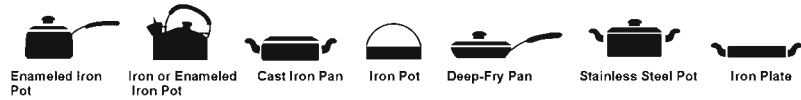


IV. Suitable and Unsuitable Cooking Utensils

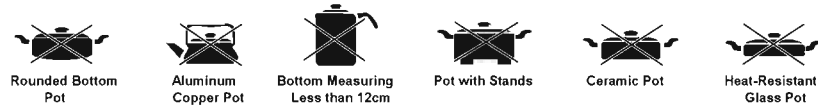
1) Suitable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 26cm.



2) Unsuitable Cooking Utensils

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 12cm.



V. How to Clean

- 1) Disconnect plug and wait until the unit is cooled down completely. Clean after used every time.
- 2) If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
- 3) Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4) Wipe using dish washing agent and damp cloth.
- 5) Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6) Never rinse water over the unit (Water gets inside may cause malfunction).

TROUBLESHOOTING

Error Message	Cause	Solution
E0	No pan or place with unsuitable pan	Place the pan or suitable pan
E1	Temperature of IGBT is too high or the inner fan is not function, or sensor organ failure.	First checking ventilation slots if blocked. Then let the device cool down for a few minutes. Try to operate the device again. Else contact service agent for assistance.
E2	Sensor failure or temperature of the pan is too high (when the pan is dry or with unsuitable pan, the temperature will become very high. the cooker will auto cut-off the power to protect the IC chip)	Remove the cookware from the cooker. Let the device cool down for a few minutes. Then try to operate the device again.
E3	Voltage is unusual/unstable.	Please check the voltage first, then try to operate the device again.

Rubine™

— I T A L I A —

Induction Cooker

MODEL NO : RCT-ECOTECH-IN2

I .Specification

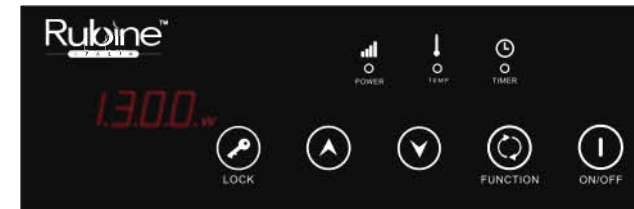
- 1) Model No.: RCT-ECOTECH-IN2
- 2) Power Rate: 500 - 3100W (Left : 500-1800W, Right :500-1300W)
- 3) Voltage: 220V~240V / 50Hz
- 4) Temperature: 60°C-240°C

II .Cautions

- 1) Do not plug with wet hands.
- 2) Do not plug into a socket where several other appliances are plugged in.
- 3) Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
- 4) Do not modify the parts, or repair the unit by yourself.
- 5) Do not use the unit near flame or wet places.
- 6) Do not allow children to use the unit by themselves.
- 7) Do not place on unstable surfaces.
- 8) Do not move the unit when the pot or the pan is on it.
- 9) Do not heat the empty pot or overheat the pot.
- 10) Do not place metal objects such as knives, forks, spoons, lids, cans, and aluminum foils on the cooking zone as they might caused hot or melt.
- 11) Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- 12) Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13) Do not place a sheet of paper between the pot or the pan of the unit. The paper may get burnt.
- 14) If the surface is cracked, switch off and take to the service center immediately.
- 15) Do not block air intake or exhaust vent.
- 16) Do not touch the heating zone right after removing the pot or the pan, as the heating zone will still be very hot.
- 17) Do not place the unit near to the objects which are affected by magnet, such as: radio, televisions, automatic-banking cards and CD/DVD player.
- 18) The power cord must be replaced by qualified technician.
- 19) If the surface broken, it must be fixed by qualified technician.
- 20) 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.

Warning: Children should be supervised to ensure that they do not play with the appliance.

III.How to Use



- 1) Place suitable cooking utensils in the center of the hot plate and plug in, the power light will on.
- 2) Pressing **ON/OFF** button, power light will shut off, and the light of Function will flash.
- 3) Heating is the default function to start work on the induction cooker. When pressing **FUNCTION**, the light of Heating will blink. The left-zone of the cooker will heat the cookware at 1200W, and the right-zone will heat at 1000W. The power rate can be adjusted by "▲" or "▼". The power rating of left-zone is from 500W to 1800W, and the right-zone is from 500W to 1300W.
- 4) When pressing **FUNCTION** again, the induction cooker will turn to the mode of setting temperature. Meanwhile, The default temperature setting in left-zone is 240°C and in right-zone is 240°C. Temperature can be adjusted by "▲" or "▼". Temperature setting at left-zone is from 60°C to 240°C, and right-zone is from 60°C to 240°C.
- 5) When pressing **FUNCTION** again, the light of **TIMER** and one of the light of Heating or **TEMP** will blink, the cooker will turn to the mode of Setting Time. Timer can be adjusted by "▲" or "▼" from 0 – 180 minutes. Five seconds later, the screen will automatically resume the mode of function. If user needs to know the countdown time, press **TIMER** again. The screen will display the countdown time.
- 6) After you select the function, press the **LOCK** button for 3 seconds, it will lock the function you have set. The induction cooker has no response when press any other button during this mode (except **ON/OFF**), If you want to release the setting, press the Lock button again for 3 seconds, all buttons will be unlocked and work as normal.
- 7) If you want to cancel **TIMER** function, simply press **ON/OFF**. Press **ON/OFF** to start again.
- 8) The temperature of accessible surfaces may be high when the appliance is operating.
- 9) If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.