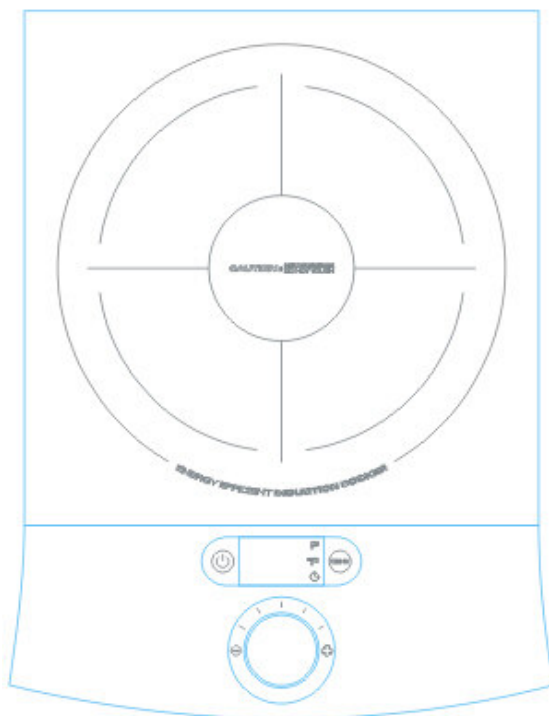




Operating Instructions

Induction Hotplate Green Two Design

Model No. CJ-512D



Content

	Page
Foreword	2
The Function Mode and Product Advantages of Induction Hotplates	2
Prior to Commissioning	2
General Safety Regulations	3
Installing the Device	3
Commissioning the Device	4
Suitable and Unsuitable Cookware	5
Operating Panel	6
Operating Device	6
Cleaning and Maintenance	8
Problems and Solution	8
Disposal	9
Technical Data	9
ETL Declaration of	9
Conformity	9
Guarantee	





Foreword

Dear Customer,

please read these operating instructions carefully before commissioning the induction hotplate.

Please especially observe the safety notices on the following pages.

Keep these instructions for future reference and pass them on if you give the hotplate away to someone else.

The Function Mode and Product Advantages of Induction Hotplates

With induction hotplates, an electric voltage is applied on a conductor spool beneath the glass ceramics. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical effect.

This means saving time and energy, because contrary to common hotplates, the cookware is heated up, not the heating element and the glass ceramics. Due to the technical characteristics described above, another advantage is the very short start-up cooking time.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps.

The induction hotplate reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first. The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

Additional advantages of an induction hotplate:

- As the hotplate is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick and burn and there is hardly any danger of burns for the user. The glass ceramics is only heated up by the hot cookware.
- Once you take the cookware off the hotplate, the device automatically switches to standby mode.
- The device detects whether suitable cookware is placed on the hotplate. If this is not the case, no energy is transmitted.

Prior to commissioning

Check the device for visible damage.

The power connections and the plug may not show any damages. If you detect damage, have the device checked by a qualified technician prior to putting it into operation in order to avoid any danger.



General safety regulations

The product you have purchased corresponds to the latest state of technology and the accepted safety regulations, still there are potential risks. Only operate the induction hotplate in an immaculate condition and observe these operating instructions!

Only use the device for its intended purpose.

Attention:

In order to prevent possible injuries or electric shock, please observe the following:

- Never touch the device and the power plug with wet hands.
- Do not connect the device to the same outlet with other devices.
Connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Do not place any empty containers on the device.
- Do not place any metal objects on the device.
- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. If the mains connection cable shows defects, let a qualified electrician exchange it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- Do not leave the device unsupervised during operation. Keep children and other incompetent persons as well as persons under influence of drugs or alcohol away from the device.
- **WARNING:** This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack the necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!
- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should clear with their doctor whether to take care of some special handling advises.

Installing the device

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the device. This may overheat the device. Keep a minimum distance of 5 to 10 cm to walls or other items.



- Do not place the induction hotplate next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction hotplates next to open fires, heaters or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- The device should be connected to a rolled-out extension cable with a maximum length of 3 m and a cross-section of 2 mm. If an intermediate switch is used, it must be rated at min. 16 A.

Commissioning the device

- Prior to connecting the device, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the device and injury to persons.
- The two hotplate surfaces consist of temperature-resistant ceramics. In case of damage, **even if this concern only a small tear, disconnect the device from the power supply** immediately and contact the customer service.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
- **Place the hot pans in the hob area only. Never place them on the control panel or the frame.**
- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- On order to avoid overheating, do not place any aluminium foil or metal plates on the device. Warning: Please do not put the induction cooker on an iron/steel board, while operating. Due to electromagnetic reason, the iron/steel board may heat and damage the bottom of the induction cooker.
- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shocks.
- Do not touch the hot surface of the ceramic field. Please note: the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!
- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
- If you do not use the device for an extended period, we recommend you disconnect it from the electric outlet.

Suitable and unsuitable cookware

Suitable Cookware

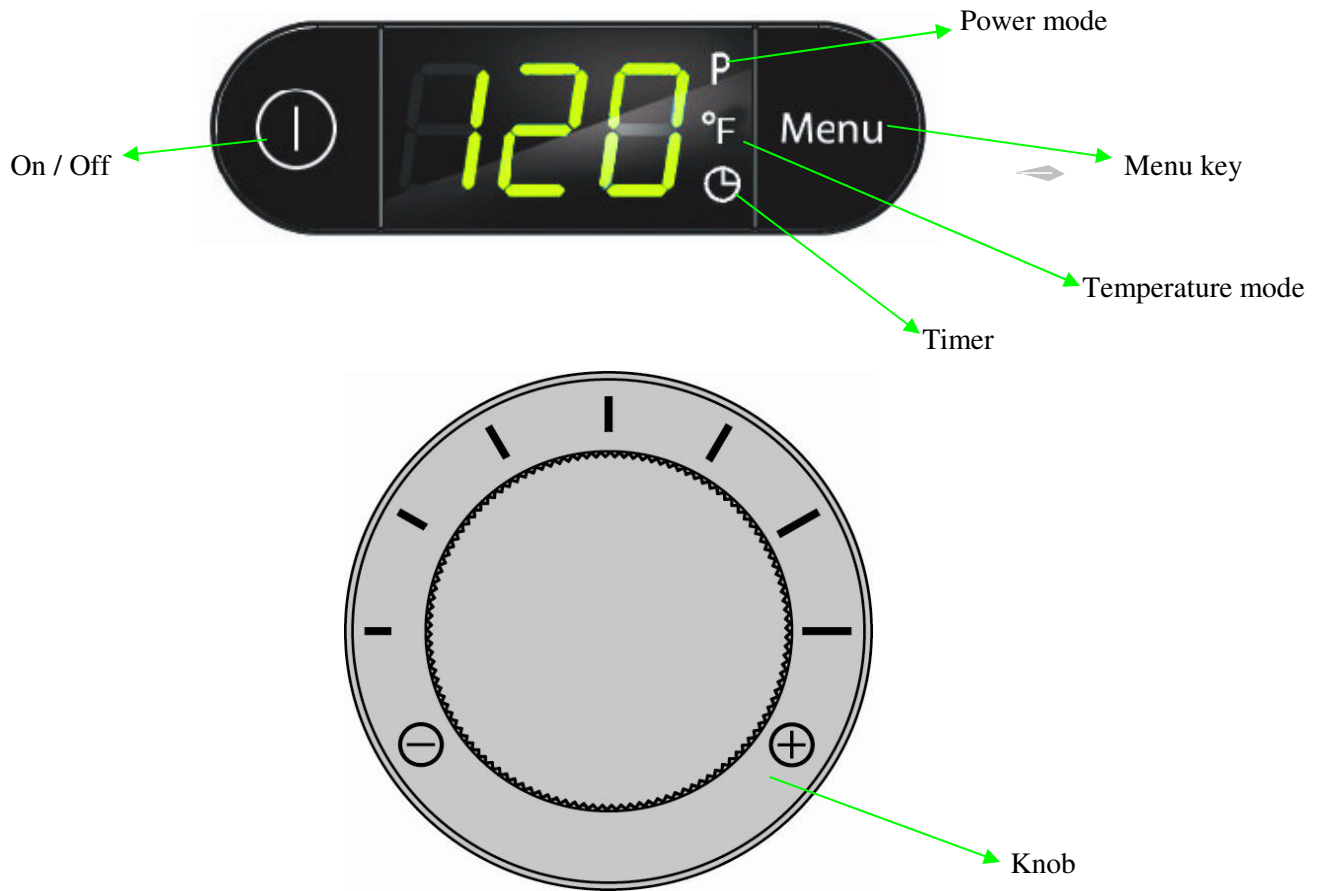
- pots and pans with magnetic bottom, as stainless steel pots with iron bottom, cast iron, enamelled pans
- Flat-bottom pans and pots with a diameter of 12 to 21 cm with magnetic bottom
- Max. weight pot and content 6 kg

Unsuitable Cookware

- Pots/pans with a diameter of less than 8 cm
- Ceramic pots, heat-proof glass
- Copper pots and pans, aluminium pots and pans
- Cookware with feet
- Containers with a curved bottom



Operating panel



Device Operation

Power Mode

After the device has been turned on with the On/Off key, it always operates in the preset power

- mode and the display shows –.
- The power indicator lights up and the digital display shows power level P-6 and blinks. You can select the power level (1-10) by turning the dial to the right + or to the left –.
- When the selection has been made, the indicator in the displays **stops** to blink and the power level will be displayed within 5 seconds.
- If the power level is not displayed, you should select it via the menu key.
- If the induction cooker detects an excess temperature on the hob during cooking it displays error message E6. The heating process is stopped and the device switches to stand-by mode for 60 seconds.
- The error message will **not** be cancelled until the temperature has dropped to below 212°F.



Temperature Mode

- After turning the device on with the On/Off key, the temperature mode can be selected by pressing the menu key.
 - You can set the temperature level by turning the dial to the right + or to the left - and selecting, for example, 290°F. The selected temperature level appears in the display and blinks.
When the selection has been made, the indicator in the displays stops to blink and the temperature level will be displayed within 5 seconds. If required, another level can be selected
 - anytime.
- If the current temperature is lower than the set level, the cooker heats up in order to reach the set level. When the temperature reaches or exceeds the set level, the device adjusts the heat in order to maintain the set temperature.

Timer

- **Press the menu key to select the timer function. The corresponding indicator lights up and the display shows --- and blinks.**
 - You can now set the time by turning the dial to the right or to the left. The maximum time that can be set is 120 minutes.
 - Turning the dial quickly increases or decreases the time in 10-minute steps (10, 20 ...), turning it slowly increases or decreases the time in 1-minute steps.
The power or temperature mode should be selected before setting the time. After the display blinks, the time can be set.
Once the time has been set, it will be displayed within 5 seconds, the indicator **stops** to blink and the time is counted down.
 - After the set time has elapsed, an acoustic signal is emitted 5 times and the device switches to stand-by mode.
 - Should no time be set, the indicator in the display blinks, briefly shows --- and then P-6.
 - If neither the power mode nor the temperature mode was selected, the device automatically selects power mode P-6.
- The time or mode, together with the selected conditions, are alternately displayed every 5 seconds. Otherwise, the device automatically switches to power mode and displays P-6.



Cleaning and maintenance

- Pull the power plug prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
 - To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
 - Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
 - Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
 - Do not use any petrol products to not damage the plastic parts and the casing/operating panel.
 - Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
-
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.
 - Make sure that the device was properly cleaned before storing it in a dry place.

Problem and Solution

Error Code	Reason	Solution
—	Waiting status	Place a suitable pot/pan onto the induction cooking field. The plate will work as usual
E0	Cooking field does not work	Please return the device for repair
E1	Use of wrong, too small a pot	Use a correct pot
E2	Overheat protection	Allow the device to cool down, turn it off completely and then on again
E3, E4	Voltage too low, too high	Connect the device to a correct power outlet
E5	Open circuit	Please return the device for repair
E6	Ceramic plate is overheated	Allow the device to cool down, turn it off completely and then on again



Disposal

Dispose of the packaging in the proper manner.

If at any time in the future you should need to dispose of this product please note that Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. (Waste Electrical and Electronic Equipment Directive)



Technical data

Name	Induction Hotplate Green Two Design
Model	CJ-512D
Item no.	
Temperature range:	160° bis 430 °F
Power:	1400 watt
Stand-by	1,6 watt
Connection:	120 V~/ 60 Hz
Dimensions l/w/h :	350 mm x 280 mm x 60 mm

FCC NOTICE:

This device complies with part 18 of the FCC rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment 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 the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Changes reserved

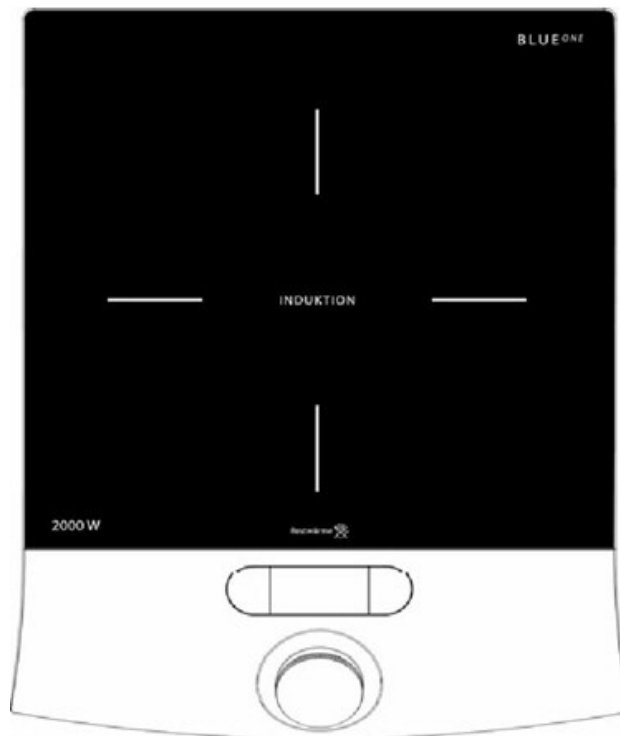
ETL Declaration of Conformity



Operating Instructions

Induction Hotplate Green Two Design

Model No. CJ-512E



Content

	Page
Foreword	2
The Function Mode and Product Advantages of Induction Hotplates	2
Prior to Commissioning	2
General Safety Regulations	3
Installing the Device	3
Commissioning the Device	4
Suitable and Unsuitable Cookware	5
Operating Panel	6
Operating Device	6
Cleaning and Maintenance	7
Problems and Solution	7
Disposal	8
Technical Data	8
ETL Declaration of	8
Conformity	8
Guarantee	8





Foreword

Dear Customer,

please read these operating instructions carefully before commissioning the induction hotplate.

Please especially observe the safety notices on the following pages.

Keep these instructions for future reference and pass them on if you give the hotplate away to someone else.

The Function Mode and Product Advantages of Induction Hotplates

With induction hotplates, an electric voltage is applied on a conductor spool beneath the glass ceramics. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical effect.

This means saving time and energy, because contrary to common hotplates, the cookware is heated up, not the heating element and the glass ceramics. Due to the technical characteristics described above, another advantage is the very short start-up cooking time.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps.

The induction hotplate reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first. The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

Additional advantages of an induction hotplate:

- As the hotplate is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick and burn and there is hardly any danger of burns for the user. The glass ceramics is only heated up by the hot cookware.
- Once you take the cookware off the hotplate, the device automatically switches to standby mode.
- The device detects whether suitable cookware is placed on the hotplate. If this is not the case, no energy is transmitted.

Prior to commissioning

Check the device for visible damage.

The power connections and the plug may not show any damages. If you detect damage, have the device checked by a qualified technician prior to putting it into operation in order to avoid any danger.



General safety regulations

The product you have purchased corresponds to the latest state of technology and the accepted safety regulations, still there are potential risks. Only operate the induction hotplate in an immaculate condition and observe these operating instructions!

Only use the device for its intended purpose.

Attention:

In order to prevent possible injuries or electric shock, please observe the following:

- Never touch the device and the power plug with wet hands.
- Do not connect the device to the same outlet with other devices.
Connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Do not place any empty containers on the device.
- Do not place any metal objects on the device.
- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. If the mains connection cable shows defects, let a qualified electrician exchange it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- Do not leave the device unsupervised during operation. Keep children and other incompetent persons as well as persons under influence of drugs or alcohol away from the device.
- **WARNING:** This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack the necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!
- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should clear with their doctor whether to take care of some special handling advises.

Installing the device

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the device. This may overheat the device. Keep a minimum distance of 5 to 10 cm to walls or other items.



- Do not place the induction hotplate next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction hotplates next to open fires, heaters or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- The device should be connected to a rolled-out extension cable with a maximum length of 3 m and a cross-section of 2 mm. If an intermediate switch is used, it must be rated at min. 16 A.

Commissioning the device

- Prior to connecting the device, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the device and injury to persons.
- The two hotplate surfaces consist of temperature-resistant ceramics. In case of damage, **even if this concern only a small tear, disconnect the device from the power supply** immediately and contact the customer service.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
- **Place the hot pans in the hob area only. Never place them on the control panel or the frame.**
- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- On order to avoid overheating, do not place any aluminium foil or metal plates on the device. Warning: Please do not put the induction cooker on an iron/steel board, while operating. Due to electromagnetic reason, the iron/steel board may heat and damage the bottom of the induction cooker.
- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shocks.
- Do not touch the hot surface of the ceramic field. Please note: the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!
- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
- If you do not use the device for an extended period, we recommend you disconnect it from the electric outlet.

Suitable and unsuitable cookware

Suitable Cookware

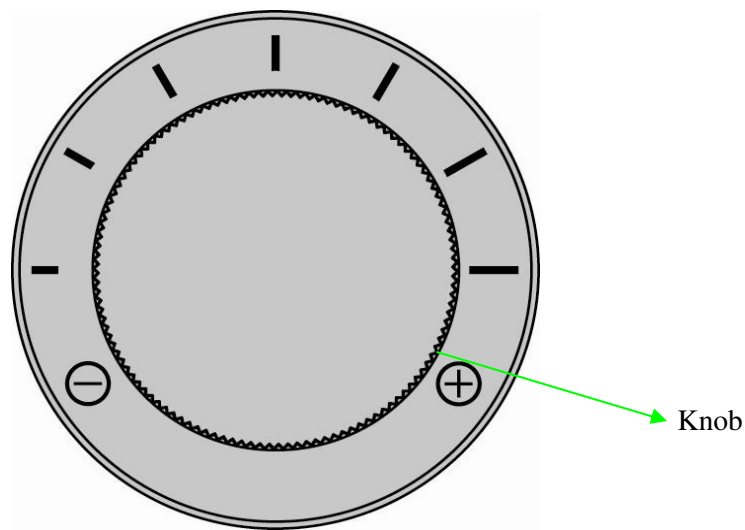
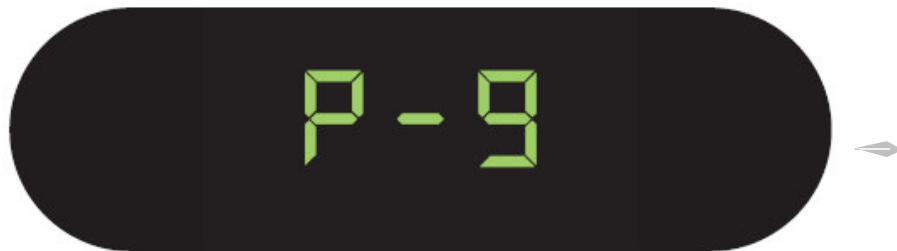
- pots and pans with magnetic bottom, as stainless steel pots with iron bottom, cast iron, enamelled pans
- Flat-bottom pans and pots with a diameter of 12 to 21 cm with magnetic bottom
- Max. weight pot and content 6 kg

Unsuitable Cookware

- Pots/pans with a diameter of less than 8 cm
- Ceramic pots, heat-proof glass
- Copper pots and pans, aluminium pots and pans
- Cookware with feet
- Containers with a curved bottom



Operating panel



Device Operation

Power Mode

After the device has been turned on with the **KNOB**, it always operates in the preset power mode and the display shows —.

The power indicator lights up and the digital display shows power level P-1 and blinks.

- You can select the power level (1-10) by turning the dial to the right + or to the left -.
- When the selection has been made, the indicator in the displays **stops** to blink and the power level will be displayed within 5 seconds.
- If the induction cooker detects an excess temperature on the hob during cooking it displays error message E6. The heating process is stopped and the device switches to stand-by mode for 60 seconds.
- The error message will **not** be cancelled until the temperature has dropped to below 212°F.



Cleaning and maintenance

- Pull the power plug prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
 - To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
 - Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
 - Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
 - Do not use any petrol products to not damage the plastic parts and the casing/operating panel.
 - Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
-
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.
 - Make sure that the device was properly cleaned before storing it in a dry place.

Problem and Solution

Error Code	Reason	Solution
—	Waiting status	Place a suitable pot/pan onto the induction cooking field. The plate will work as usual
E0	Cooking field does not work	Please return the device for repair
E1	Use of wrong, too small a pot	Use a correct pot
E2	Overheat protection	Allow the device to cool down, turn it off completely and then on again
E3, E4	Voltage too low, too high	Connect the device to a correct power outlet
E5	Open circuit	Please return the device for repair
E6	Ceramic plate is overheated	Allow the device to cool down, turn it off completely and then on again



Disposal

Dispose of the packaging in the proper manner.

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Technical data

Name	Induction Hotplate Green Two Design
Model	CJ-512E
Item no.	
Power Mode:	P-1 bis P-10
Power:	1400 watt
Stand-by	1,6 watt
Connection:	120 V~/ 60 Hz
Dimensions l/w/h :	350 mm x 280 mm x 60 mm

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ETL Declaration of Conformity