



Induction Cooker

Model No FIC TASTO 2011S



Dibuat untuk dan diedarkan oleh:

FIMACO SDN BHD (110749-V)

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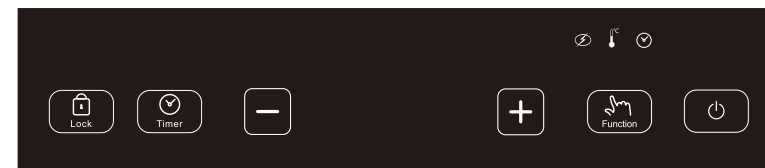
I .Specification











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|------------------|------------------|
| 1). Item No.: | FIC TASTO 2011S |
| 2). Power Rate: | 500W - 2000W |
| 3). Voltage: | 220-240V~50/60Hz |
| 4). Temperature: | 60-240℃ |

II .Cautions

- 1). Do not plug with wet hands.
- 2). Do not plug into a socket where several other appliances are plugged in.
- 3). Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
- 4). Do not modify the parts, or repair the unit by yourself.
- 5). Do not use the unit near flame or wet places.
- 6). Do not use where children can easily touch the unit, or allow children to use the unit by themselves.
- 7). Do not place on unstable surfaces.
- 8). Do not move the unit when the pot or the pan is on it.
- 9). Do not heat the pot empty or overheat the pot.
- 10). Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
- 11). Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- 12). Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13). Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- 14). If the surface is cracked, switch off and take to the service center immediately.
- 15). Do not block air intake or exhaust vent.
- 16). Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- 17). Do not place the unit near to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.
- 18). The power cord must be replaced by qualified technicians.

III.How to Use

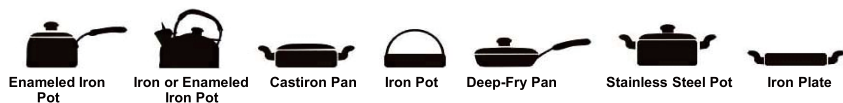


- 1). Place suitable cooking utensils in the center of the top plate and plug in, then pressing , and then will show "ON", Pressing  button, the light of  will shine, and the cooker will heat the cookware at 1800W. The power rate can be adjusted by "+" or "-", Please be noticed that the power rate is from 500~2000W.
- 2). Pressing  button, ,  and timer can be transformed circularly. This induction cooker is equipped with memory function. The power level, temperature level and timer level interval will be stored even you change  to Timer and the back to power.
- 3). Press the "+" or "-", the  can be adjusted from 500~2000W, the  can be adjusted from 60℃ to 240℃, and the Timer can be adjusted from 0 minute to 180 minute. Be noticed that if you want to cancel Timer, you just need to adjust to 0 during the Timer state. And if there is no operation in two hours, the unit will be off automatically.
- 4). The appliance is equipped with an overheat protection. If the pot or pan is getting too hot, the appliance will switch off power, a buzzer sounds and on the display occurs "E2". Should this happen, wait for some minutes and cool the appliance down. After that, the appliance works without problems. If meat or vegetables should be roasted, please use the temperature function to avoid any over heating .
- 5). When take away the cooking pot during the working state, the induction cooker will make a sound "bi", then the unit will be off 1 minute later automatically.
- 6). Lock, press the Lock button, it could lock the function you want, The induction cooker has no response when press any other button during this state (except ) , if you want to select other function, press the Lock button for 3 seconds, every button will be work normally.

IV. Usable and Non-usable Utensils

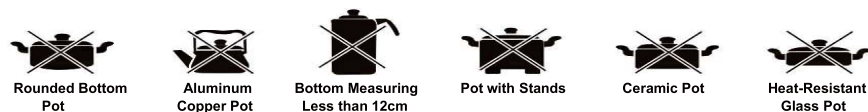
1). Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12-26cm.



2). Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 12cm.



V. How to Clean

- 1). Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.

- 2). If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
- 3). Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4). Wipe using dish washing agent and damp cloth.
- 5). Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6). Never run water over the unit (Water gets inside may cause malfunction).

VI. TROUBLESHOOTING

Error Message	Cause	Solution
E0	No pan or unsuitable pan	Use pan or suitable pan
E1	Temperature of IGBT is too high or the fan inside is not working, or sensor organ is failure.	. First Cleaking ventilation slots if blocked. If no then let the device cool off for a few minutes, then try to operate the device again . . Contact supplier to repair
E2	Sensor is failure or the temperature of the pan is too high (when the pan is dry or the unsuitable pan, the temperature will be very high, the induction will cut the power to protect the IC chip)	. Remove the cookware from the hob. Let the device cool off for a few minutes, then try to operate the device again.
E3	voltage is unusual.	. Pls check the voltage first, then try to operate the device again.