

deMarco

MULTI-FUNCTION INDUCTION COOKER

OPERATION MANUAL

M21B530



M21B730



**_Product image for illustration purposes only. Actual product may vary.*

Thank you for choosing DeMarco Induction Cooker.

To fully benefit from the induction cooker, kindly read this operation manual carefully before using the product and keep it in a safe place for future reference.

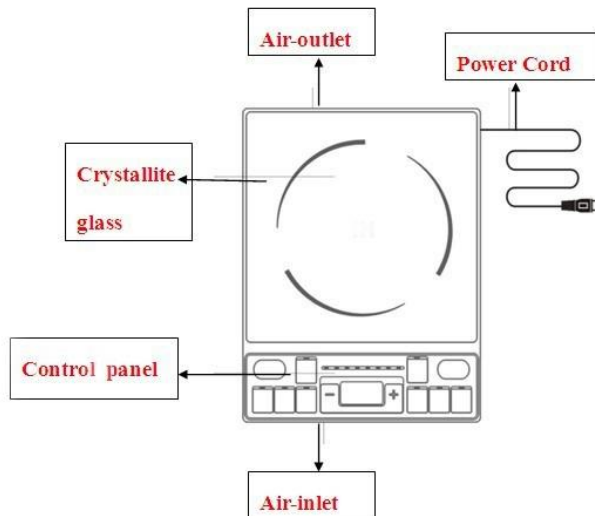
Brief Introduction

Please read the guidelines provided in this manual on important instructions and appliance usage before using the product.

Technical Data

Rated Volt	Rated Hertz	Maximum Input Watt
220V – 240V	50Hz/60Hz	2100W

Components Illustrations



Safety Precautions

1. Never immerse the induction cooker in water nor rinse it under the tap. Use it on a cool and dry place/
2. Do not operate the induction cooker on top of gas hob or any electrical cooker.
3. Never connect this induction cooker to an external timer switch in order to avoid a hazardous situation.
4. Do not heating empty vessels as this will damage both the cooker and cookware.
5. Do not attempt to repair or replace any parts of the induction cooker. Repairs carried out by unqualified individuals may cause injury or serious malfunction.
6. Do not place heavy item on top of the induction cooker as it may damage the appliance.
7. Metallic objects such as knives, forks, spoons and lids should not be placed on the cooking plate.
8. Do not operate the induction cooker on top of metal surface (iron, stainless steel, aluminium, etc.), including metal pads that is less than 10cm thickness.
9. Children and elderly people should avoid operating the appliance without supervision to avoid hazards.
10. Do not block the air inlet and outlets while the induction cooker is operating for better ventilation. i.e. do not operate the induction cooker on a plastic table cloth.
11. Do not operate the induction cooker near any other appliances with high temperature as this might cause the induction cooker to malfunction.
12. Do not use the induction cooker if the ceramic plate is cracked or broken.
13. Do not use the induction cooker if the plug or the main cord is damaged.
14. Persons with a pacemaker or similar medical device should exercise caution when using the induction cooker. It is advisable to consult your doctor about your particular situation.

15. Please clean the cooker regularly and after every use to prevent spillage from becoming burnt onto the surface.
16. Please be extra cautious when using cooking mode with high temperature.
17. This induction cooker is intended for household use only. It is not intended for use in commercial environment such as staff kitchen of shops, offices or other work environments.
18. Do not heat food with sealed or compressed containers, cans or coffee pots to avoid explosion.
19. Do not touch the cooking plate after cooking as it retains heat from cookware.
20. Unplug the socket if the induction cooker is not in use.
21. Place the induction cooker in a well ventilated area on a non-metal flat platform with at least 10cm free space around it to prevent overheating.
22. Please use individual socket for the induction cooker. Do not share the socket with high power consumption appliances such as oven or refrigerator.

Operation Instructions

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1. ON/OFF

- 1.1 Place the suitable cookware on the cooking zone (circle illustration) and then plug it in. A ‘beep’ sound will be heard and the ON/OFF indicator light blinking.
- 1.2 Press the “ON/OFF” button to start operating the induction cooker. Induction cooker will boot into standby mode with “ON/OFF” indicator light blinking and digital display will show “- - -”. Induction cooker will shut down automatically with one buzzer sound if there is no any further action taken within 30 seconds.
- 1.3 Press the “+” or “-” button, or other corresponding function keys to select desired cooking method.
- 1.4 When the cooking is finished, press “ON/OFF” button again to switch off the appliance. After one buzzer sound, the fan will stop working and you may unplug the induction cooker.

2. Power

- 2.1 In standby mode, press the “+” or “-” button to select the required power.
- 2.2 Available power range include: 100W, 500W, 1000W, 1200W, 1400W, 1600W, 1800W, and 2100W

3. KEEP WARM

- 3.1 Select “KEEP WARM” function in standby mode and induction cooker temperature will be set at 80°C.

4. SET TEMP.

- 4.1 Select “SETTEMP” button to select desired temperature. The default value is “140°C”
- 4.2 Press the “+” or “-” button to adjust the temperature. Min - Max value will be 80°C - 220°C

5. TIMER

- 5.1 Select the desired cooking mode before setting the timer.
- 5.2 Select ‘Timer’ and the 2 digits ‘minute’ unit will be blinking. Press the “+” or “-” key to set the required time (Minute).
- 5.3 Press ‘Timer’ again should you need to set the timer in ‘Hour’ unit. The 1 digit unit will be blinking. Press the “+” or “-” key to adjust the time (Hour).
- 5.4 When the time has elapsed, the induction cooker will turn off automatically after a ‘beep’ sound.

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CONTROL PANEL

On/Off – Button with light to turn the appliance on and off

Function Menu – Select from 8 cooking modes with different pre-set time and temperature

Timer - Set the desired auto on/off and cooking time and left idle for 5secs to starts counting down.

*Timer function is available for selected cooking methods only.

Sliding Control – Sliding panel with red power indicator light. “+” and “-” button to adjust the time and temperature

Pause/Resume – To pause the heating process. Press again to resume.

COOKING MODES

Stew: default power: 100W, default timer: 2 hours, panel display: “2:00”

Soup: default power: 2100W, default timer: 2 hours, panel display: “2:00”

Steam: default power: 2100W, default timer: 30minutes, panel display: “0:30”

Boil: default power: 2100W, default timer: 15minutes, panel display: “0:15”

Slow Cook: default power: 1600W, default timer: 1 hour, panel display: “1:00”

Fry: default power: 1400W, default timer: 1 hour, panel display: “1:00”

Hotpot: default power: 2100W, default timer: 2 hours, panel display: “2:00”

Stir Fry: default power: 2100W, default timer: 30 minutes, panel display: “0:30”

Cleaning and Maintenance

1. Do not unplug or switch off the mains power while the cooker is still operating. Press the ‘On/Off’ key to switch off the cooker and wait for the fan to stop spinning before unplug.
2. Please clean the cooker regularly and after every use to prevent spillage from becoming burnt onto the surface Clean the cooker with a damp cloth and, if necessary, with some mild cleaning agent. Never use scouring pads, abrasive cleaning agents or aggressive liquids to clean the cooker.

Caution : DO NOT rinse the induction cooker under tap to avoid damage

Recommended Types and Sizes of Cookware

For best cooking experience, please use the type of cookware as recommended below.

Stainless Steel Pots, Enamelled Steel Utensils, Iron Kettles, Enamelled Stainless Steel Kettles, Iron Frying Pans, Iron Pans/Flat Base Karahis, Iron Pans

For other cookware that is not included, please refer to the requirements below before using:

1. Material : cookware with a bottom made of iron or magnetic stainless steel
2. Shape: cookware with a flat bottom
3. Size: Cookware with a bottom diameter of 12-20cm
4. Weight: Cookware with a weight of up to 6kgs (Including contents)

Troubleshooting

1. The ON/OFF button does not respond

There is a connection problem .Check if the induction cooker is connected to the mains and if the plugs is inserted firmly into the wall socket.

2. The cookware does not heat up to the required temperature

The bottom of the cookware may not be flat or the material is not suitable. If problem persists, please contact DeMarco service center.

3. The appliance stops working suddenly

The temperature of the cookware might be too high or the induction cooker auto protecting program is activated. Let the cookware cool down for a while.

4. Error Code E0 to E7

Please contact DeMarco service center.