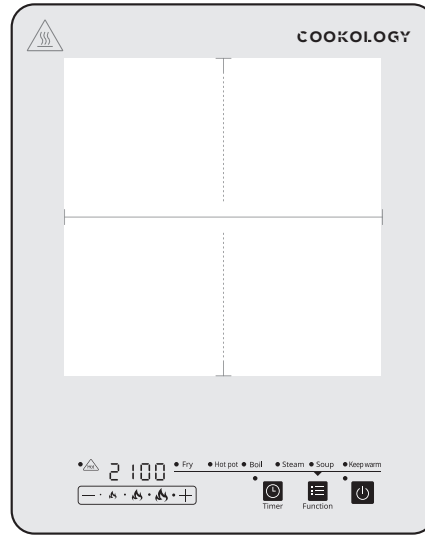
COOKOLOGY



SINGLE INDUCTION HOB

USER MANUAL

CIPH28SZ

Please register the warranty for this product on **www.Cookology.com**
Warning notices: Before using this product, Please read this manual thoroughly to ensure you know how to operate the features.And functions that your new appliance offers in a safe way.The design and specifications are subject to change without prior notice for product improvement.
Consult with your dealer or manufacturer for details.
The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Cookolgoy! Before using your new Cookolgoy product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

Cookology is a trading name of The Wright Buy Ltd.
Address: 7 Meadow Business Park Piperell Way Haverhill Suffolk CB9 8QX.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols

	**Danger** This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.
	**Warning of electrical voltage** This symbol indicates that there is a danger to life and health of persons due to voltage.
	**Warning** The symbol indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.
	**Caution** The symbol indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.
	**Attention** The symbol indicates important information (e.g. damage to property), but not danger.
	**Observe instructions** The symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

SAFETY INSTRUCTIONS

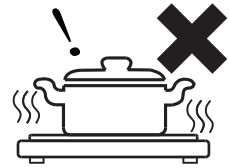
- For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.
- Ignoring safety warnings may result in injuries.
- This appliance should not be used by children.

⃠ FORBIDDEN

- Never heat food in sealed containers such as cans or coffee pots, to avoid explosion caused by heat expansion.



- Do not heat empty saucepans or enamel covered iron cookpots to avoid affecting product performance and to prevent injury.



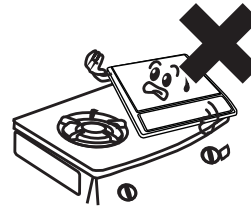
• Do not heat iron items or utensils on the induction zone as this could cause the zone to overheat. It can get heated due to high temperature.



• Do not rinse this Induciton hob under water. Avoid spilling water and soup into the internal parts of the Induciton hob.



• Do not place the Induciton hob when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove)



• Children should not use the induction hob.



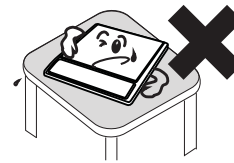
• To avoid danger, do not insert any foreign objects, such as iron wire, nor block the air ventilation opening or entry port.



• Do not place paper, aluminium foil, cloth or other unsuitable articles onto the Induciton hob heating plate.



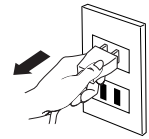
• Do not put it on any metal platforms (such as iron, stainless steel, aluminium).



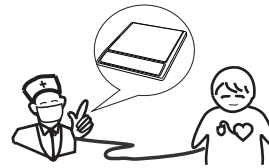
• Never connect this appliance to an external timer switch in order to avoid a hazardeous situation.
• Do not plug in the appliance or operate the control panel with wet hands.

MANDATORY

- Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.



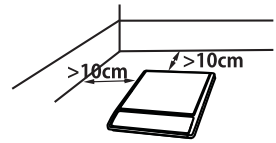
- People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.



- Avoid dropping saucepans onto the induction hob as this may damage the glass cooking zone.



- When using the Induction hob, place it horizontally and allow atleast 10 cm of free space between the sides and back of the Induction hob and the wall. Do not use the Induction hob in narrow spaces. Please keep the ventilation opening free, for release of heat.



• Please avoid using adapters to share the power outlet.



• Please use a dedicated and high quality power outlet, with high power rating (10A-16A). Do not use poor quality outlets. It is advisable not to share the power outlet with electrical appliances with high power ratings, such as an air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet.



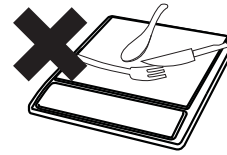
• Always make sure the plug is inserted firmly into the socket.

⚠ WARNING

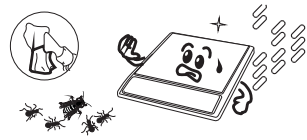
• Do not place the Induction hob onto a carpet, tablecloth or thin paper while on use to avoid blocking the air inlet opening or air outlet opening, which will affect the heat emission.



• Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



• Please keep the induction hob clean and safely store in a dry place when not in use.



• 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.
• Appliance are not intended to be operated by means of an external timer or separate remote-control system.
• Keep the main cord out of the reach of children. Do not let the main cord hang over the edge of the table or worktop on which the appliance stands.
• Do not touch the cooking plate after cooking, as it retains heat from the cookware.
• Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
• ⚠ Caution, hot surface, The surfaces are liable to get hot during use.
• Do not use outdoors.

⚠ ATTENTION

- Do not place the induction hob near a gas stove, kerosene stove, gas cooker or in any space with an open fire or in an environment with high temperature.



- Always take care when cleaning the induction hob always remembering to avoid getting any water Or special glass cleaner into the appliance through the ventilation grills. This could influence the normal operation of the appliance.



SPECIFICATIONS

Product Model	**CIPH28SZ**
Rated Voltage	220-240V~
Rated Frequency	50Hz or 60Hz
Rated Power	2100W
Power Adjustment Range	120W-2100W
Appearance Dimension(mm)	350x280x42

	Symbol	**Value**	**Unit**
Model identification	-	CIPH28SZ	
Type of hob	-	Induction hob	
Number of cooking zones and/or areas	-	1 cooking zones	
Heating technology (Induction hob zones and cooking areas, radiant cooking zones, solid plates)	-	Induction hob zones	
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone	ø	Zone1: 17,8	cm
For non-circular electric cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	L,W	---	cm
Energy consumption for the hob calculated per kg	$EC_{\text{electric hob}}$	183,9	Wh/kg

Data determined according to standard EN 60350-2 and Commission Regulations (EU) No 66/2014.

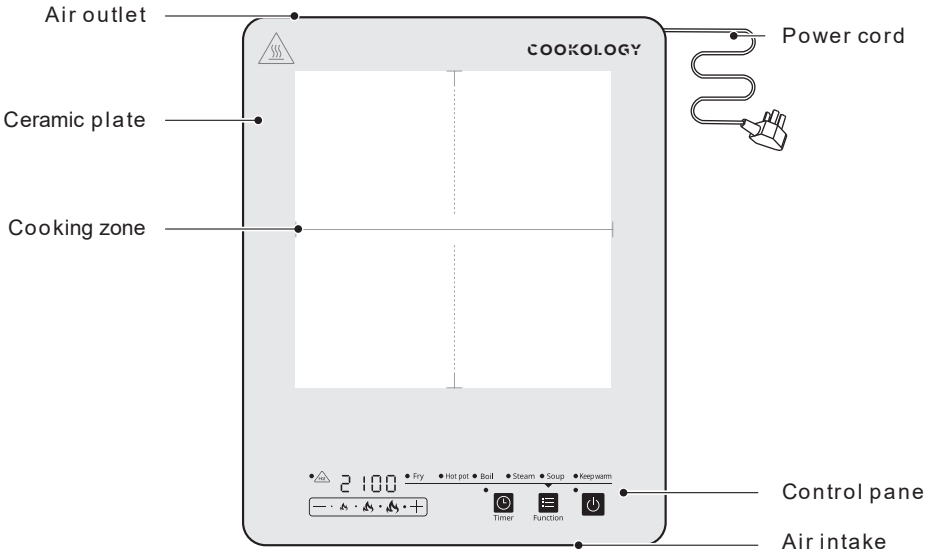
Product information for power consumption and time to reach the applicable low power mode:
standby mode: 0.6W
The max time needed to reach the applicable low power mode: 2seconds

PRODUCT OVERVIEW

Component Name

This induction hob is designed for household use. Please refer to the instructions for detailed cooking methods.

Parts List



NOTE

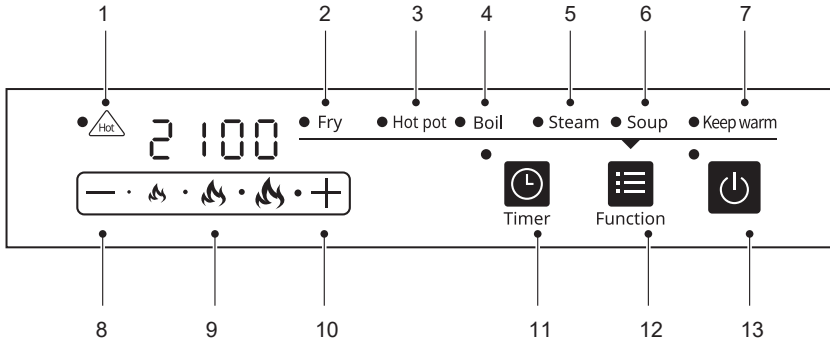
All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

OPERATION INSTRUCTIONS

Preparation

- Before using, please first check if the power plug connects well with the power outlet.
- Before placing the pot on the Induction hob, please clean up water stains, oil spots or any other adherent dirt from the outside surface of the pot and Induction hob.
- Please put the pot to be heated on the central part of the Induciton hob. Do not put an empty pot on the Induction hob to be heated.

Operation Part



		Function description
1	● Hot	• Hot Surface Warning Icon
2	● Fry	• Fry Button
3	● Hot pot	• Hot pot Button
4	● Boil	• Boil Button
5	● Steam	• Steam Button
6	● Soup	• Soup Button

		Function description
7	Keep warm	• Keep warm Button
8	—	• “-” Button
9	· · · ·	• Touch slide Button
10	+	• “+” Button
11	Timer	• Timer Button
12	Function	• Function Button
13		• On/Standby Button

Function Selection

Function	Operation Guidelines
“On/ Standby”	**Connecting the power and switching on** • After press the “On/Standby” key, press the function keys to select the required mode. The Induciton hob enters working mode. • After press the “On/Standby” key, if no function key is pressed for 10 seconds, the Induciton hob will switch off automatically. • After press the function key, if there is no proper pot on the Induciton hob, the Induciton hob will not heat up and the alarm will sound to indicate that a pot is required. One minute later, it will switch off automatically. **Switch off** • When the operating time is over, the Induciton hob switches off automatically. • If switch off is needed in advance, press the “ On/Standby ” key to turn the appliance off.

Function Selection

Function	Operation Guidelines
Fry Hot pot Boil Steam Soup Keep warm	**Function selection** • After switching on the appliance, press the “Function” to enter the desired cooker mode. • Please refer to “Function Cooking Mode Instruction” for the details of the corresponding heating process for each cooking mode.
“-” ,“+” or Touch slider	**Power adjustment** • After selecting a mode, you can press “+” or “-” to adjust the power, and you can slide "Touch slider" to adjust the power. • For some modes, during the heating procedure, the induction cooker can automatically adjust the power according to the cooking requirement. • For certain modes, the power is restricted complying with the cooking requirement.
“Timer”	**Timer adjustment** • If timer function is not activated, the induction cooker will heat the ingredients for the default time duration. • If timer is needed, first press the “Timer” key. When the numbers blink on the display, press the key “+” or “-” to adjust the time duration. • When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down. • When the counting down is over, the induction cooker automatically stops heating and switches off.

Functional Cooking Mode Instructions

Function	Operation Guidelines
Users can select among the different cooking modes according to cooking purpose. For your convenience, we provide the following instructions:	
Hot pot	• The cooking modes of “Hot pot” individually fit to heating requirements, such as hotpot and boiling water. In the heating procedure, the time and power can be adjusted at any time.
Fry	• The cooking modes of “Fry ” fit to high temperature cooking. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.
Steam Soup	• For the cooking modes of “Steam” and “Soup”, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under these modes, the power can be adjusted within the adjustable power range at any time.
Boil	• “Boil” mode is for boiling water. When the operating time is over, the induction cooker can switch off automatically. **Note:** • It is recommended to put water that occupies 30% to 80% of the pot capacity when boiling water. • When boiling water, factors such as uneven pot bottom, scale or weather conditions could influence the boiling effect. • Please use the specific stock pot or water kettle when boiling water.
Keep warm	• Keeping warm cooking mode fits for cooking that needs gentle heat to maintain warmth. Under this mode, the induction cooker heats the ingredients with gentle power to maintain a certain temperature inside the pot. **Note:** • Under this mode, the power cannot be adjusted.

Beware of hot surfaces

When the cooking zone is hot , the hot indicator LED will light up. It will disappear when the surface has cooled down to a safe temperature.



NOTE

Do not touch the surface of the ceramic while

“H” is displayed, it means the temperature high.

While “L” is displayed, it means the temperature low.

Pots must be made from ferromagnetic materials such as cast iron

a  Iron stock pot	b  Iron milk pot
c  Iron wok	d  Iron water kettle
e  Iron frying pan	f  Iron steamer pan

- Do not use other pots as replacements to avoid influencing the performance.
- The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
- If other pots are used, please comply with the following conditions:
  - Requirements for pot material: containing iron material.
  - Requirement of pot shape: with even bottom, the diameter is not less than 15 cm while not more than 18 cm.

CLEANING AND MAINTENANCE

• Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the induction hob of the induction hob is not hot and start cleaning.

• After using the induction hob for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

NOTE

• Please do not rinse it with water.

• For oil spots on the induction hob, wipe the induction hob by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.

• When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction hob from any dust induction hob.

TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the table below carefully in order to save your time and money that may cost for calling to the service center.

Abnormalities		Key checking points and trouble shooting
After plugging in the power cord and pressing the “ON/STANDBY” key, the indicator and display do not light up.		• Is the power plug properly connected? Is the switch, power outlet, fuse or power cord damaged?
The “ON/STANDBY” indicator lights up and the display works normally, but heating does not start.		• Is the pot material proper? • For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.		• Is the temperature of the oil too high when frying dishes? • Is the temperature of the surroundings very high? • Is the air inlet or air outlet of the induction hob blocked? • Is the default heating time of the induction hob over? • The self-safety protection of the induction hob starts, wait for several minutes and connect power to use it.
Code of failure	C1 C2 C3	• Wait a moment and press the “ON/OFF”or “STANDBY” button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	EH EL	• Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual.
	E1 E2 E3 E4 E7 EU	• Please contact the special maintenance department.

- The description above is for diagnosing and checking common issues. If the problems cannot be solved, please send the product to a repair and maintenance site or inquiry by calling service number.
- In products without display function, switch/power indicators will blink to signal potential issues Please pay attention to the key points of checking to solve the problems.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

DISPOSAL AND RECYCLING

Important instructions for environment

According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated.If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste.Please send this product to WEEE collecting points where available.



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