

Healthy Choice™
IC400

INDUCTION COOKER

DIGITAL, TOUCH CONTROLS



MODEL: IC400

BATCH NUMBER: PR3905

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.
PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

SAFETY INSTRUCTIONS:



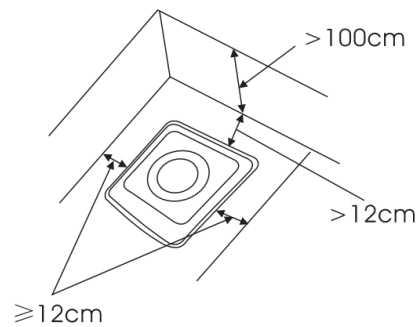
NOTICE! The plate is hot after cooking. Please don't touch with your hand!

- This appliance is for household use only. It is not suitable for commercial use. It must only be used for its intended purpose.
- This appliance is for indoor use only, it is not suitable for outdoor use.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended when in use.
- If the power cable is damaged, it must be replaced by a qualified electronics repairer person to avoid a hazard. Never use a damaged appliance.
- There are no user serviceable parts inside this appliance, any repairs to the appliance must be carried out by a qualified repair person.
- Use this appliance connected to its own individual electricity mains power socket. Do not use this appliance with an extension lead.
- Before use, check the voltage on the rating label matches the mains power supply.
- Never pull or carry the appliance by the power cable.
- To protect against electric shock, do not immerse the appliance, power cable or plug in water or allow them to come into contact with water. Do not touch the appliance or connect/disconnect the plug with wet hands.
- Do not let the power cable hang over the edge of the worktop or table, or touch any hot surfaces such as stovetops. Place the appliance away from the edge of your worktop or table during use. Ensure surface is level, sturdy and dry.
- As a safety precaution, after the appliance has been turned on and if no button has been pressed, the appliance will turn off automatically.
- The appliance should not be placed directly onto a surface that may be damaged by heat. Do not use the appliance on top of a plastic sheet or fabric surface such as a tablecloth.
- Sufficient space is needed around the appliance while it is in use. Avoid any loose

material hanging near the appliance such as a curtain or blind. 12cm space around the appliance on all sides and 100cm of clear space height wise is advisable.

- Do not block the air inlet or the air outlet. Blocking the air inlet or air outlet can cause the temperature inside the appliance to become excessively high. If this occurs, the auto protection will activate to cut off the power supply.
- In the instance that the auto protection has been activated, disconnect the appliance from the mains power. Wait for it to cool down completely. Then re-connect it to mains power and push the ON/OFF button to turn it on again.
- Do not insert anything into the vents of the appliance. This can cause an electric shock.
- Never attempt to lift or move the appliance during use.
- The temperature of accessible surfaces may be high when the appliance is in use. Do not touch the hot surfaces.
- Allow the appliance to cool down completely before touching the top plate.
- Only use suitable pots and pans to use with an induction cooker.
- Do not place any metal materials such as kitchen cutlery, pan lid, aluminum foil onto the appliance as they will activate the inductive current.
- Noise will generate when a pan or pot made from some metals are used. This is safe and normal due to the coefficient of thermal expansion.
- The fan inside the appliance is running to dissipate heat. The fan can be heard during operation of the appliance and soon after operation has stopped.
- Do not place anything between the top plate of the appliance and the base of the cooking pot or pan. This can interfere with the magnetic field of the cooker and cause a hazard.
- Do not subject the appliance to impact as the top plate is very fragile. Do not use the appliance if the top plate is cracked.
- After use and before cleaning, turn off the appliance, unplug the appliance and let it cool down. Do not use abrasive cleaners or scourers as they will damage the appliance.
- To clean the appliance, wipe the ceramic plate with a cloth which has been dampened by water mixed with a small amount of dishwashing liquid. Wipe the cooker body and control board. Wipe dry when finished.
- Do not spray water onto the appliance directly, do not immerse the appliance, power cable or plug in water, or allow them to come into contact with water.
- Keep the appliance clean to avoid trapping insects into the fan.
- Clean the air inlet and the air outlet with a damp cotton bud or swab.
- It is normal that a yellow colored coat will form on the ceramic plate after some time. This is normal and will not affect operation.
- Improper use of the appliance can cause its damage and injury to its user.

VENTILATION



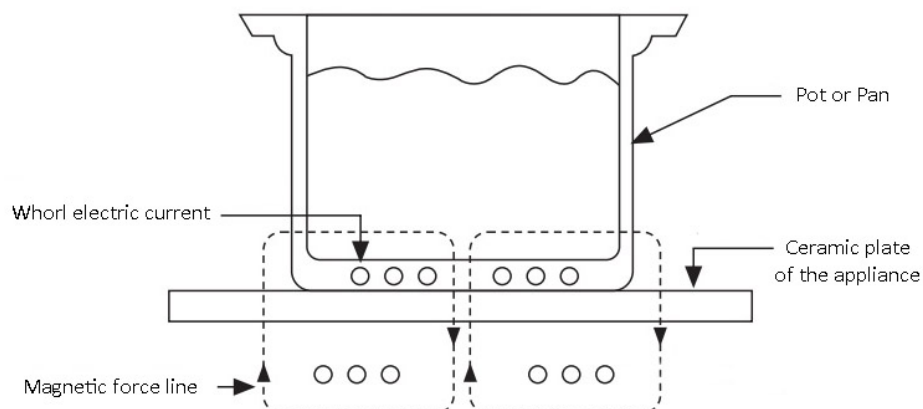
Sufficient space is needed around the appliance while it is in use. Avoid any loose material hanging near the appliance such as a curtain or blind. 12cm space around the appliance on all sides and 100cm of clear space height wise is advisable.

INTRODUCTION TO INDUCTION COOKING:

Induction cooking is a cooking method which a cooking vessel (pot or pan) is heated by magnetic induction rather than thermal conduction from a flame or electrical heating element on a traditional stove top.

A magnetic field is generated from the coils under the surface of the cook top and heat is transferred directly into the pots and pans. The appliance applies the heating principle of the magnetic field inducing the whorl electric current. A whorl electric current is a spiral or circular pattern of electric currents. It utilises the magnetic field produced by the current passing the loop when the magnetic force line passes the bottom of the cooking vessel. It will produce numerous whorl electric currents what will heat the cooking vessel and the food inside it rapidly.

The cooking vessel used on an induction cooker must be made of or contain a ferromagnetic steel such as cast iron or some stainless steels.



SUITABLE POTS/PANS FOR USE WITH THE INDUCTION COOKER:

Use iron, cast iron, stainless steel (with high steel content) pots or pans with the induction cooker.

Ensure the diameter is between 12cm-26cm.

Ensure that the pots or pans have a flat base.



Stainless steel pot



Iron skillet



Cast iron pot



Iron/Steel frying pan



Enamel ware



Stainless steel or Enamel pot



Iron pan

UN-SUITABLE POTS/PANS FOR USE WITH THE INDUCTION COOKER



Ceramic pot



Anti-heating glass pan/pot



Pot with curved base



Pot with legs



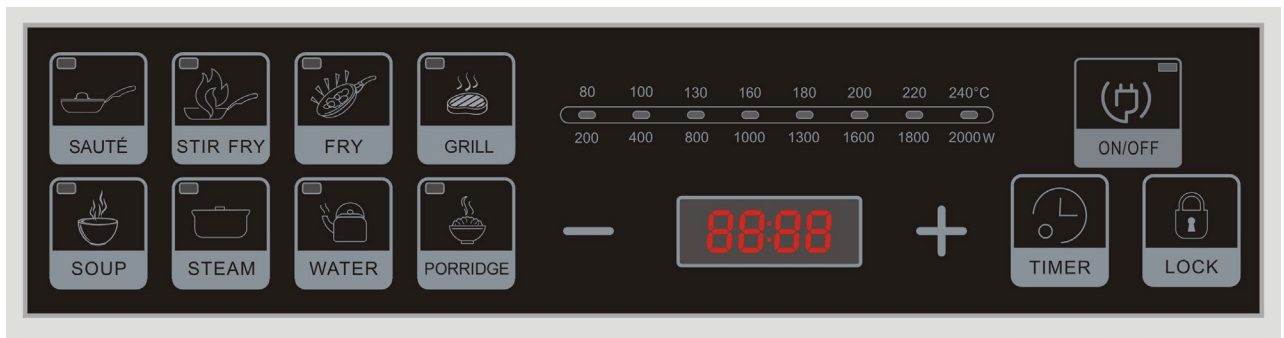
Diameter less than 12cm



Alloy with low iron content

The induction cooker has an automatic pot checking feature which will not allow the appliance to operate if the pot or pan being used is not compatible. When the power button is pressed, the appliance will not operate. You will need to change to a different pot or pan which is suitable for use with the induction cooker.

PANEL:



OPERATING INSTRUCTIONS:

1. Put the appliance on top of a suitable bench top.
2. Connect the power plug into the power point.
3. There will be a beep sound and the appliance will be on. The display will show "00:00".
4. Put the pot or pan onto the centre of the heating zone.
5. Press the ON/OFF button.
6. The appliance will begin operation with the SAUTE mode. The power level of 1300 will be shown on the screen.
7. If required, you can then press a different function button to change cooking modes. Each cooking mode has an auto shut off after 2 hours of operation if no button is pressed, except for water which will auto shut off after 20 minutes of operation if no button is pressed.
8. The power level can be manually adjusted when the appliance is in SAUTE, STIR FRY, FRY, GRILL modes.
While the power level is shown on the screen, press the arrow buttons to adjust the power level.
9. The power level cannot be adjusted when the appliance is in SOUP, STEAM, WATER or PORRIDGE modes.
The heating process in these modes will finish automatically.
While the cooking temperature is shown on the screen, press the arrow buttons to adjust the temperature.

MODES AND ADJUSTMENTS:

MODE	DEFAULT	ADJUSTMENTS
SAUTE	1300W	There are 8 Power levels in total (200-400-800-1000-1300-1600-1800-2000W)
STIRFRY	240 DEGREES	There are 8 Power levels in total (80-100-130-160-180-200-220-240°C)
FRY	220 DEGREES	There are 8 Power levels in total (80-100-130-160-180-200-220-240°C)
GRILL	180 DEGREES	There are 8 Power levels in total (80-100-130-160-180-200-220-240°C)
SOUP	1600W	Cannot be adjusted
STEAM	1600W	Cannot be adjusted
WATER	2000W	Cannot be adjusted
PORRIDGE	1300W	Cannot be adjusted

10. COUNT DOWN TIMER:

When the unit is in SOUP, STEAM, WATER or PORRIDGE modes, a countdown timer function can be set.

The unit will begin operation when count down time has finished.

When the unit is in one of the above modes:

Press the TIMER button once,

“0: 00” will flash on the display.

Press the arrow buttons to set the countdown timer. The maximum time for the countdown timer is 23:59 (23 hours, 59 minutes).

Once you have made your countdown time selection, do not press any button for 6 seconds.

The count down time will then be set.

The unit will then be in countdown mode and will start to heat automatically when count down time has finished.

Remark: Press the ON/OFF button to cancel this function.

11. TIMER:

When the unit is in SAUTE, STIR FRY, FRY or GRILL modes, a timer can be set. The unit will operate for the set time and then stop when the count down time has finished.

When the unit is in one of the above modes:

Press the TIMER button once,

“0: 00” will flash on the display.

Press the arrow buttons to set the minutes. The maximum time for the timer function is 4:00 (4 hours).

Once you have made your timer selection, do not press any button for 6 seconds.

The unit will then be in timer mode and will operate for the amount of time which was set.

Remark: Press the ON/OFF button to cancel this function.

12. LOCK:

Press the LOCK button and hold it for 3 seconds. You will hear a beep sound.

The word LOC will be shown on the screen, alternating between the cooking power level or temperature.

To cancel the lock mode, press the LOCK button and hold it for 3 seconds.

12. ON/OFF:

When the unit is operating, press the ON/OFF button the unit will stop heating and enter into standby mode.

13. To turn the unit off, disconnect it from the mains power.

CLEANING AND MAINTENANCE:

- After use and before cleaning, turn off the appliance, unplug the appliance and let it cool down. Do not use abrasive cleaners or scourers as they will damage the appliance.
- To clean the appliance, wipe the ceramic plate with a cloth which has been dampened by water mixed with a small amount of dishwashing liquid. Wipe the cooker body and control board. Wipe dry when finished.
- Do not spray water onto the appliance directly, do not immerse the appliance, power cable or plug in water, or allow them to come into contact with water.
- Keep the appliance clean to avoid trapping insects into the fan.
- Clean the air inlet and the air outlet with a damp cotton bud or swab.

TROUBLESHOOTING:

PROBLEM	CHECK POINTS	REMEDY
After connecting the power and pressing the ON/OFF button, the appliance has no response.	Has the electricity supply been suspended?	Use after resuming the electricity.
	Is the plug connected firmly?	Check the root causes carefully. If the problem can't be fixed, please contact service center for checking and repairing.
	Is the fuse broken down?	
The unit is making beeping sounds.	Incompatible cookware or no cookware is used.	Replace compatible cookware for the induction cooker.
	Is the cookware not placed in the center of the heating zone circle?	Place the cookware at the center of the defined heating zone circle.
	Is the cookware bigger than 12cm?	Ensure the cookware has a diameter larger than 12cm but does not exceed 26cm.
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the obstruction clogging the air intake/exhaust vent and then operate the appliance again after cooling down.
	Has the unit been used for over 2 hours without any external instruction?	Reset cooking modes or use the timer function.

ERROR MESSAGES:

Error codes occur E0	Without cookware or Incompatible cookware used	When showing error signal E0, E3, E5, please check whether the cookware is not suitable, or switch the appliance on again after it is cooled down naturally.
Error Codes occur E1	Low-Voltage	
Error Codes occur E2	High-Voltage	
Error Codes occur E3	Top plate overheat	When showing E1, E2, E4, E6, E7, please contact service center for checking and repairing.
Error Codes occur E4	Top plate sensor open circuit	
Error Codes occur E5	IGBT overheat/ short circuit	
Error Codes occur E6	IGBT open circuit	

If the above remedies/controls cannot fix the problem, unplug the appliance immediately, contact Lenoxx service for inspection and repair. Note the error code and report it.

To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

SPECIFICATIONS:

Display Power Rate: 2000W


Voltage: 220-240V, 50-60Hz

Temperature: 240°C

Timer: 4 Hours timer, 23 Hours 59 Minutes countdown timer

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