

PHILCO®



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PHCP 1620

User's manual

Návod k obsluze

Návod na obsluhu

Instrukcja obsługi


Felhasználói kézikönyv

Dear customer,
Thank you for buying a PHILCO brand product. So that your appliance serves you well, please read all the instructions in this user's manual.

CONTENT

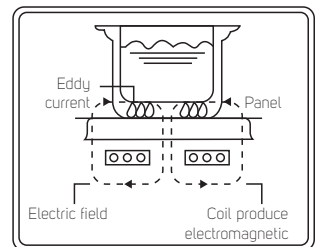
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PART 1: SAFETY PRECAUTIONS

1. Household and Indoor use only.
2. When the appliance is not in use and before cleaning, unplug the appliance from the outlet.
To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
3. The appliance is only intended for the purpose described in user manual. Do not use appliance or any part of the appliance out of the intended use to avoid risk.
4. The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. The temperature of accessible surfaces may be high when the appliance is operating.
9. Symbol  its meaning is: Caution, hot surface!
10. The appliance is not intended to be operated by means of an external timer or separate remote-control system
11. WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
12. Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.
13. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

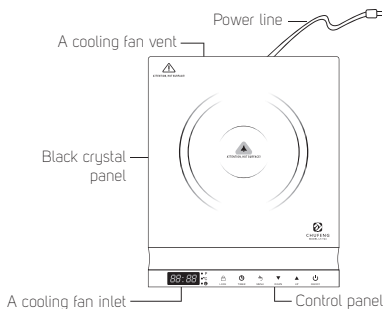
PART 2: WORKING PRINCIPLE

When the power connection is ON, the electric current will produce a magnetic field in the induction coil, which is embedded in the machine. As soon as the magnetic force lines in the magnetic field touch the alloy steel pot / boiler, it will produce the heating effect, which would lead to the heating of the food in the pot.



PART 3: EACH PARTS NAME

Product Name:	Induction Cooker
Model No.:	LY-T24
Rated Voltage:	AC 220-240V~
Fated Frequency:	50/60 Hz
Rated Powe:	2000W
Production against electric shock:	Class II

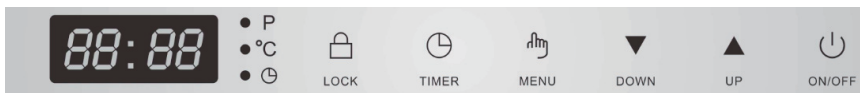


USING METHOD

1. Put the pot with food on the centre of the plate.
2. Connect the Plug into the 220 V, 10 Amp power socket. The machine is now ready for use.
3. Press the on/off button, and then choose the function button.
4. After cooking, press the ON / Off button again to switch off the power supply. Then pull the plug out of the electric outlet.

PART 4: OPERATING INSTRUCTIONS

Function Distribution Illustration



Operation Surface: 1 pc 4 Digital LED Display Indicator, 3pcs Indicator for power, temperature & Timer

Functions: ON/OFF, Up, down, Menu, Timer, Lock

PART 5: HOW TO OPERATE

Status Introductions

1. **Off Status:** Plug the power cord into main supply, the cooker goes into off status.
2. **Standby Status:** In off status, Press „ON“ button, the cooker enters standby status; screen shows „on“, press any function to enter working status within 60 seconds, otherwise, the cooker goes back to off status.
3. **Switch On:** In standby status, press any function to enter working status.
The cooker will self-detect whether there is pot on it.
 - If there is no pot or unsuitable pot on the cooker, the screen shows „EO“, the cooker will return to OFF status after approx. 60 seconds if there is still no pot; if the suitable pot be put on the cooker, it will start work automatically and enter relative working mode.
4. **Switch Off:** In non-shutdown status, press the „OFF“ button to switch off the cooker.

Process Introductions

Menu-Power (P)

- When in switch on or other cooking modes, press „Menu“ button enters into power heating function , power indicators keep constant on, the default heat power is 1600W, the LED shows „1 600“. Press „Up“ or „Down“ button to decrease or increase the power. Minimum 120W, max 2000 W.
- In Power status, press „Timer“ to set time, the range is „0:00-3:00“.

Menu-Temperature (°C)

- When in Power modes, Press „Menu“ button enters into temperature function, temperature indicators keep constant on, the default heat temperature is 220C, the LED shows „220“. Press „Up“ or „Down“ button to decrease or increase the temperature. Minimum 60°C, max 240°C.
- In Temp. status, press „Timer“ to set time, the range is „0:00-3:00“.

Comparison table for Power & Temp:

Levels	1	2	3	4	5	6	7	8	9	10
Power (W)	120	300	500	800	1000	1200	1400	1600	1800	2000
Temp. (°C)	60	80	100	120	140	160	180	200	220	240

Timer

- When in working status, press „Timer“ button one time enters into timer function , timer indicators keep constant on, screen shows „0:00“ and flashes. Press „Up“ or „Down“ button to decrease or increase the time (Touch „Up“ or“ Down“ once to increase/ decrease 1 minute, long touch „Up“ or „Down“ once to increase/ decrease 10 minutes). Time setting range „0:00-3:00“, which is recyclable adjust.
- After 5 seconds of time setting, the cooker will confirm setting automatically.
- Then alternate displays time count down and working / Temperature level.
- In the count down status of timer mode, touch time setting button to cancel timing and return to previous working status.
- In the count down status of timer mode or power mode, to switch each mode will cancel timer, and enters into corresponding working mode.
- When setting time is up, the buzzer is on and cooker switch off automatically.

Function	Power	Temp.
Timer range	0:01-3:00	0:01-3:00

Functions Parameter Table

Functions	Default working time	Timer range	Default power/ Temp.
Power	2:00	0:00-3:00	1600 W
Temp.	2:00	0:00-3:00	220°C

High Temperature Warning: After using, do not touch if the indicator lamp keep constant on.

SAFETY NOTICE

- Please do not use the electrical Outlet of 10A alone, do not use General sockets, do not use other appliances at the same time.
- When using, please make induction cooker in smooth place and keep the distance from the wall over 10cm.
- Do not use induction cooker near gas cooker and kerosene cooker
- Do not clean induction Cooker with water directly Prevent any risks.
- Do not insert wire etc. do not jam inlet and outlet. Prevent any risks.
- Do not put subjects on the plate, protect high temperature Cause any risks.
- Seal food, please heating after open lid.
- Do not use induction cooker on iron place, include any places where with over 10cm metal mat.
- Do not put the empty pot on induction cooker, prevent affect the product's performance, even any risks.
- Often clean induction Cooker, avoid the ingress Fan, affect the normal work.
- When using, please do not touch the plate with your Hand, avoid scald.
- If the power line is damage, must use professional line to replace.
- Do not let children use Induction cooker alone, Avoid scald.
- he use of cardiac pacemaker please confirm with professional doctors, if without influence then can use induction cooker.

FRIENDLY AND NON-FRIENDLY COOKWARE

Friendly cookware:

Material: Iron or stainless steel. Shape: Bottom diameter about 12-20cm saucepan or bottom size is 12-20cm square pot.

Non-friendly cookware:

Material: Non-iron metal, ceramic, glass and the bottom is made of cooper or aluminum pot.
Shape: Bottom uneven, diameter less than 12cm.

PART 6: CLEANING AND MAINTENANCE

1. Turn off the appliance by pressing "On/Off" and wait until the light turns off. Once off, unplug the power cord properly.
2. Wait for some time and let the appliance cool down.
3. You can use mild detergent or dishwashing liquid with a soft cloth to remove dirt.
4. Do not clean it with running water or immerse it in water as water will get inside and damage the appliance.
5. Always make sure that the top plate and the pan/pot is clean before cooking as the dirt from the pan/pot will stick to the plate and plate will get discolored.
6. You may clean the air vent by vacuum cleaner to suck up the dirt or you can use cotton if the dirt is with oil.
7. Toothbrush with little soap can also be used to clean the surface as long as you use it gently on the appliance.
8. Do not use abrasives or strong detergents as it may get chemical reaction.
9. After dirt has been removed, use a dry, soft cloth to wipe dry the appliance.

PART 7: PAY ATTENTION

1. When do not use the machine, please unplug power plug.
2. Please keep the machine clean, lest cockroaches and small insect enter, cause a short circuit.
3. Do not clean with water directly or put it in water.
4. When the plate and bottom are dirty, continue to use will burn and clean very difficultly.
5. When the power cord damage, please consult specialized after-sale replacement of the same model's power cord

FEATURES

Whilst standard hotplates heat up themselves, in an induction hotplate the heat is created in the base of the cookware. The hob itself does not heat up; it becomes hot when food is heated upon it in a pan and the heat from the pan reflects onto the hob. (Reverse heating).

This is caused by an energy field that generates heat only in magnetically conductive materials, for example, pans made of iron. In other materials, such as porcelain, glass or ceramic, the energy field cannot generate any heating effect.

Only use cookware that is suitable for induction hobs:

1. Suitable cookware consists of pots and pans with a base made of steel or cast iron. You can identify these either by means of the markings on the pan or by ascertaining whether a magnet clings to the base of the pan.
2. Unsuitable cookware is made from any kind of metal that is non-magnetic, such as aluminium, copper and stainless steel, as well as non-metallic vessels made of porcelain, glass, ceramic, plastic, etc.
3. Thin pan bases are better suited to induction cooking than thick sandwich bases. The very short response times to setting modifications (short preheating period, rapid and controllable browning) are not possible when pans with thick bases are used. Only use cookware that is suitable for the size of the hob. This is the only way to ensure that the induction hob functions perfectly. The base of the pan may not be uneven, rather, it must sit flat. The diameter may not be less than 12 cm to ensure that the energy field has an effect. Do not use pans with a diameter in excess of 26 cm.

PART 8: TROUBLE SHOOTING

TROUBLE	POTENTIAL CAUSES	RESOLUTION
Power indicator not on	Power cord is not connected	Please ensure the plug inserted into the socket
Power off automatically	1. Spare parts over heat 2. No operation in two hours 3. Air intake and/or outlet is jammed.	Restartujte spotřebič Prosím, vraťte k opravě do servisního místa Odstraňte všechny předměty blokující přívod i odvod vzduchu
LED shows E0	No pot or pot too small	Put the suitable pot on the surface of the cooker
LED shows E1	Voltage is too low	Please ensure 88V < voltage <270V
LED shows E2	Voltage is too high	Please ensure 88V < voltage <270V
LED shows E3	Surface temperature sensor open circuit or short circuit	Return it to the service center for checking and repairing
LED shows E4	IGBT sensor open circuit or short circuit	Return it to the service center for checking and repairing
LED shows E5	Pot without water or dry	Start again after the temperature cool down (Make sure the pot with water)
LED shows E6	IGBT overheat	Please check if the air intake and outlet is jammed. If not, please return the cooker to the service center for checking and repairing
LED shows E7	Pot deformed heavily	Please use the suitable pot

Note: If the faults can not be resolved, please do not disassemble the appliance by yourself, but return it to the service center for repairing. If you disassemble the appliance by yourself, we have the right to make the warranty invalid. Dangers or other safety accidents caused by this will also be charged to the user.

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 APPLIANCES



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.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer:

FAST ČR, a.s., Černokostelecká 1621, Říčany CZ-251 01