

TRUFROST & BUTLER

USER MANUAL

**Countertop Induction Cooktop
with Temperature Probe:
CIH 3.5 Pro**

1. Specification

1. Item No.: CIH-3.5 PRO
2. Power Rate: 350W - 3500W
3. Voltage: 220-240V ~ 50-60Hz
4. Temperature: 40°C-240°C

2. Importance

Please read carefully the following instructions before using the induction cooker.

1. Do not plug with wet hands in order to avoid getting electric shock.
2. Do not plug into a socket where several other appliances are plugged in.
3. Do not use if the power cord is damaged or the plug does not fit the socket safely.
4. Do not open the cooker to replace spare parts by yourself.
5. Do not use the cooker closed to flame or wet places.
6. Do not use where children can easily touch the cooker, or allow children to use the cooker by themselves.
7. Do not place on unstable surfaces.
8. Do not move the cooker together with a pot.
9. Do not heat a pot empty or overheat to avoid dry boiling.
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 cooker close to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards or cassette tapes.
18. The power cord must be replaced by qualified technicians.
19.  The surface is liable to get hot during use.
20. 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 use of the appliance by a person responsible for their safety.
21. The temperature of accessible surfaces may be high when the appliance is

operating.

22. Aluminium foil and plastic vessels not placed on hot surfaces.
23. The glass-ceramic surfaces are not to be used for storage.
24. Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the hob surface within the cooking zones since they could get hot.
25. Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface.
26. Only use vessels of the type and size recommended.
27. After use, switch the hob element off by means of its control. Do not rely on the pan detector.
28. Appliance not to be cleaned with water jet.
29. Any repairs shall be carried out only by persons trained or recommended by the manufacturer.
30. Care be taken to ensure that the splashback and surrounding area free of metallic surfaces.
31.  Non-ionizing electromagnetic radiation.
32. Appliance is not intended to be operated by means of an external timer or separate remote-control system.

Warning: Children should be supervised to ensure that they do not play with the appliance.

3. How to Use

1. Please put suitable cookware onto the plate of induction cooker, and connect the plug to suitable socket. After connected, the light of ON/OFF will shine, indicating that the power is connected normally.
2. Pressing ON/OFF, the light of HEATING will shine, indicating that the induction cooker is entering the state of heating; the default power of heating is 2100W. Adjust the power rate from level 350-3500 by "-" or "+". The induction cooker can heat continuously even at the lowest power of 350W.
3. Pressing POWER/TEMP button to switch to temp mode, the light of TEMP will shine. The default temperature is 120°C, Adjust the temperature from 40°C to 240°C by "-" or "+".
4. Adjust the time from 0 minute to 180 minutes by "-" or "+" at the state of Time.
5. If you want to cancel TIMER function, simply press ON/OFF. Press ON/OFF to start again.
6. This product is with a thermocouples, which can measure the temperature of the food directly. When using this function, please make sure the thermocouples is inserted into the induction cooker and it's clean to insert into the food/water inside the pot while cooking. Then press the function key 

to active. In this mode, the induction cooker will work according to the temperature that measure by the thermocouples. If need to cancel the function, simply press the function key or the ON/OFF key.

7. When pressing ON/OFF during the working state, the induction cooker will stop working immediately. After stopping working, the fan will cool down the induction cooker for one minute, and then will be off.
8. The induction cooker will shut off automatically if there is no any operations within 2 hours.
9. The temperature of accessible surfaces may be high when the appliance is operating.

4. Usable and Non-usable Utensils

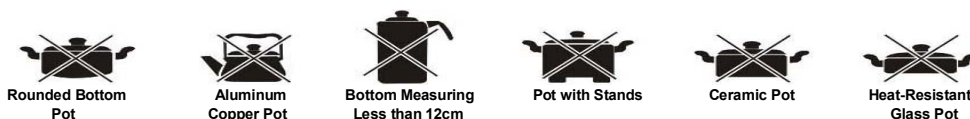
1. Usable Pans

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



2. Non-usable Pans

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



5. How to Clean

1. Unplug and wait until the cooker is cooled down completely. Clean the cooker after using each 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).
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

6. Possible malfunctions

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

Error code	Cause	Solution
E0	• No pan on the hob or not suitable cookware	• Place the appropriate cookware with food on the hob
E1	• The device heats up extensively (due to e.g. covered ventilation slots) • Parts are damaged (e.g. transistor)	• Clear the ventilation slots. Let the device cool off for a few minutes; afterwards the device is ready for operation. If the error code is displayed when the device has cooled off, contact the supplier. • Contact the supplier
E2	• The overheating protection is on and the device will switch off	• Pull the plug from the socket. Remove the cookware from the hob. Let the device cool off for a few minutes; afterwards restart the device.
E3	• Short lasting power cut	• Pull the plug from the socket. After a few minutes, plug in the device again. Have an electrician to check the power supply.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device);
 - date of purchase.

Marketed globally by:

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