FOR CUSTOMER SERVICE QUESTIONS OR COMMENTS PLEASE CALL 888.552.0033



GOURMIA.COM



# 1800 WATT INDUCTION COOKER With SmartSense Auto Detection

# MODEL#GIC-200

Salety Frecautions	7
Using Your Device	5
Product Specs	6
Product Maintenance	6
Troubleshooting	7
Warranty Details	8



# **SAFETY PRECAUTIONS:**

**Disclaimer:** Manual instructions should always be read and implemented prior to product use. Manufacturer/ importer advisory board are not reliable for inadequate use due to instruction manual negligence or failure to follow direction.

This product is intended for indoor household use only!

**Children:** Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

- Turn the device off in the event of any cracks on the cook top panel.
- To avoid damage or malfunction, never place the unit in the proximity of heat, gas, or flammables.
- This plug is geared to fit into an individual outlet. The rated electrical current is not less than 16A.
- Place the unit on a leveled surface, the distance between it and its background surroundings may not be less than 10cm.
- Do not immerse the appliance or its electrical cord in water or liquid.
- Do not allow water to enter the cabinet.
- Unplug the power cord prior to cleaning.
- Do not cover the gas vent with anything during cooking.
- Uncap food caps before heating tinned food.
- If the device fails to power on after the self-inspection, please contact our customer service immediately.
- Do not place any metal contents on the plate.
- · Do not cook with an empty pot.
- Always clean the unit to avoid any dirt entering the fan.
- To avoid scorching, never touch the plate while the unit is working.
- Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

- If you are using a cardiac pacemaker, please consult your doctor if it is safe to operate this unit.
- · Do not operate the unit on gas stoves.
- Never place paper, cloth or other articles under the bottom of the pan.
- Do not place the unit on cloth or carpet, since it can block the gas vent.
- Avoid hitting the plate of the unit. In case of any cracks, turn off the unit and plug out immediately. Proceed with contacting customer service.
- · Do not touch the control panel with any sharp objects.
- · Do not place any metal on the unit while operating.

# **USING YOUR DEVICE**

- 1) After inserting the plug into the socket, a "Beep" will emit and the indicator above the [On/Off] key will start to flash [88:88] once indicating the appliance is connected to a power source (standby mode).
- 2) Place suitable cookware on the center of the cooking panel.
- **3)** Press the corresponding function keys to start operation.
- **4)** Stop the operation and switch to standby mode by pressing [On/Off] key after cooking.

#### **CONTROL PANEL FUNCTIONS**

#### 1) Power:

Press [MODE] to illuminate the power indicator. Display will show [1200] representing that the unit is working at a power of 1200W; The power can be adjusted by pressing [+] or [-] to set the desired power level from 300W to 1800W. Press [MODE] twice illuminate the temperature indicator. Display will show [355F] representing that the unit is working at the temperature of 355F. The temperature can be adjusted by pressing [+] or [-] to set the desired temperature level from 140'F to 465'F.

**2) Timer:** Under Power and Temperature function modes, the user can press [TIME] to set the cooking power level. Press (+) or [-] to set the cooking time, each

press can add 1 minute. The desired time can be adjusted from 0 to 180 minutes.

#### 3) Child-Lock:

To activate the child lock mode, user can press the "Child Lock" icon. This will lock the appliance into the preset mode and revise the temperature to pre-programmed levels. Hold for 3 seconds to unlock this feature.

#### **COOKWARE SELECTION**

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

Note: Aside from the mentioned recommended pots, do not try to use other pots instead (especially pressure sensors vessels.)











For all other pots:

- Pan/pot must be suitable for induction cooker use.
- Pan/pot should be tried out if it's purchased separately to check for damage/ malfunction.
- Pan/pot should be flat and come with the cover and gas vent.

# PRODUCT MAINTENANCE

- Remove the power plug prior to cleaning the unit. Do not clean it until the surface cools down.
- Glass plate, panel and the shell: Use a soft cloth for slight stains.
- For grease, blot by using a clean damp cloth with mild detergent.
- For any dust and dirt accumulation on the gas vent, please clean it by brush or cotton stick regularly.
- Do not wash the unit using direct water contact.
- Be sure to have a good contact between plug and socket before using.
- Do not pull at the power cord to unplug.
- To extend the appliance's lifespan, press the "ON/OFF" button prior to removing the power cord.
- Plug out the power cord after the fan has stopped, as this fan is still in operation even after use to cool down the cooking panel.

# TROUBLESHOOTING

During use, if any error occurs, please check the following guide before calling for service.

Problem:	Check point	Solution:
Appliance fails to respond after connecting to a power source pressing power key	Is the electricity in suspension?	Use after electricity resumes.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot
	Is the plug connected firmly?	be fixed, please contact customer service for assistance.
Heating is interrupted by 'beep' sound during normal use.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not placed directly at the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continuously stopped?	Place the cookware inside the heating zone.
No activation of heating mode present.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or has dirt accumulated?	Remove the contents clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur.	EO Inner circuit error E1 No pan or the pan is n't suitable E2 Device is overheated E3 Input voltage is too high E4 Input voltage is too low E5 Top sensor open circuit/short circuit E6 IGBT sensor open circuit/short circuit E7 Top plate overheated	When showing error signal E1, E2 and E7, please check whether the cookware is not suitable, or switch the appliance on again after it has naturally cooled down. When showing E0, E3-E6, please contact customer service for assistance.

**Note:** In the event of product malfunction exceeding this troubleshooting guide, unplug the device and contact customer service for assistance. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

# WARRANTY DETAILS

This product is guaranteed under the premise of a 1 year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/ part. If product repair/ replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.