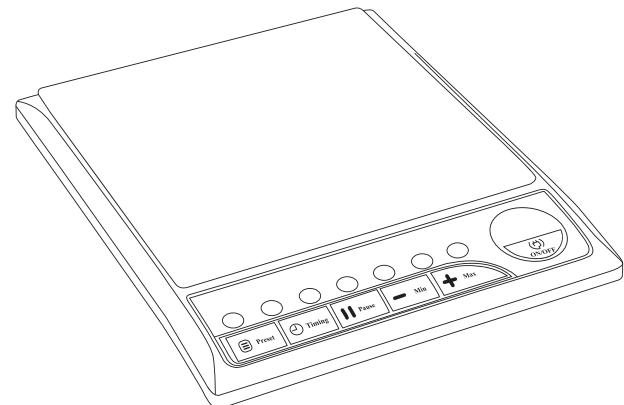


# Hannex

## Induction Cooker user manual Cuisinière à induction manuel de l'utilisateur

微電腦电磁爐使用說明書

Model/Modèle/型号 : **ICQF151B**



**TOPVIEW**  
Topview Technology Corp.  
<http://www.topviews.ca>

Please read this manual carefully before use, Household use only.  
S'il vous plaît lisez attentivement ce manuel avant l'utilisation, usage domestique uniquement.  
使用產品前，請仔細閱讀本使用說明書。本產品僅限家庭使用。

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before use the induction cooker.
2. Do not touch hot surface.
3. To protect against electrical shock do not immerse cord, plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before packaging or storage.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surface.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. **WARNING** To prevent electric shock, unplug before cleaning.
14. This appliance has polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician, Do not attempt to modify the plug in any way.
15. If the ceramic panel surface rupture, do not use; Cooking are surface rupture, cleaning liquid will flow along the crack inside to the appliance, hence resulting in a risk of electric shock.
16. Clean Cook-Top with Caution if a wet sponge or cloths used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
17. Any other servicing should be performed by an authorized services representative.
18. Metallic objects such as knives, forks, spoons and lids should not be placed on the plate to avoid this vessel to heat.
19. **HOUSEHOLD USE ONLY.**
20. **DO NOT IMMERSE IN WATER.**

### Save These Instructions.

## ADDITIONAL SAFEGUARDS

DO NOT OPERATE APPLIANCE IF THE ELECTRICAL CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY.

1. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - b) The cord should be arranged so that it will not drop over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## FCC REQUIREMENTS

**WARNING: Any changes or modifications made to this unit not expressly approved by HANNEX could void the user's authority to operate the equipment.**

**NOTE:**

- This equipment has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of the FCC Rules.
- These limits are designed to provide reasonable protection against harmful interference.
- This equipment generates, uses, and can radiate radio frequency energy. If the unit is not installed and used in accordance with the instruction manual, it may cause harmful interference to radio communications.
- If this equipment does cause harmful interference to radio, cell phone, or

television reception, which can be determined by turning it off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

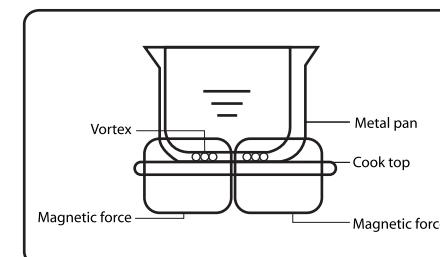
- Reorient or relocate the receiving antenna
- Increase the separation between the equipment and receiver
- Connect to an outlet on a circuit different from the receiver
- Consult an experienced radio or television technician for help
- Please read your Use & Care booklet thoroughly before using your Induction Cooker for the first time. Failure to follow the guidance provided by the Use & Care will void the warranty.

## PERFORMANCE PARAMETERS

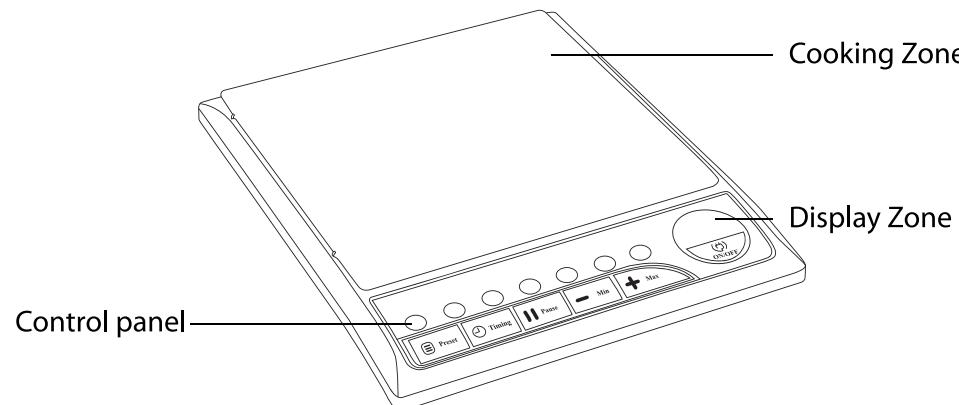
Model	Applied voltage/frequency	Rated Power	Dimension (mm)	Weight (kg)
ICQF151B	120V~ 60Hz	1500W	360*300*62	2.8 KGS

## WHAT IS INDUCTION?

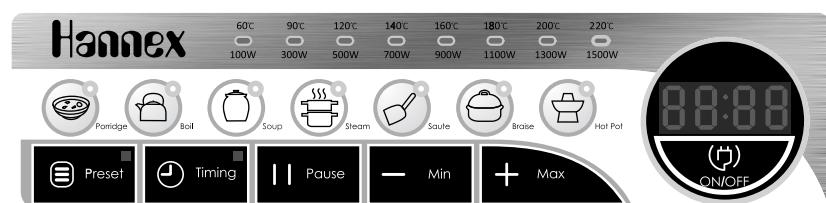
Induction cooker uses magnetic field faradic (also called as vortex) heating. Each hob contains one or more coils made of ferromagnetic material. When an alternating current is passed through these coils, a magnetic field of the same frequency is produced. If a magnetic-based pan is placed on the hob, the magnetic field induces a current in the pan. The internal resistance of the pan causes heat to be dissipated, following the Joule effect. Thus it is the pan itself, but not the cooker that heats up and cooks the food.



## OPERATING CONDITIONS



### CONTROL PANEL



## FEATURE

1. Multifunction is including Porridge, Boil, Soup, Steam, Sauté, Braise, and Hot Pot. Micro-computerized control heating procedure, convenient and easy-to-use.
2. In order to meet various kinds of cuisine demands, Hannex Induction Cooker has 8 power levels and 8 electromagnetic heating levels.
3. Equipped with "Timing" function up to 9h59mins and "Preset" function up to 23h59mins .
4. Equipped with four digital display screen.
5. Equipped with multiple voltage/current protection function.
6. Diameter of cookware bottom must in between 12-26 cm.

Tips: Generally, use pot equipped by the supplier. If use outsourcing pot, you must understand whether it can be used on induction cooker or not. Different materials may result in power changes or affecting usage effect."

## OPERATION

Connect the power plug into the power socket. The buzzer will sound once and display screen light will be on for 1 sec. Press the "ON/OFF" key to activate the induction cooker. The buzzer will sound once and display "--". The induction cooker will turn into standby mode. If there is no further operation within 1 minute, the induction cooker will return to un-activate mode.

## PORRIDGE FUNCTION

Press the "Porridge" key to active the porridge function. When porridge light is on, the induction cooker will start porridge function automatically. The digital displays the system default time(1.h) or user set their own cooking time. When the temperature reaches the system setting, it turns into the low-rate heating power. When the default system time is up, the screen display "END" word and alarm 5 times; it turn into 2 hours keep warm mode. When remaining time is up, the system will turn off automatically. The heating level and 2 hours keep warm time are not adjustable.

## BOIL FUNCTION

Press the "Boil" key to active the boil water function. When boil light is on, the cooker will heat up from 1500W. When the water temperature reaches 90°C, it turns into the low-rate heating power; the digital display corresponding the heating level. When the water temperature reaches 100°C, the alarm sounds 10 times and the digital display "END", the system turns into 2 hours keep warm mode. The system turns off automatically when the keep warm time is up. Note: the heating level and 2 hours keep warm time are not adjustable.

Note: The water level can not be too high to avoid overflow.

## SOUP FUNCTION

Press the "Soup" key to active the soup function. When soup indicate light is on, the induction cooker will start soup function automatically. The digital displays the system default time(2.h) or user set their own cooking time. When the temperature reaches the system setting, it turns into the low-rate heating power. When the default system time is up, the screen will display "END" word and alarm 5 times; it turns into 2 hours keep warm mode. When remaining time is up, the system will turn off automatically. The heating level and 2 hours keep warm time are not adjustable.

## STEAM FUNCTION

Press the "Steam" key to active the automatic steam function. When steam light is on, the cooker will heat up from 1500W. The digital displays the system default time (25.mins) or user set their own cooking time. When the temperature reaches the system setting, it turns into the low-rate heating power. When the time is up, the alarm sounds 5 times and digital display "END", the system turns into 2 hours keep warm mode. The system turns off automatically when the keep warm time is up. The heating level and 2 hours keep ware time are not adjustable.

Note:

1. when the system transferred to the low-rate heating power, system can not be switched to other functions only through ON/OFF key to reboot in order to switch other functions.
2. before the system transferred to the low-rate heating power, the cooking time can be adjusted from 1min to 9hrs59mins. The system default cooking time is (25mins).
3. during the countdown process, the digital displays the remaining time.

## SAUTE FUNCTION

Press the "Sauté" key to active the sauté function. When sauté light is on, the cooker will heat up from 220 °C. The digital displays the system default temperature (220°C). The user can adjust the cooking temperature via press "+" and "-" keys. the temperature range can be set as follows: the highest temperature of 220°C, the order of 200°C, 180°C, 160°C, 140°C, 120°C, 90°C, 60°C; Digital display corresponding temperature value and the corresponding power indicator light on.

Note: this is a constant temperature function; it detects temperature during the cooking process; it stops heating if detecting the temperature reach setting temperature. It keeps heating when the temperature decrease.

## BRAISE FUNCTION

Press the "Braise" key to active the braise function. When braise light is on, the cooker will heat up from 200°C. The digital displays the system default temperature (200°C). The user can adjust the cooking temperature via press "+" and "-" keys. the temperature range can be set as follows: the highest temperature of 220°C, the order of 200°C, 180°C, 160°C, 140°C, 120°C, 90°C, 60°C ; Digital display corresponding temperature value and the corresponding power indicator light on.

Note: this is a constant temperature function; it detects temperature during the cooking process; it stops heating if detecting the temperature reach setting temperature. It keeps heating when the temperature decrease.

## HOT POT FUNCTION

Press the "Hot Pot" key to active the hot pot function. When hot pot light is on, the cooker will heat up from 1500W. The digital displays the system default temperature (220°C). The user can adjust the cooking temperature via press "+" and "-" keys. the temperature range can be set as follows: the highest temperature of 220°C, the order of 200°C, 180°C, 160°C, 140°C, 120°C, 90°C, 60°C; Digital display corresponding temperature value and the corresponding power indicator light on.

Note: This is non-automatic function; it does not detect temperature during the cooking process; this function has dry heating protection and surface sensor failure detection; this function requires someone to watch, to prevent overflow.

## TIMING MODE

In the function of Hot Pot, Braise, Sauté, select "Timing" feature to set automatic turn off time, press the "Timing" key once and the screen will display the hours. Press the key "+" or "-" to increase or decrease the time setting by 1 hour, up to 9 hours or down to 0 hour. Press the timing key once again, the screen will display the minutes. Press the key "+" or "-" to increase or decrease the time setting by 1 min, up to 59mins or down to 0 minute. Time setting can range between 1 min to 9 hours 59mins. If time setting is not 0, the screen will display the time that has been set. If the time setting is 0, time setting function will turn off. Time setting in the normal working state can be adjusted by pressing "Timing" key. Cancel the timer, simply hold down the "Timing" button for more than 3 seconds.

## PRESET MODE

After start up, before choose the function of Porridge, Steam, Boil, and Soup. Press the "Preset" key once and the screen will display the hours. Press the key "+" or "-" to increase or decrease the time setting by 1 hour, up to 23 hours or down to 0 hour. Press the "Preset" key once again, the screen will display the minutes. Press the key "+" or "-" to increase or decrease the time setting by 1 min, up to 59mins or down to 0 minute. Time setting can range between 1 min to 23 hours 59 minutes. After setting is complete; please choose the function you like. If time setting is not 0, the screen will display the time that has been set. If the time setting is 0, time setting function will turn off. When the remaining time is up, the cooker will start the function you choose. You can hold the "Preset" button for 3 seconds to cancel the preset time.

## PROTECTION

1. When the internal circuit failure cause to not work properly, the screen will display "E0" and buzzer alarm. Turn off the alarm manually.
2. If there is no cookware on the heating area or if it is not suitable or If the diameter of cookware bottom is smaller than 12cm, the cooker will turn off power output immediately, the buzzer will alarm for 30s and screen display "E1"
3. Temperature protection: if the Insulated Gate Bipolar Transistor's (IGBT) temperature is too high, the cooker will turn off the output power; the alarm will on; the screen will flash and display "E2". Turn off the alarm manually.
4. Lower and higher voltage protection: if the local voltage is lower than 85V, the screen will display "E4"; if the local voltage is higher than 137V, the screen will display "E3", and the cooker will stop heating. When the voltage is restored to normal and the cooker will restore to normal automatically.
5. Sensor detector: when the IGBT temperature sensor and the ceramic plate temperature sensor detect disconnection or short circuit, the cooker turn off the power output immediately and screen display "E5" and alarm will on. Turn off the alarm manually.
6. Cookware temperature protection: If the temperature of the cookware's bottom is too high, the cooker will turn off output power and screen will flash and display "E6", Turn off the alarm manually.
7. Automatic power-off protection: if unattended operation for two hours under manual function, the buzzer will alarm and cooker turn off automatically.

## WARNING

If power cord is damaged, please do not repair by yourself, to avoid hazard, please contact manufacturer or authorized service centre.

Please do not damage the ceramic plate, if crack appears in the surface, turn off the power immediately and send it to the authorized service centre.

## TROUBLESHOOTING

Problems	Possible Causes	Solution
Not heating Indicator Light is OFF	• No power supply	• Check the electrical supply (cable plugged in the wall socket). Check fuse
	• Pan too small (bottom diameter is smaller than 12 cm)	• Use a suitable pan
	• Pan is not being placed in the center of the heating area (the cooker can't detect the pan)	• Move the pan to the center of the heating area
	• Unsuitable pan	• Choose a pan which is being recommended for induction cooking
	• Cooker defective	• Unplug the cooker from the electrical supply • Contact the service centre
Poor heating Indicator Light is ON	• Cooling system obstructed	• Check that the air inlet and air outlet are not being obstructed
	• Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions)	• Reduce the ambient temperature • The air inlet temperature must be lower than 40°C
	• One phase is missing (only with three phase supply)	• Check fuse
	• Cooker defective	• Unplug the cooker from the electrical supply • Contact the service centre
Heating cycle switches off and on within minutes Fan is unstable	• Air inlet or air outlet being obstructed	• Remove objects from air inlet and air outlet slots
Heating switches off and on within minutes. Fan is never active.	• Fan defective • Control panel defective	• Contact the service centre
After a relatively long permanent operating time, the heating buttons unstable	• Coil overheated. Heating area too hot • Empty pan • Pan with overheated oil	• Turn off the power. Remove pan and wait until the heating area has cooled off
Small metallic objects (e.g. spoon) are heated up within the heating area	• Pan detection faulty	• Contact the service centre

# **TOPVIEW TECHNOLOGY CORP**

*Performance and Service you can depend on*

## **Service & Limited Warranty**

Topview Technology Corporation (hereinafter referred to collectively as the ("Company") warrants that your new Product is free from manufacturing and material defects for a period of 1 year from date of purchase, subject to the following conditions and limitations.

1. This product must be installed and operated at all times in accordance with the installation and operating instructions furnished with the product. Any unauthorized repair, alteration, willful abuse, accident, or misuse of the product shall nullify this warranty.
2. This warranty is non-transferable, and is made to the original owner, provided that the purchase was made through an authorized supplier of the company.
3. The warranties limited to the repair or replacement of part(s) found to be defective in material or workmanship, provided that such part(s) have been subjected to normal conditions of use and service, after said defect is confirmed by the Company's inspection.
4. The Company may, at its discretion, fully discharge all obligations with respect too this warranty by refunding the wholesale price of the defective part(s).
5. Any installation, labor, construction, transportation, or other related costs/expenses arising from defective part(s), repair, replacement, or otherwise of same, will not be covered by this warranty, nor shall the company assume responsibility for the same.
6. The owner/user assumes all other risks, if any, including the risk of any direct, indirect or consequential loss or damage arising out of the use, or inability to use the product, except as provided by law.
7. All other warranties-expressed or implied-with respect to the product, its components and accessories, or any obligation/liabilities on the part the company are hereby expressly excluded.
8. The Company neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of the HANNEK product.
9. The warranties as outlined within this document do not apply to non- HANNEK accessories used in conjunction with the installation of this product.
10. This warranty is void if:
  - a. The product is subject to prolonged periods of dampness or condensation.
  - b. Any unauthorized alteration, willful abuse, accident, or misuse of the product.
  - c. You do not have the original receipt of purchase.
  - d. Used for commercial

### **If warranty service is needed:**

DO NOT RETURN THIS PRODUCT TO THE STORE. Please visit our website: [www.topviews.ca](http://www.topviews.ca) or call our service number. (For fast service, please have model number, serial number, and proof of purchase ready for operator to assist you.)

### **If you ship the product to the service centre:**

Carefully pack and send prepaid, adequately insured and preferably in the original carton. Include details of the defect claimed, and the proof of date of original purchase.

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