply rotate the knob on the cooker to adjust the timer.
- 4.2 Once the desired time is selected, the timer will automatically be set within a few seconds. The display screen will show the power / temperature and the remaining time alternately every 5 seconds.
- 4.3 To cancel the Timer function, press again on the “Timer” button.

5. Child Lock

You can lock the control panel to prevent unauthorized use (e.g. by children accidentally switching on the cooking zones).

Press the “Lock” key and the machine enters lock mode. The control panel is locked except for the “On / Off” key. Press the “Lock” key for 2 seconds to exit the lock mode.

MAINTENANCE

1. Clean after each used. Disconnect plug and wait the unit has cooled down
2. If the surface plate gets dirty, just wipe it with wet cloth.
3. Keep the unit clean to prevent insects from entering the unit.
4. For the exhaust vent, clean it with brush or cotton.
5. If there is something wrong with the unit, it must report and repair only by the manufacturer or Accredited Service Center.

ERROR CODES AND TROUBLE SHOOTING

When the induction cooker does not function normally or experience a fault, an error code will be displayed. Follow below table for the actions need to be taken for troubleshooting.

Note: If there are any abnormalities found during use, please turn off the induction cooker immediately and unplug the power cord. Before the issue is resolved, do not continue to use the appliance.

Error Code	Cause	Remedy
E0	No cooking vessel on the cooking zone or vessel is not suitable for induction cooker	Place a suitable cooking vessel with food or liquid in it on the cooking zone.
E1	Voltage is lower than 85V	Check the voltage on the power outlet, make sure it is within the rated voltage of the induction cooker.
E2	Voltage is higher than 275V	

E3	Surface sensor open or short circuit	Contact Customer Support or place of purchase.
E4	Surface temperature over 280 degrees	1. Make sure the cooking vessel is suitable for induction cooker and the
E5	IGBT temperature over 105 degrees, overheat protection activated	base is flat and even. 2. Make sure the cooking vessel is not empty or oil and food is not overheated or burnt. 3. Make sure the air vents are not blocked and cooling fan is working. 4. Turn off the induction cooker and let it cools down before trying it again. 5. If this issue keeps happening, contact customer Support or place of purchase.
E6	IGBT sensor open or short circuit	Contact Customer Support or place of purchase.
E7	Faulty ceramic plate temperature sensor	
EC	Control panel communicating error	



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Thank you for patronizing our products!

For more comments and suggestions, please call our hotline numbers:

0998-584-2057 / 0917-814-5356