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INDUCTION / CERAMIC HOB



MODEL : IKA-RIC2218

USER'S MANUAL

ATTENTION

Please read this manual before operating. We reserved the right to make technological functional and surface modifications so as to improve the performance and function of our products.

Introduction

IKA two zones built-in induction and ceramic cooker ,adopts electromagnetic heating and radiate heating theory, controlled by the micro-computer and touch sensor control system.

There are multi-functions that can meet various demands of cooking. They are the ideal product for the modern families.

Function & Characteristics

- **Energy-efficient:** It adopts the new calefaction principle . The thermal efficiency is extremely high. It is both time-saving and energy-saving. Calefaction begins when a cookware is on and heating is stopped when the cookware is removed.
- **Safe and environmental -friendly:** User's safety and environmental friendliness of the cooker are our top priority. Only cookware of ferromagnetic materials would be heated for the induction cooker. This induction cooker will enter into self-protection which is to stop heating under such circumstances:
 - 1.when there is no cookware placed on it.
 - 2.when the cookware is overheated.
 - 3.when the input current is too high.If the cooker stove is being turned on but leave idle, it will automatically shut down in 2 hours. The surface of the cooker is made of the imported heat-resistant ceramic plate which is insulated and guarded from leakage. The cooker is free from typical problems like leakage, explosion, flaming burns, etc. The number of accidents are greatly reduced. It is fireless and smokeless in the course of cooking so that cuisine is made much easier. In the meantime, it also contributes to cozy and ideal living environments and good health of family members.
- **Multi-functional:** It adopts latest newest micro-computer chip program control. It offers multiple scales for heating power regulation and temperature control. It also offers 4 hours time setting .The induction cooker can automatically detect whether there is cookware placed on it or not.
- **Easier to clean:** The advanced heat-resisting ceramic panel is easy to clean and to maintain. It is also free from burning damage if vegetable juice or soup is overflowed. This induction cooker can be easily clean up with a gentle wipe of cloth.
- **Touch sensor control operation:** Touch sensor control system design. All control operation can be conducted easily by pressing on the control panel.
- **Intellectual power:** In order to accommodate to family use, the total power for the double zone of cooker should not be too large. But in order to meet cooking requirement, the maximum power of each cooker should not be too small. So this cooker adopts intellectual power distribution technology, of which micro-computer can distribute total specified power to each cooker based on the requirement of each respective zone.

Illustration Of Control Panel



- **ON/OFF:** After power connection, press this key for 2 seconds to switch on; press this key again to switch off.
- **Function:** Select cooking function.
- **Heating:**Select heating function.
- **Increase and decrease:**For hot pot, frying and timer, slither clockwise or anti-clockwise " " to increase or decrease power for hot pot , increase or decrease temperature for frying, increase or decrease set time.
- **Timer:** After entering cooking function, press this key, digital display indicates the timer and you may set timer. Press this key again to make digital display indicate power or temperature.
- **Lock:** Press this key for 2 seconds to lock, cooker will enter into lock status. No key can be operated except lock, key. Press this key for 2 seconds to cancel lock status.

Operation Instruction

- **Power Connection:** Insert power plug into socket. The cooker will make a short sound to indicate power is connected and cooker is at stand-by states.
- **Heating:** Place cookware on heating area, press "ON/OFF" key for about 2 seconds until LED display is turned on and flickers. Press "Heating" key to start ceramic cooker.
- **Function:** Press function key to select various function. The function of cooking is preset at hot pot.
- **Power Level:** At hot pot and heating function, slither clockwise or anti-clockwise " " to increase or decrease power level. LED display shows power level. This cooker adopts intellectual power distribution technology. When the power level is increased and total power exceeds determined level, the system will automatically decrease power level of another zone so as to assure total power level is under determined level.
- **Temperature:**At frying function, slither clockwise or anti-clockwise " " to increase or decrease temperature, LED display will show the temperature.
- **Time Setting:** During cooking status , press " " time setting indicator is on , Slither clockwise or anti-clockwise " " to set required time . After setting , press " " again to confirm time setting . Time will auto confirm if " " is not press after 10 seconds .If set time is not zero , timer starts to work and timer indicator is blinking ,when set time is reached , cooker stops heating and show " End " .To cancel time setting , set timer at zero or press and hold " " for 2 seconds . Timer setting will be canceled when cooking menu changed .

- **Child Lock:** Press lock key for about 2 seconds. Buzzer will make three short sounds. Lock indicator will flicker. At this time, all keys will be locked (fail) except lock key in order to avoid mal-operation. Press lock key again for about 2 seconds. Buzzer will make a long sound. Lock indicator will turn off and lock status will be cancelled. At switch-off status, lock operation can also be conducted.
- **Switch Off:** During heating, press "ON/OFF" key to switch off.
- **Caution light for high temperature:** After used, the cooker will become very hot, while the caution light for high temperature will turn on. Please do not touch the heating surface at this time, if the caution light is still blinking.

Function Description

- **Hotpot/Heating:** Cooking function for hotpot/heating. Power can be manually set as per requirement.
- **Fry:** Cooking function with set temperature. Temperature can be manually set as per requirement.
- **Soup cooking:** Micro-computer control soup cooking menu. Firstly medium power is used to boil soup. Then low-power is used to cook slowly. Timer setting for soup cooking is 2 hours. Maximum manually set soup cooking time is 4 hours. Time counting begins after setting.
- **Water boiling:** Micro-computer control water boiling menu. Firstly high power is used to boil water. After boiling for some time, cooker stops to boil and displays "End".
- **Keeping warm:** Micro-computer control keeping warm menu. Low power is used to heat food to 60°C and keep it warm. And timer can be set manually.
- **Milk:** Micro-computer control milk menu. Low power is used to heat milk to 60°C and keep it warm. And timer can be set manually.
- **Others:**
 1. During cooking, the digital display shows PC means power level and temperature is under computer control of the cooker heater and cannot be regulated manually.
 2. If unsuitable cookware, such as the bottom of the pot is uneven, cooking functions will be affected. Please replace with the better pot.
 3. If surface temperature of cooker is too high (e.g., immediately after use of frying function), "WARM" "BOILING" "SOUP" "MILK" function cannot work normally. At this time, please let cooker cool for some time and use other cooking function, e.g., using hot pot function to boil water.

Installation

Please follow the following requirement during installation.

1. The cooking top working surface and the wall near the cooker must be heat-resistance.
2. The laminated wooden board and adhesive glue for installation must be heat resistance so as to avoid deformation.
3. In any method of installation, the reliable heat emission of air below and behind the heater must be guaranteed so as to enhance operation reliability of the heater.
4. Protection of opening: When touching humid air, the laminated wooden board for worktable is relatively easy to dilate. Smear some special adhesive glue at the edge of placket to prevent any incoming steam and condensation.
5. Make a cut-out hole on the cooking top. Make sure any side of the cooker shall be at least 50mm away from wall.
6. There must be good ventilation for the cooker under any circumstances of installation. Make sure that the inlet and outlet for air are not blocked.
7. Do not fix other appliances in the area of 30cm around the cooker and upright above the working area.

Installation Step

1. Table-top installation: When this product is used on table, please note that ventilation hole shall be at least 50mm from wall surface.
2. Built-in installation (install on an empty cabinet)
 - As per Illustration I, open an installation hole on cabinet. (Note: The depth shall be more than 100mm.)

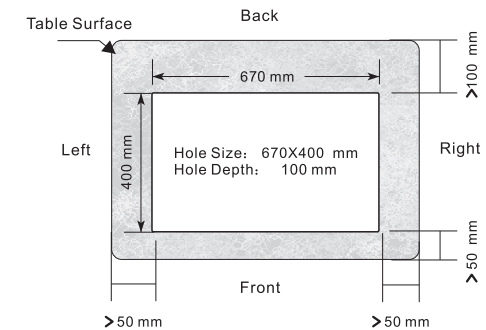


Illustration I

- In the front part of cabinet, under the location of cooker , open an air inlet of more than 100 cm² as per Illustration II . If the cabinet is not sealed, the air inlet could be ignored so as to assure heat elimination.

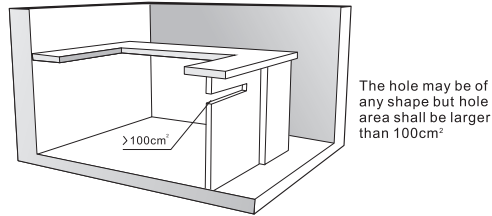


Illustration II

- As per Illustration III, properly apply water-proof tape (provided) on the bottom of top panel of cooker.

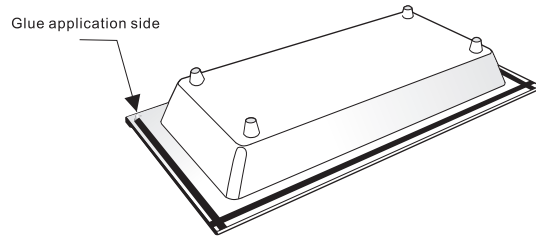


Illustration III

- Place into installation hole. Insert plug of power line into corresponding socket. The cooker can be used after power connection. (As per Illustration IV)

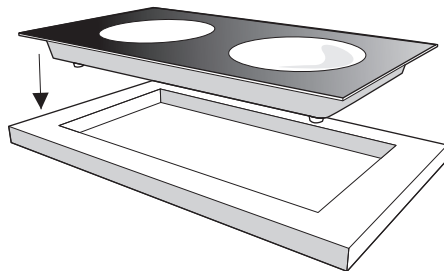


Illustration IV

Induction Cooker Suitable Cookware

Iron, cast iron, stainless steel and enamel cookware with the diameter more than 12cm (4.5in) are recommended.



Induction Cooker Unsuitable Cookware

Ceramic, glass, copper, bronze, aluminium and bottom of less than 12cm (4.5in) cookware.



There will be a "BiBi" sound hearing if unsuitable cookware is in used.

Ceramic cooker suitable cookware

- The ceramic cooker allows to use all kinds of Multi-heating cookware.
- Cookware and containers ought to be put onto the circle centre of the working surface.

Troubleshooting

No.	Problem	Possible Cause	Solution
1	Fan continues to work for a while after switch off the heater induction.	The electronic system is cooling down	Normal
2	The induction works for a while and stops, indicating "EC".	1. The induction is improperly and ventilation is not good. 2. The inlet of fan is block. 3. The fan stops working 4. The surrounding temperature is too high. Please check if there is some heating device nearby.	1. Install as required and assure good ventilation. 2. Clean and remove the stuff in the inlet 3. Deliver it to a professional service center. 4. Improve the ventilation.
3	The induction works for a while and stops, indicating "Ed".	1. An empty cookware is being heated. 2. The temperature of the stuff being heated rises too high.	Remove the empty cookware after the calefaction area is cooling down.
4	The heater works for a while and stops, indicating "EA" and "Eb".	The temperature sensor breaks down.	Deliver it to a professional service center.
5	The heater does not work and the indicator lights on keyboard are off	No electricity, electricity failure or connection problem.	Check the fuse of power supply circuit and circuit breaker.
6	Cooker heats on and off	Cooker has the function of automatic temperature control	Normal

Cleaning and Maintenance

Type of Stain	Methods of Cleaning	Cleaning Tools
Minimal Stain	Clean with warm water and then wipe it up	Soft cloth or sponge
Accumulative Burnt Mark	Clean with warm water and then wipe it up	Special cloth or sponge
Round dirt Mark	Apply some warm vinegar onto the affected area, then wipe it up	Vinegar and soft cloth

- Don't use a steam cleaner.
- Don't clean the glassplate surface immediately after use.

Technical Parameter

Model:	IKA-RIC2218
Voltage:	220-240V~50Hz
Power regulation range:	300-2200W (Left) 100-1800W (Right)
Total Power:	3100W
Work area size:	710X435x80mm

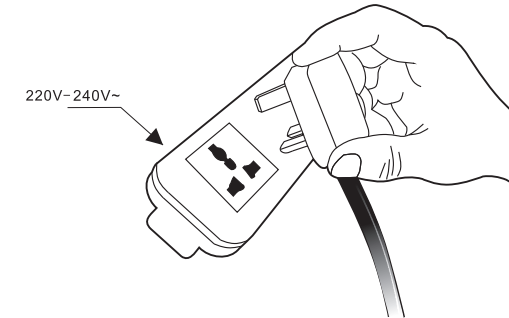
Error Code with Description

In case of improper installation or use, abnormal power supply or breakdown of cooker, the LED digit on front panel will display code of breakdown.

Error Code	Causes
EL	Power of voltage supply is too low
EH	Power of voltage supply is too high
EC	Temperature inside the induction is too high
Ed	Cooking surface is too hot
EA	Cooking sensor is spoiled
Eb	Internal sensor is spoiled
EP	Inner signal connection fail

Power Connection

- Do not open the plug yourself but to get a professional technician to handle it if it is damaged.
- This cooker is applicable with 220V~240V~50Hz electric current only.
- Only connect to independent power socket.



CAUTIONS

- Do not put the cooker on any metal made top or appliances (such as metal made cabinet, sterilizer, fridge and etc.)
- Do not place any cutlery or other kitchen tools on the cooker while it is working
- Do not touch the cooking zone after cooking as it is still hot
- If there is any damage or improper circumstances occur, please inform the manufacturer or the authorized technician to repair. The owner should not change or modify the appliances himself/ herself, otherwise, the warranty is void. The company will not be liable for any consequences caused by the repair or any modification done by the customer.
- If the top part of cooker is broken or damaged, please switch off the cooker and remove the plug from the socket.
- Please do not shut off power immediately after the cooking. The cooling fan will continue to work to extend the life span of cooker.
- Keep cooker out of reach from children.