

Induction hotplate

User's manual

EN



SENCOR®

SCP 3020BK
SCP 3020WH

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for later use.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of warranty. In the case of transportation, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND STORE IT FOR FUTURE USE.

- This appliance must not be used by persons (including children) with physical or mental impairments or by inexperienced persons, unless properly trained or schooled in the safe use of the appliance, or unless they have been properly supervised by a qualified person who will be responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- Before connecting the appliance to a power socket check that the technical details on the appliance label match the electrical voltage in the socket to which you wish to connect the appliance.
- Connect the appliance only to a grounded socket.



Attention: This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- This appliance is designed for household use.
- Do not use the appliance for any other purposes than those intended.
- Do not use the appliance in industrial surroundings or outdoors!
- Do not place the appliance on or near an electrical or gas stove.
- Do not place the appliance in the vicinity of an open flame or appliances that are sources of heat.
- Do not use the appliance on metal surfaces, such as for example the drip off area on the kitchen sink.
- Always place the appliance on an even, dry and stable surface.
- To prevent potential injury by electric shock, do not submerge any part of this appliance under water or any other liquid.
- During operation of the appliance there needs to be sufficient area for air circulation above the appliance and on all its sides.
- Do not cover the air inflow and exhaust openings. Otherwise the appliance may be damaged.
- Only use cookware suitable for induction cooking, see chapter Types of cookware suitable for induction cooking.
- Do not heat up empty cookware. Otherwise this may damage it.
- Liquids or meals may not be heated in closed containers, such as for example cans, because an explosion could result.
- Oils and fats may quickly overheat and catch on fire. Pay special attention when heating them.
- In the vicinity of the appliance do not place credit cards, watches or radios, so that they are not damaged by the magnetic field created by the operation of the induction hotplate.
- Do not place metal objects such as knives, forks, spoons and lids on the hotplate of the appliance because they may heat up.
- Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it and before cleaning.



Attention: Hot surface

Do not touch the hot plate while the appliance is in operation and immediately after finishing using it. The residual heat transferred from the bottom of the cookware to the hotplate could cause burns. Allow the appliance to fully cool down before cleaning, moving or storing it.

- If you are not using the appliance store it out of reach of children. If children got hold of the appliance without adult supervision, a child could be injured or the appliance could be damaged.
- Do not disconnect the appliance from the power point by pulling the electric cord – it may damage the power cord/power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Make sure the power cord does not hang over the edge of a table, or that it is not touching a hot surface.

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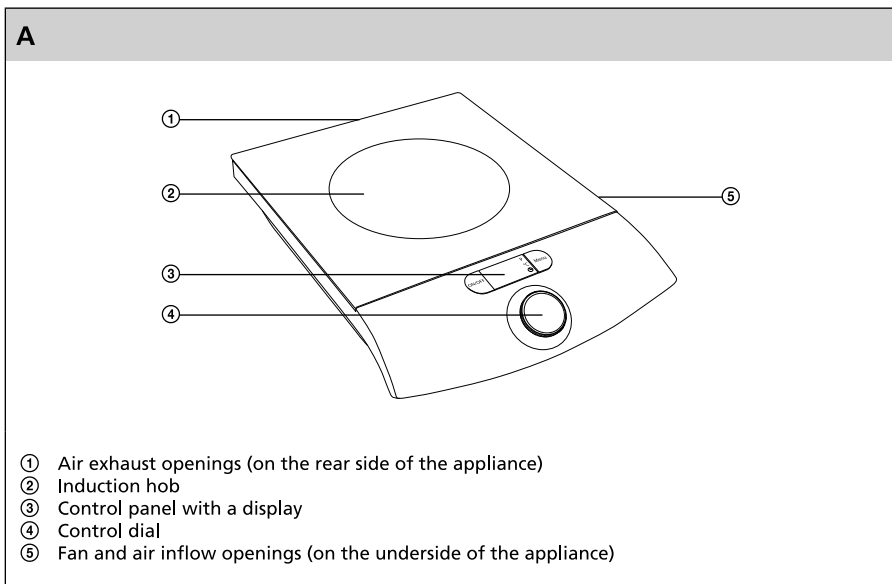
- It is forbidden to use the appliance if it has a damaged power cord/plug. In case the power cord is damaged, have it replaced at an authorised service centre.
- Do not use the appliance if it is not working correctly, if the surface of the hotplate is cracked, if it has been dropped on the floor or has been submerged in water. If the appliance is damaged in any way, it must not be put into operation until repaired at an authorised service centre.
- In no case should you attempt to repair the appliance yourself, do not make any alterations to it – danger of injury by electric shock! Tampering with the appliance during the warranty period may void the warranty policy.
- The manufacturer is not responsible for damages caused by incorrect use of this product (injuries, burns, fires, food spoilage, etc.).
- People using a cardiac pacemaker should only use this appliance after consulting their attending physician.

RADIO WAVE INTERFERENCE

The use of the induction hotplate may cause interference to your radio, television or similar receivers. The interference may be eliminated or limited by the following steps:

- Redirecting the radio or television signal reception antenna.
- Moving the induction hotplate further away from the receiver.
- Connection of the induction hotplate to a different power socket with its own independent electrical circuit.

DESCRIPTION OF THE INDUCTION HOTPLATE

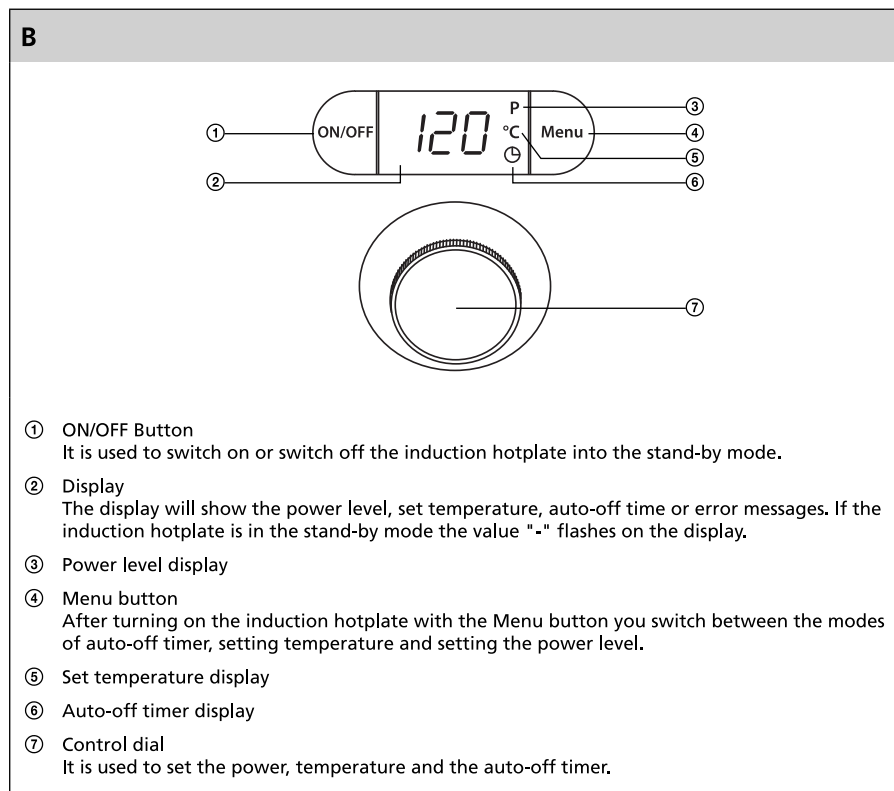


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DESCRIPTION OF THE CONTROL PANEL AND DISPLAY



THE PRINCIPLE AND ADVANTAGES OF INDUCTION COOKING

- When cooking on ordinary hotplates, the hotplate needs to be heated first and only thereafter is heat transferred to the bottom of the cookware placed on the hotplate. Significant thermal losses occur during the transfer of heat from the hotplate to the bottom of the cookware, especially when the bottom of the cookware is not in full contact with the hotplate or if the hotplate is soiled.
- When cooking on an induction hotplate the metal bottom of the pot is directly heated by electromagnetic waves. This minimises thermal losses and cooking on an induction hotplate is faster and consumes less energy.

COOKWARE SUITABLE FOR INDUCTION COOKING

- Cookware suitable for induction cooking must be made from a metal magnetisable conductive material (cast iron, enamel, stainless steel).
- The bottom of the cookware must be flat and straight.
- The diameter of the bottom of the cookware, which you wish to use on this induction hotplate should not be smaller than 12 cm or larger than 26 cm.

COOKWARE THAT CANNOT BE USED FOR INDUCTION COOKING

- Cookware made from aluminium, copper, ceramics, porcelain or glass.
- Cookware the bottom of which is bulging or curved.
- Cookware with a bottom that has a diameter of less than 12 cm cannot be used with this induction hotplate.

PREPARATION FOR USE OF THE INDUCTION HOTPLATE

- Before first use, take the appliance and its accessories out of the packaging material.
- Check that the hob of the induction hotplate is not damaged and that its surface is clean. Connect the induction hotplate to a power socket. The connection to a working power socket is confirmed by a sound and the value "-" will flash on the display.
- Place ingredients into cookware suitable for induction cooking. Place the cookware on the induction hotplate.

OPERATION OF THE INDUCTION HOTPLATE

1. TURNING ON THE INDUCTION HOTPLATE

- 1.1 Turn on the induction hotplate by pressing the ON/OFF button. The induction hotplate automatically detects, whether the cookware located on the hotplate is suitable for induction cooking.
- 1.2 If the correct type of cookware is located on the hotplate, the induction hotplate will start cooking at the preset power level of 6. P-6 will appear on the display.
- 1.3 If you remove the cookware from the induction hotplate, the display will show an error message E1 and a sound will be made. After 60 seconds the hotplate will switch to the stand-by mode.
- 1.4 If unsuitable cookware is placed on the induction hotplate, the display will show an error message E1 and a sound will be made. After 60 seconds the hotplate will automatically switch to the stand-by mode.

2. SETTING THE POWER LEVEL

- 2.1 When the induction hotplate is turned on the power level is automatically set to 6. P-6 will appear on the display. Using the control dial select the desired power level in the range 1–10 (200–2000 W). When selecting the desired power level the value will flash on the display. After the selection has been made the value will stop flashing on the display.
- 2.2 If the display is in the temperature display mode or in the automatic shut off timer mode, first use the Menu button to switch the display to the power level display mode and then set the desired power level.
- 2.3 If during cooking you again use the Menu button to switch to the power level display mode, the value P-6 will appear on the display. To set the desired power level follow the instructions described in point 2.1.

3. SETTING THE TEMPERATURE

- 3.1 Using the Menu button switch the display to the temperature display mode. The cooking temperature is automatically set to 140 °C. Use the control dial to select the desired cooking temperature in the range 60–220 °C. During this selection the value flashes on the display. After the selection has been made the value will stop flashing on the display.
- 3.2 If during cooking you again use the Menu button to switch to the temperature display mode, the value 140 °C will appear on the display. To set the desired cooking temperature follow the instructions in point 3.1.

4. SETTING THE AUTOMATIC SHUT-OFF TIMER

- 4.1 Using the Menu button switch the display to the timer display mode. Using the control dial set the automatic shut off time in the range 0–180 minutes. Slowly turn the control dial to increase or decrease the automatic shut off time by 1 minute. Quickly turn the control dial to increase or decrease the automatic shut off time by 10 minute intervals.
- 4.2 As soon as you set the timer, the value on the display will stop flashing and will start to countdown the time to the automatic shut off. Until the automatic shut off of the induction hotplate the remaining time until automatic shut off and the set power level or temperature will alternate on the display.
- 4.3 At the end of the set automatic shut off time a sound is made and the induction hotplate turn itself off. The value "-" flashes on the display and the induction hotplate is in the stand-by mode.
- 4.4 If you do not set the automatic shut off time, the value "---" will stop flashing and the display will switch to the mode showing power and temperature.

5. TURNING OFF THE INDUCTION HOTPLATE

Turn off the induction hotplate by pressing the ON/OFF button. The value "-" will flash on the display and the induction hotplate will be in stand-by mode.



Note:

After being turned off the fan will start for a short time to speed up the cooling of the induction hotplate.

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OVERVIEW OF ERROR MESSAGES

If an error message appears on the display, follow the instructions in this table.

Error message	Possible cause of the error	Solution
The display shows an error message E0.	The hotplate is not working.	Send the induction hotplate to an authorised service centre for repair.
The display shows an error message E1.	There is no cookware located on the hotplate. The cookware on the hotplate is not suitable for induction cooking.	Place cookware suitable for induction cooking on the hotplate, see chapter Types of cookware suitable for induction cooking.
During the operation of the induction hotplate the error message E1 is frequently displayed.	The diameter of the bottom of the cookware on the hotplate is too small. The cookware is not located in the centre of the hotplate.	Place larger cookware on the hotplate, see chapter Types of cookware suitable for induction cooking. Place the cookware in the centre of the hotplate.
The display shows an error message E2 or E6.	Overheating of the induction hotplate.	Allow the induction hotplate to cool down.
During the operation of the induction hotplate the error message E2 or E6 is frequently displayed.	The air inflow and exhaust openings are blocked. The fan is not working.	Remove the items blocking the air inflow and exhaust openings. Send the induction hotplate to an authorised service centre for repair.
The display shows an error message E3 or E4.	The voltage in the power socket to which the induction hotplate is connected is too high or too low.	Connect the induction hotplate to a corresponding power socket with a voltage of 220–240 V.
The display shows an error message E5.	Interrupted el. circuit.	Send the induction hotplate to an authorised service centre for repair.

MAINTENANCE AND CLEANING

- Before cleaning always disconnect the appliance from the power socket and allow it to cool down.
- Wipe the surface of the hot plates and the control panel with a lightly damp cloth and then wipe dry.
- To remove hard-to-clean stains you may use a cloth dipped in a neutral cleaning agent solution. After applying the cleaning agent, wipe the surface with a lightly damp cloth and then wipe dry.
- Keep the induction hotplate clean. Regularly remove dust and dirt from the area of the air inflow and exhaust openings. For a more thorough clean you may use cotton buds.
- Do not use cleaning products causing abrasion, petrol or solvents to clean the appliance. To prevent potential injury by electric shock, do not submerge any part of the appliance under water or any other liquid.

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TECHNICAL SPECIFICATIONS

Nominal voltage.....	220–240 V
Nominal frequency.....	50/60 Hz
Rated power input.....	2000 W
Adjustable power input range.....	200–2000 W

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

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