

TRUFROST & BUTLER

USER MANUAL



**Drop In Induction Warmer:
DIW-1.0**

I .Specification

- 1). Item No.: DIW-1.0
- 2). Power Rate: 1000W
- 3). Voltage: 220-240V / 50Hz
- 4). Temperature: 40°C-100°C

II . 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 to avoid the possibility of electric shock and then 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.  CAUTION: Hot surface.
20. For safety reasons (children) various buttons do not respond when they are shortly touched. Press the keys on the entire surface with your finger.
21. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
22. The appliance is not intended to be operated by means of an external timer or separate remote control system.
23. After use, switch the hob element off by means of its control. Do not rely on the pan detector.
24. Appliance not to be cleaned with water jet
25. Any repairs shall be carried out only by persons trained or recommended by the manufacturer
26.  This product contains recyclable materials. Do not dispose this product as unsorted municipal waste. Please contact your local municipality for the nearest collection point.

Protecting the environment

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

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

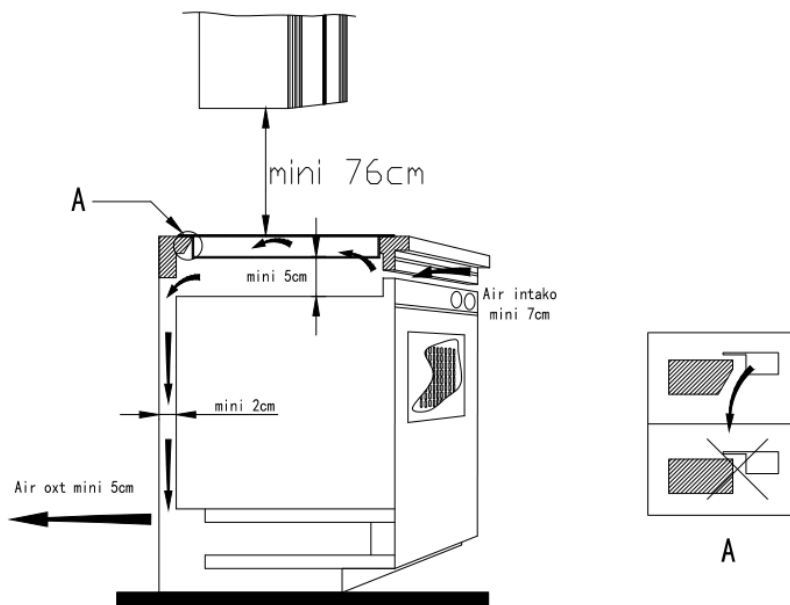
Induction hotplate appearance



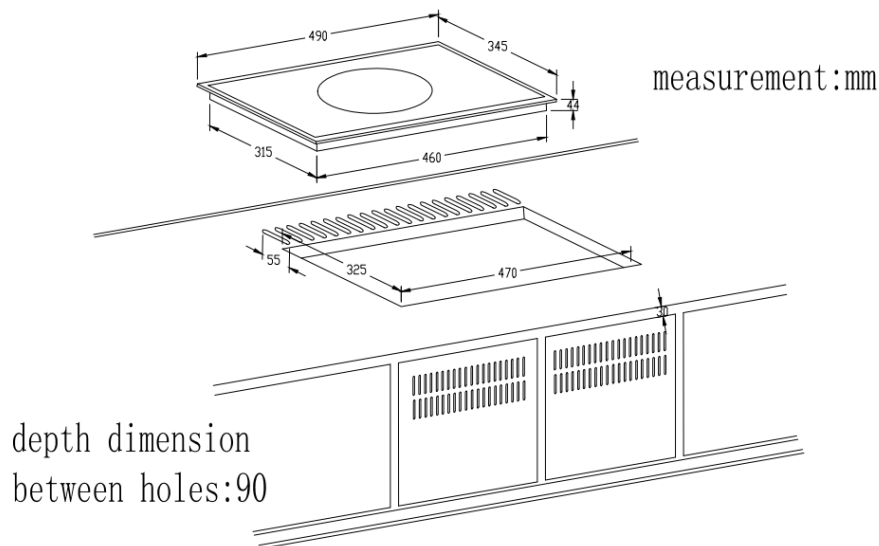
Selection of installation equipment

Drill holes on the table surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50 mm space shall be preserved around the hole. Be sure the thickness of the table surface is at least 30mm. Please select heat-resistant table material to avoid larger deformation caused by the heat radiation from the hotplate. As shown in Figure (1)

Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



Under any circumstances, make sure the induction hotplate is well ventilated and the air inlet and outlet are not blocked. Ensure the induction hotplate is in good work state. As shown in (2)



III. How to Use

1. Place suitable cooking utensils in the center of the top plate and plug in the socket.
NOTE! Do not leave your pan on the appliance while empty as this may lead to damage to your pan
2. Switch on the appliance. You can see the settings on the display. Minimal setting is 40 °C , temperature setting is: 40°C,45°C,50°C,65°C,70°C,75°C,80°C,85°C,90°C,95°C,100°C. Note! If the appliance beeps after being switched on, the pan you are using is not suitable for induction or the appliance is defective. In case of any doubt, always contact the supplier of your pan!
3. Once you have reached the required result, you can switch off the appliance by turning the switch to the position of 0.
4. If you do not use the appliance for an extended period, remove the plug from the wall-mounted electrical socket and remove the pans from the appliance. NOTE! Allow the appliance to cool off before you touch it. The glass plate is very hot after use.
5. 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 "E02". Should this happen, wait for some minutes and cool the appliance down. After that, the appliance works without problems.
6. The induction cooker will shut off automatically if there is no any operation within 2 hours.
7. This appliance is liable to get hot during use.

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 to 22cm.



Warm tips:

Please use the recommended type and size of the vessel specified in instruction manual. (The vessel with diameter of 20cm is most suitable for this induction cooker cooking zone use)

1) Non-usable Pans

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



Rounded Bottom
Pot



Aluminum
Copper Pot



Bottom Measuring
Less than 12cm



Pot with Stands



Ceramic Pot



Heat-Resistant
Glass Pot



In the aluminum alloy pot body, welded stainless steel chassis of the container, in normal use, can not reach the rated output power/

Warm tips:

To prevent the high temperature vessel damage the induction cooker, please remove the vessel with high temperature cooking oil after the induction cooker was used for frying foods and not intend to use again.

After use, touch the rotate on / off switch to turn off the appliance. It is normal for the cooling fan still operated until the detected internal temperature lower than 80°C

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).

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.

7)the instructions shall state that the surfaces are liable to get hot during use

8)Metallic objects such as knives, forks, spoons and lids not to be placed on the hotplate since they can get hot

9) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

VI. 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	<ul style="list-style-type: none"> No pan on the hob or not suitable cookware 	<ul style="list-style-type: none"> Place the appropriate cookware with food on the hob
E1	<ul style="list-style-type: none"> The device heats up extensively (due to e.g. covered ventilation slots) Parts are damaged (e.g. transistor) 	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> The overheating protection is on and the device will switch off 	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Short lasting power cut 	<ul style="list-style-type: none"> 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.

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