



Operating manual
of
IH Heater



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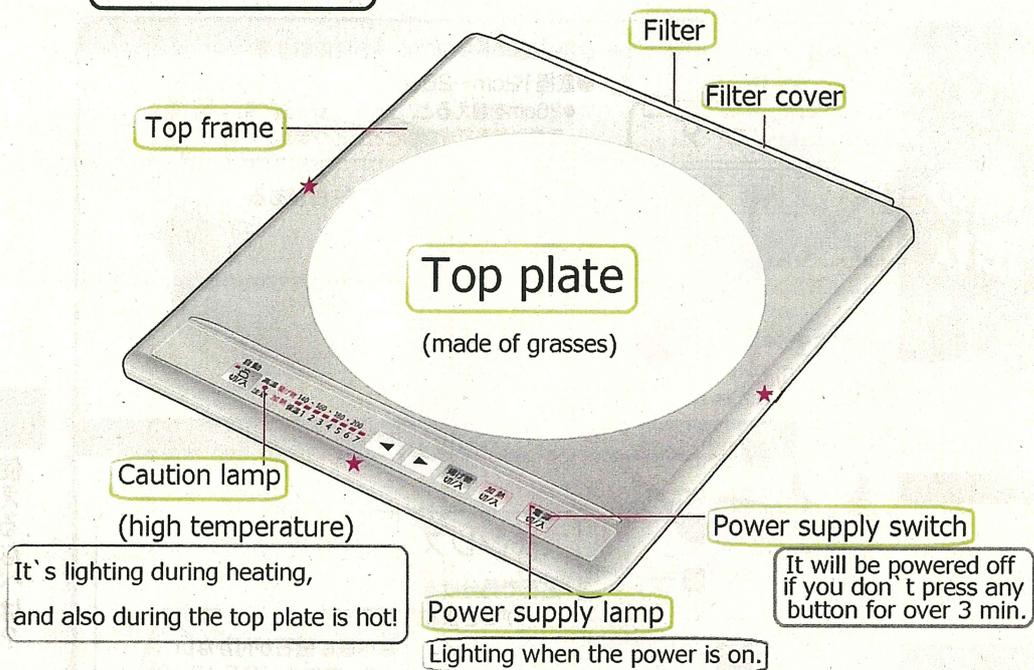
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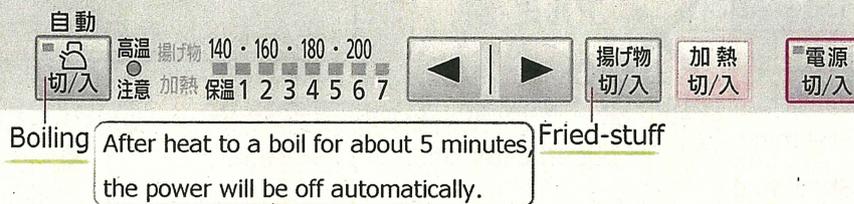
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Part Names



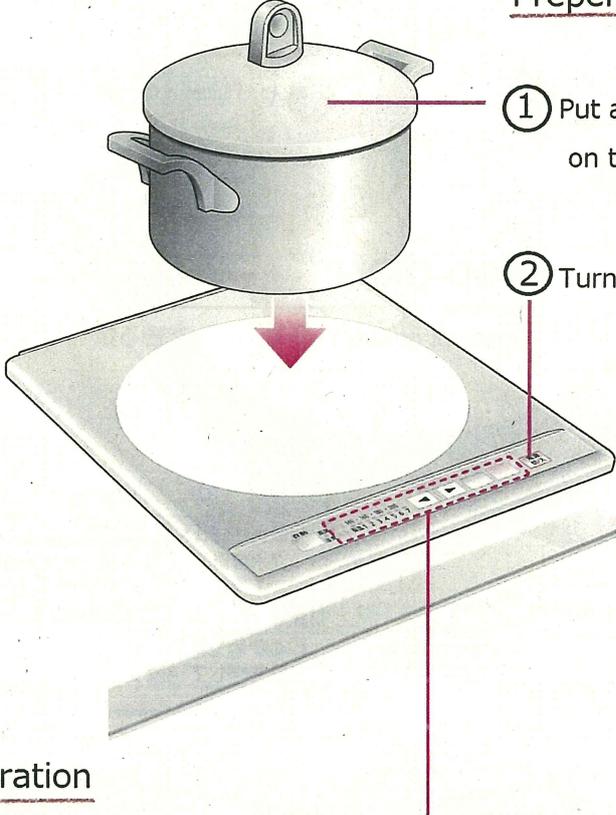
Operating part



How to use

Cooking

Preparation



① Put a pan or a frying-pan on the middle of the top plate.

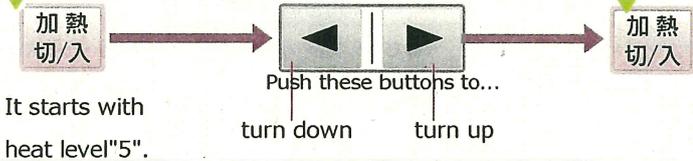
② Turn on the power supply.

Operation

- Boiling
- Steaming
- Stir-frying
- Baking

① Press this switch to put a heater on. ② Adjust the level of heat power.

③ Press this switch to put a heater off.

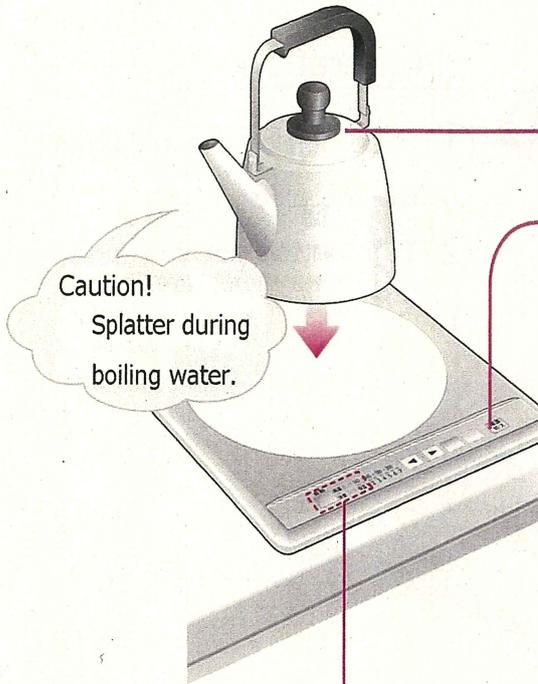


It starts with heat level "5".



How to use

Boiling some water



Preparation

- ① Put a kettle or a pan with some water in on the middle of the top plate.
- ② Turn on the power supply.

• You can boil 1 to 2 L of water .
• It's better to pour water into kettle up to 60% of its full capacity.

Operation

- ① Press this switch to put a heater on.

boiling water



about 5 min. per 1L

The buzzer will ring when it comes to heat to a boil.

It starts keeping water warm.

lighting



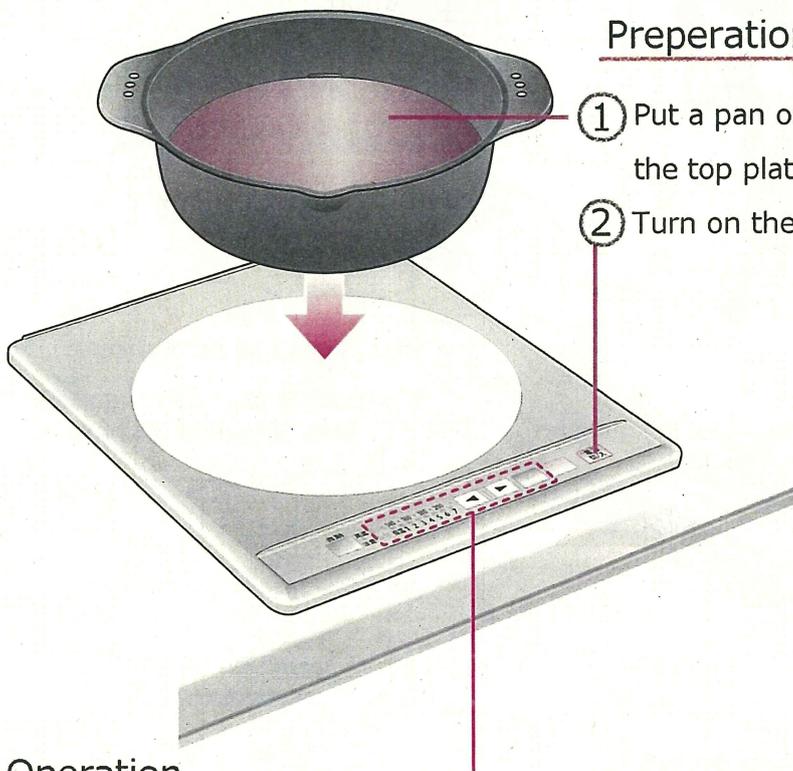
保温

about 5 min.

The buzzer will ring and it stops keeping water warm.

(A light outs.)

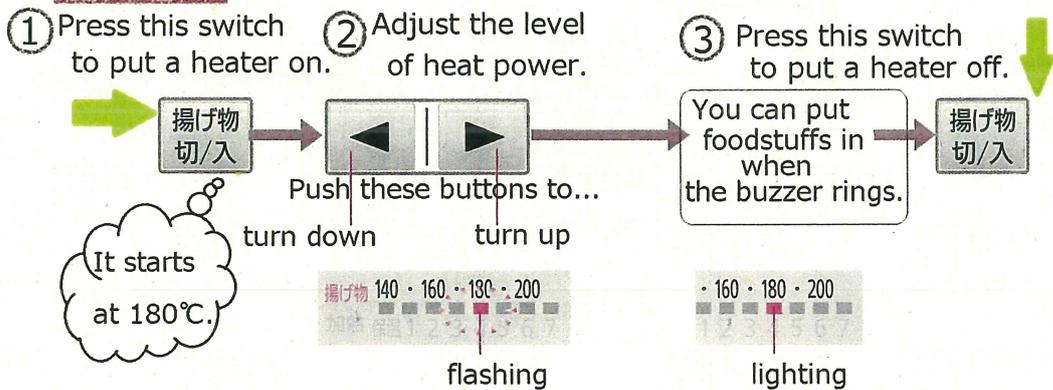
Fried-stuff



Preparation

- ① Put a pan on the middle of the top plate.
- ② Turn on the power supply.

Operation



Care & Cleaning

Firstly, check the power supply to be powered off and the machine to be cooled down.

You can cook comfortably with everyday cleaning!

Top Plate

light grime

Wipe it with a damp cloth.

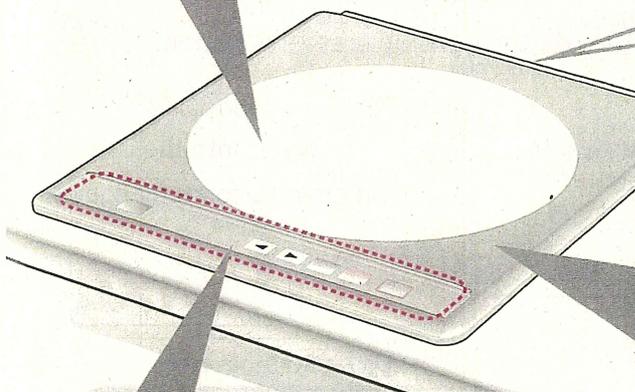
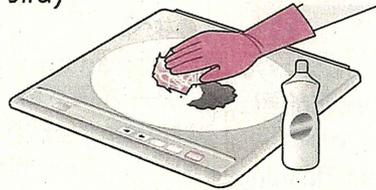
oil spot

Firstly, transfuse the detergent into a cloth. Then, wipe the oil spot with the cloth.

heavy grime

Firstly, put polishing powder (ex. Jifu) on the grime. Scrape the grime away with rumped plastic or foil.

Please use only neutral detergent!



Over the Filter Cover

When it's getting dirty, wipe it frequently.

Operating Part

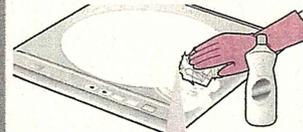
Wipe the grime with a cloth transfused neutral detergent.

Top Frame

When it's getting dirty, wipe it frequently.

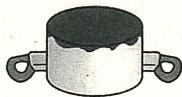
Heavy grime

Firstly, put polishing powder (ex. Jifu) on the grime. Scrape the grime away with rumped plastic.



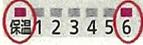
Please use plastic only!

Advice



It's better to remove the grime on the bottom of pans.

If you find these signs...

Signs	Causes	How to fix it
 flashing alternately	The filter is clogged. This sign appears when inside of the cabinet is extremely and it's unable to intake air. → Please call a store.	<ul style="list-style-type: none"> Remove the things clogging the filter. Clean the filter.
 These display parts are flashing.	There's no pan on the plate. Moving the pan during use. The pan is out of the correct position. Using an unsuitable pan. Heating small objects made from metal.	<ul style="list-style-type: none"> Put a pan. Put the pan on the middle of the plate. Use a suitable pan. Remove those objects.
This machine will be powered off in a minute, if you don't press any button after any trouble occurred.		

Fix the problems in the ways shown below, and turn off the signs by press this button. → 切/入

 flashing alternately	Heating a pan with no foodstuffs or water for over 15 min.	Put some foodstuffs or water into the pan and operate correctly again.
 flashing alternately or The temperature of oil seems to be too low or too high	Using an unsuitable pan. There's grime on the top plate or at the bottom of a pan. Frying things when the top plate is still hot. Pre-warming hot oils. Adding some oils during pre-warming.	<ul style="list-style-type: none"> Use a suitable pan. Clean up the top plate and the pan. Fry things after the top plate is cooled down. Use oils at normal temperature for pre-warming. Set the temperature again.
This sign also appears when you cook in fried-stuff mode.		

When the heater seems to be breakdown...

Cases	Causes	How to fix it
Heating power is getting low.	The temperature at the bottom of the pan is getting too high.	Please leave it lay. It will work well when the temperature is getting low.
	Using earthen pot.	Please don't use any earthen pot.
There're noises coming from the heater.	It's the sound of a cooling fan.	It will stop automatically when the machine is fully cooled down.
There're noises coming from the pan during heating.	It's the sound of resonance.	It's no problem. It could be stop if you display the pan.
	Setting aside the pan during heating.	It's no problem. Please wait until the top plate is fully cooled down.
At the time you fry things <ul style="list-style-type: none"> • The pre-warming time is too long. • The temperature of oil is too low 	Frying things when the top plate is too hot. Using old oils. There're some chaffs at the bottom of the pan.	Please wait until the top plate is fully cooled down. Use new oils. Remove the chaffs frequently.
There's no buzzer ringing when water is boiling.	It's no problem that the buzzer rings after 3 min. have passed since water was going to heat to a boil.	
	Using an unsuitable pan. The amount of water is under 1 L. Using hot water.	Use a suitable pan. Keep the amount of water to be 1 to 2 L. Use water at normal temperature.
The buzzer rings before water is going to heat to a boil.	The amount of water is over 2L. Using a thick-bottomed pan. Move the pan or add water during heating. The heater or the bottom of the pan is dirty.	Keep the amount of water to be 1 to 2 L. Use a flat-bottomed pan. Please don't move the pan or add some water during heating. Clean up the heater and the pan.

