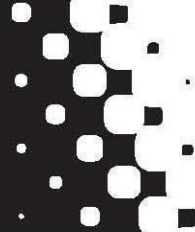
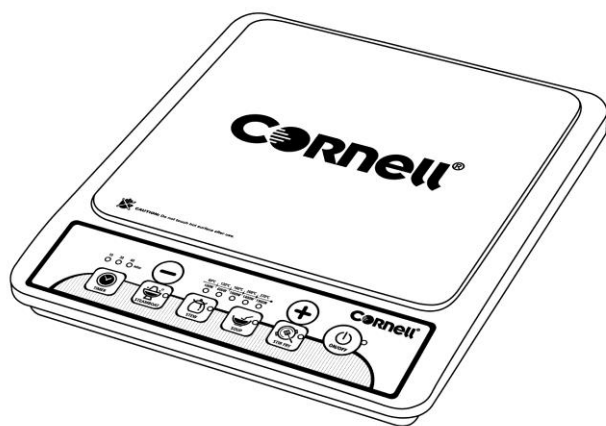


CORNELL®



User Manual



**Induction
Cooker**

CIC-SP583G

General Safety Precautions

1. Thank you for your purchase of this appliance. Read all instructions carefully. Keep this User Manual for future reference.
2. Always unplug appliance from the power supply before cleaning or when not in use.
3. Always attach the power cord to the appliance **BEFORE** you plug into the power supply. To disconnect appliance, switch off first before removing the power plug from the power supply.
4. Close supervision is necessary when operating the appliance near children. Ensure that the power cord does not hang over the work surface.
5. Do not use this appliance for other than its intended use.
6. Do not operate appliance with a damaged power cord set, or plug. Any repairs should always be undertaken by an authorized service centre.
7. Always place appliance on a flat sturdy surface. When moving appliance, always ensure not to touch hot surfaces to avoid possible spillage of hot liquids it may contain.
8. Do not immerse appliance, or electrical parts into water or any other liquids.
9. Use of accessories or equipment not supplied by the manufacturer may result in damage or malfunctioning of your appliance or result in injuries.
10. This appliance should not be used by people who are physically or mentally impaired (including children) unless proper guidance is provided during operation.

Induction Cooker Safety Regulation

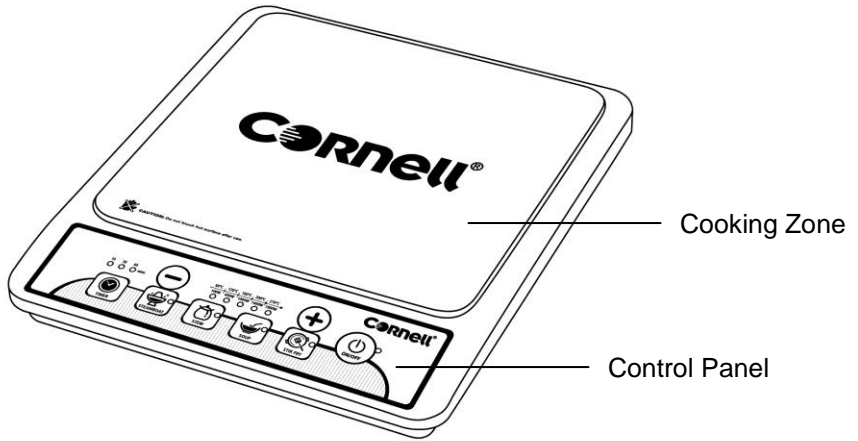
1. Use the supplementary pan provided or pans with diameter range from 12 to 18 cm.
2. It is not recommended to use pans with a diameter larger than 26cm because it overshadows the cook top size of the induction cooker.
3. If a pan with a diameter smaller than 12 cm or an unsuitable pan (which is made of none magnetic material, test it with a magnet) is used, or if no pan is detected, the indicator will flash and power will not be switched ON.
4. Ensure that the AC supply voltage corresponds with that of the Rating Label of the induction cooker.
5. Do not place the appliance on or near to a hot gas or electric burner, in a heated oven, or near to easily flammable materials.
6. Ensure the induction cooker is placed on a flat and sturdy surface before cooking.
7. If the cook top is found to be cracked or broken, switch off and disconnect it from power supply. Send the induction cooker to an authorized service centre nearby for examination and repairs. Do not attempt to repair by yourself.
8. **WARNING:** Do not touch the cook top immediately after cooking. It is extremely hot!
9. The induction cooker will recommence heating should the cooking pan be removed from the cook top but replaced after a short period.
10. Do not insert any flammable materials like pieces of paper, cardboard, cloth, etc. in-between the pan and cook top of the induction cooker as this might cause a fire.
11. Do not place metallic objects such as knives, forks, spoons and lids on the cooking surface whilst the induction cooker is on. They will heat up very quickly and pose a danger to the user.

12. Although tested to be **SAFE**, persons using a heart pacemaker should consult their doctor whether they should be near or be using any induction cooker.
13. Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetic field on the cooking surface as all data will be erased.
14. The induction cooker has an internal air-cooling system. Do not obstruct the air inlet and air outlet vents slots with objects such as cloth etc. Overheating may result and the induction cooker will switch itself OFF should this occur.
15. Do not allow water or food to overflow from the pan to the cook top. Wipe off immediately.
16. **NEVER** clean the induction cooker under running water.
17. Do not touch any parts inside the induction cooker with a sharp object, i.e. stick or screwdriver etc.
18. If the power cord is damaged, have it replaced by the after-sales service agent or similarly qualified personnel to ensure proper installation.

Specifications

Model No.	CIC-SP583G
Voltage / Frequency	220-240V~, 50Hz
Power	1900W

Parts Identification



Operating Instructions

Power ON: Connect the power plug into the mains power supply and switch it ON. The buzzer will sound once and all the indicators will light up for 5 seconds and then go off. The ON/OFF indicator will blink to indicate the unit is on Standby mode. Press the ON/OFF button to activate the cooking process.

Cooking process: The illuminated indicator light means that the energy is being transferred to the pan. The power rating can be changed by pressing the control key. The inductive power transmission depends on the power rating.

100W = minimum power
1900W = maximum power

Timer mode: The Timer key will work for stir fry and steam boat function only. The timer can be set after function selection. You can press “timer” key and use “+” or “-“ to increase or decrease auto off time at 10min, 30min and 60min.

Power off: Turn the induction cooker off by pressing the ON/OFF button again. The heating process will stop.

Others: When the heating level is changed by pressing the control key, the food is being immediately exposed to different temperature. Do **NOT PLACE EMPTY PANS** on the heating zone. First, put oil or similar liquids into the pan and start cooking by pressing the control key. The heating level can be adjusted to different cooking modes.

The pan should always remain in the centre of the heating zone during cooking, otherwise the bottom of the pan will be heated unequally and the food in the pan may be burnt in some places and uncooked in others. While heating up oil, constantly check the pan to prevent overheating and burning.

Cooking Function

Steamboat: Press the “STEAMBOAT” key to start the induction cooker. When the steamboat light is on, the induction cooker will begin from third heating level (1000W). When power level indicator light is on, you can press “+” or “-“ to increase or decrease the heating level. A total of five heating levels can be selected for the steamboat function at 100W, 600W, 1000W, 1400W and 1900W.

Stir Fry: Press the “STIR FRY” key to start the induction cooker. When the stir fry light is on, the induction cooker will begin from 200°C. When the temperature level indicator light is on, you can press “+” or “-“ to increase or decrease the temperature level. A total of five temperature levels can be selected for the stir fry function at 60°C, 120°C, 160°C, 200°C and 270°C.

Soup: Press the “SOUP” key to start the induction cooker. The soup light will illuminate. The induction cooker will initially cook at the third heating level (1000W) then it will drop to the first heating level (100W). This action will repeat continuously in every 3 sec until the system setting time ends. You are not allowed to increase or decrease the heating level and the power will be cut off automatically after the cooking completes.

(Do not fill the cookware more than 2/3 of its capacity.)

Stew: Press the “STEW” key to start the induction cooker. The stew light will illuminate. The induction cooker will initially cook at the fifth heating level (1900W) then it will drop to the third heating level (1000W) and it will remain until the setting time ends. You are not allowed to increase or decrease the heating level. The power will be cut off automatically when the system setting time ends.

(Do not fill the cookware more than 2/3 of its capacity.)

Protection:

When circuit error occurs, the first LED (100W) indicator light will flash.

If there is no cooking utensil on the cooking zone or if it is not suitable for induction cooking, or the diameter is smaller than 12 cm, the first LED (100W) indicator light will flash as well as emit a continuous intermittent buzzer sound and switch to Standby mode after 1 minute.

Temperature protection: If the insulated gate’s bipolar transistor’s (IGBT) temperature is too high, the induction cooker will switch itself OFF. The second LED (600W) indicator light will flash.

Lower / higher voltage protection: If the local voltage is lower than 165 V, the fourth LED (1400W) indicator light will flash. When it exceeds 265 V, the third LED (1000W) indicator light will flash.

Sensor detector: If the main sensor detects any disconnection or short circuit, the fifth LED (1900W) indicator light will flash.

Cookware temperature protection: If the temperature at the bottom of the cookware is too high, the induction cooker will switch itself OFF and the first (100W) and fifth LED (1900W) indicator light will flash.

Troubleshooting Guide

Problems	Possible Causes	Remedial Actions
<p style="text-align: center;">Not heating Indicator Light is OFF</p>	<ul style="list-style-type: none"> • No power supply. 	<ul style="list-style-type: none"> • Inspect the power supply (cable plugged in the wall socket). Check fuse.
	<ul style="list-style-type: none"> • Pan too small (bottom diameter is less than 12 cm). 	<ul style="list-style-type: none"> • Use a suitable pan.
	<ul style="list-style-type: none"> • Pan is not being placed at the centre of the heating zone (the cooker cannot detect the pan). 	<ul style="list-style-type: none"> • Move the pan to the centre of the heating zone.
	<ul style="list-style-type: none"> • Unsuitable pan. 	<ul style="list-style-type: none"> • Choose a pan recommended for induction cooking.
	<ul style="list-style-type: none"> • Defective induction cooker. 	<ul style="list-style-type: none"> • Unplug the induction cooker from the power supply • Ask your supplier for repair service.

<p>Poor heating</p> <p>Indicator Light is ON</p>	<ul style="list-style-type: none"> • Air cooling system obstructed. 	<ul style="list-style-type: none"> • Check that the air inlet and air outlet are not being obstructed by objects.
	<ul style="list-style-type: none"> • Ambient temperature is too high (the cooling system is unable to keep the induction cooker in normal operating conditions). 	<ul style="list-style-type: none"> • Reduce the ambient temperature. • The air inlet temperature must be lower than 40°C.
	<ul style="list-style-type: none"> • One phase is missing (only with three phase supply). 	<ul style="list-style-type: none"> • Check fuse.
	<ul style="list-style-type: none"> • Defective induction cooker. 	<ul style="list-style-type: none"> • Unplug the induction cooker from the power supply. • Ask your supplier for repair service.
<p>Heating cycle switches off and on within minutes</p> <p>Fan is active</p>	<ul style="list-style-type: none"> • Air inlet or air outlet being obstructed. 	<ul style="list-style-type: none"> • Remove objects from air inlet and air outlet slots.
<p>Heating switches off and on within minutes</p>	<ul style="list-style-type: none"> • Defective fan. • Defective fan control. 	<ul style="list-style-type: none"> • Ask your supplier for repair service.

Fan is never active		
After a relatively long permanent operating time, the heating switches off and on within minutes	<ul style="list-style-type: none"> • Coil overheated. Cooking zone too hot. • Empty pan. • Pan with overheated oil. 	<ul style="list-style-type: none"> • Switch off induction cooker. Remove pan and wait until the heating zone has cooled off.
Small metallic objects (e.g. spoon) are heated up within the heating zone	<ul style="list-style-type: none"> • Faulty pan detection. 	<ul style="list-style-type: none"> • Ask your supplier for repair service.

Care and Cleaning

Before cleaning, the induction cooker must be allowed to cool at room temperature.

- Cook Top: The cleaning of the cook top is identical to that for other similar glass surfaces. Do not use corrosive or abrasive cleaning agents such as grill and oven sprays, stain and rust removers, scouring powder and rough sponges. Clean the cooking plate with a wet towel. A little mild soap can be used before wiping.
- Use an old toothbrush to clean ventilation slots. **DO NOT** splash WATER on and into the ventilation slots. Such water seepage will cause damage.

- For any other maintenance and servicing work not described here, ensure they are performed only by an authorized service personnel.
- Always keep the cook top surface clean of food and other liquids by using a soft damp cloth. Allow to dry before storage. Regular cleaning, care and servicing of your induction cooker will ensure its performance at all times.



Marketed by:

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