OPERATION MANUAL

IWC-25A INDUCTION WOK COOKER 240V, 60Hz, 2.5KW





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<u>USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS</u>

READ ALL INSTRUCTIONS BEFORE OPERATING UNIT

- 1. Use a dedicated **240V** electrical circuit.
- 2. DO NOT block the air-intake panel; blocking may overheat the unit.
- 3. To ensure cookware compatibility we recommend using any metal wok pan that attracts magnets such as steel or cast iron.
- 4. The induction wok cooker itself does not produce heat during cooking; however, the heat from the wok will leave the ceramic surface hot!
- 5. Heating an empty wok will automatically activate the Over Heating Protection Device and the induction wok cooker will stop heating temporarily.
- 6. Place the induction wok cooker on a horizontal surface and at least 4" away from the wall or other objects for proper ventilation.
- 7. DO NOT place any objects or tools in the air-intake panel. Doing so may cause an electrical shock.
- 8. To protect against an electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
- 9. Close supervision is necessary when the induction wok cooker is used near children.
- 10. DO NOT operate the induction wok cooker if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
- 11. The use of any accessories not recommended by the manufacturer may cause injuries.
- 12. Keep the power cord away from heat.
- 13. DO NOT place the induction wok cooker in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
- 14. DO NOT heat any sealed cans on the induction wok cooker. A heated can may explode.
- 15. DO NOT move the induction wok cooker while cooking.
- 16. After the induction wok cooker has cooled down, unplug the cord and clean as follows:
 <u>CERAMIC PLATE</u>: wipe with a damp cloth or use a mild, non-abrasive cleaning solution.
 <u>BODY</u>: wipe the control panel with a soft cloth or use a mild cleaner.
- 17. DO NOT use induction wok cooker for other than intended use.
- 18. Unplug when not in use.
- 19. When storing, DO NOT place objects on top of the induction wok cooker.

SAVE THESE INSTRUCTIONS!!!

BUILT-IN SAFETY DEVICES

Overtime Detector

If wok pan is left on the induction wok cooker for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the induction wok cooker will automatically shutoff.

Automatic Safety Shut-Off

If the induction wok cooker is left on for more than 60 seconds without a wok pan in place, the unit will automatically shutoff.

Material Compatibility Detector

If the wok-pan material or dimensions aren't suitable for this induction wok cooker, the Heating Indicator Light won't light-up.

Small Object Detector

The induction wok cooker will not recognize any objects or utensils smaller than 2" (5 cm) in diameter. For best results, please use the recommended 13.78" (35 cm) multi-ply wok-pan which can be purchased from your induction wok supplier or Cecilware.

Overheating Protection Device

If the woks temperature becomes too high, the Over Heating Protection Device is activated & the induction wok cooker may stop heating. The unit will work normally again after the temperature is reduced.

HOW DOES YOUR INDUCTION WOK WORK?

A high frequency (20-35KHz) induction coil is located underneath the surface of the ceramic top plate. It heats the cooking pan through magnetic friction. The heat is produced directly within the wok. It's controlled by an electronic circuit to offer superior performance and function. During cooking, there is no energy lost between the cooker and the food. Cooking stops when you switch the power off.

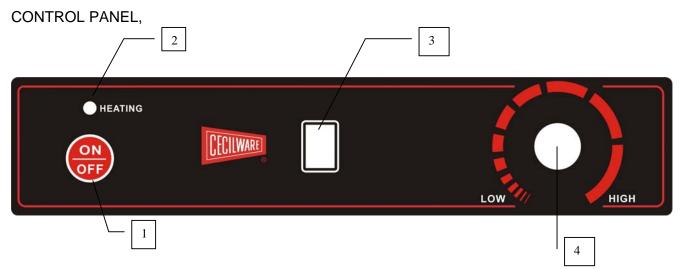
PRECAUTIONS BEFORE USING YOUR INDUCTION WOK

- The glass top is made of strong, hard, and non-porous properties. But, in case of breakage, even if it's only slightly cracked, disconnect the appliance from the outlet immediately and contact the after-sales service.
- 2. The appliance is equipped with a **Small Object Detector**. It is recommended not to place metal kitchen utensils, pan lids, knives, or other small metal objects on the induction heating zone. If the inductor is switched on, there is a risk of the objects becoming hot.
- 3. When using your induction wok cooker, don't place any magnetic objects on the glass wok top, such as credit cards, cassettes, etc.
- 4. Scientific tests have shown that the induction hob presents no danger for a person using a pacemaker. Please keep a 2' distance from the unit while the induction wok cooker is in use anyway.
- 5. To prevent from overheating, do not place aluminum-foil or an iron plate on the wok top.
- 6. To prevent an electric shock, do not put any articles like iron wire or tools into the air entrance or outlet.

7. Immediate clean up is recommended when water is left on the top plate.

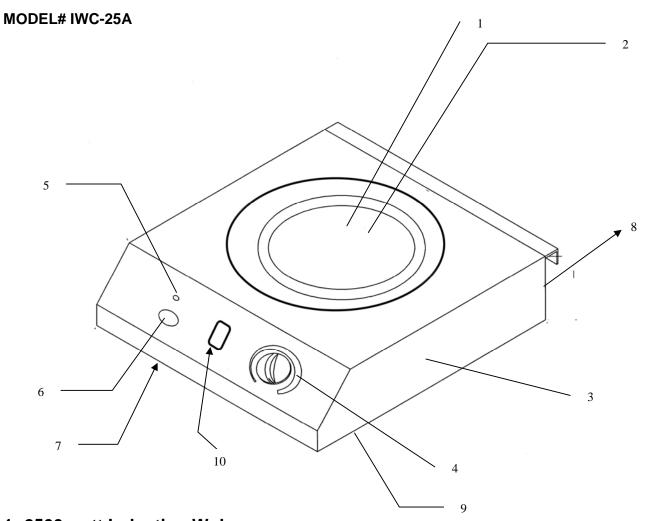
OPERATION INSTRUCTION

- 1. Plug power cord into 240V dedicated circuit.
- 2. Turn on power by pushing the power on / off key, power level display LED will light on.
- 3. Put a suitable / recommended wok-pan in the middle of the induction wok cooker.
- 4. Rotate the rotary knob to select power level: Level 1 (minimum) to Level 9 (maximum).
- 5. The **Heating Indicator Light** will indicate if the wok pan is suitable or not. If the light is on, then the wok is heated. If the light is off, it indicates that the power is on, but no wok or no suitable wok is on the glass top.
- 6. This unit is equipped with an Over Heating Protection Device, which will stop power temporarily. Should this occur, the Heating Indicator Light will flash to indicate the Over Heating Protection function is on. Then, if it lasts for more than 60 seconds, then the induction wok cooker will automatically shutoff.

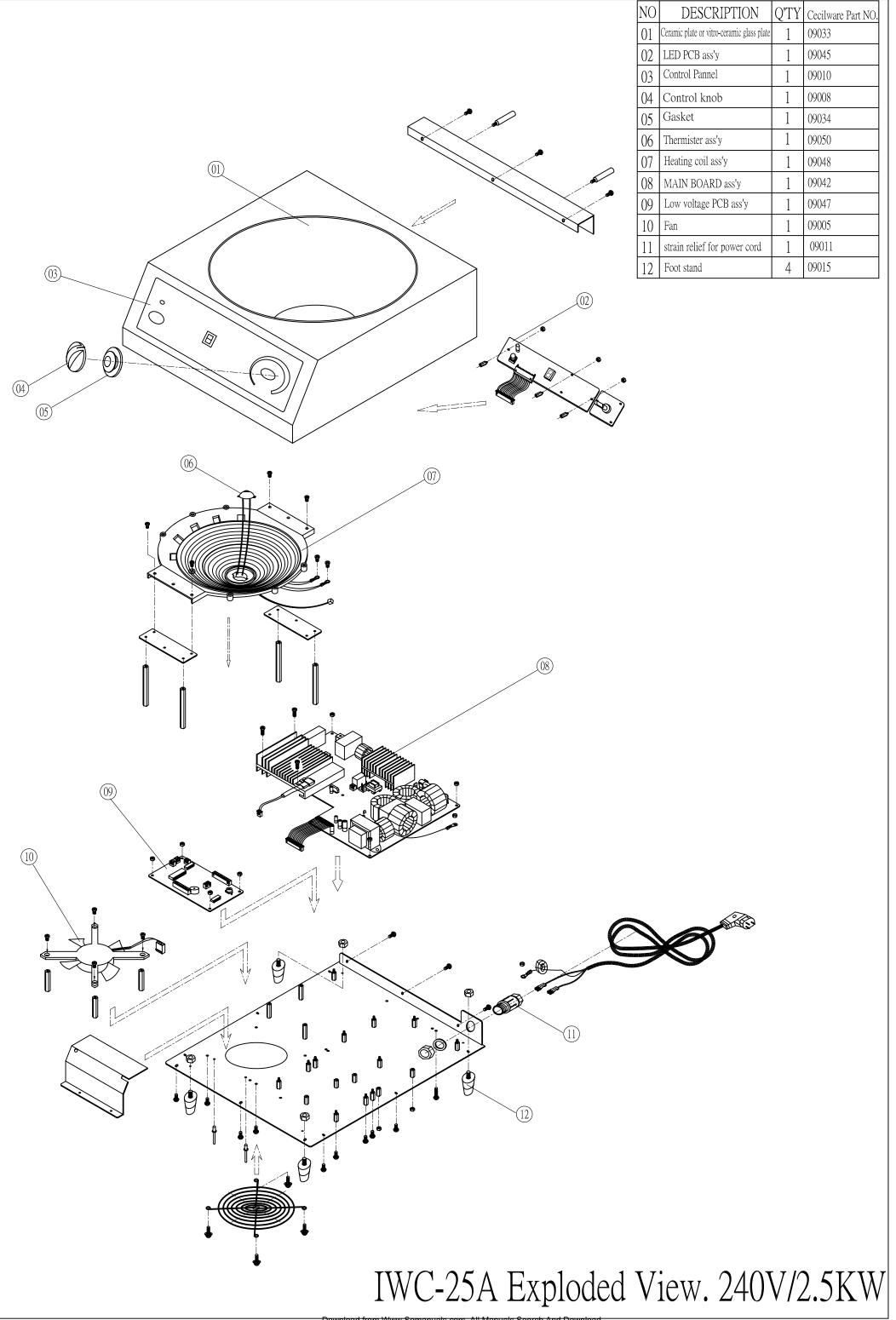


- 1. POWER on/off button
- 2. HEATING Indicator Light
- 3. POWER LEVEL indicator (showing from 1 ~ 9 power levels)
- 4. ROTARY KNOB to select power levels

FEATURES & DESCRIPTION:



- 1. 2500 watt Induction Wok
- 2. Ceramic Wok Top
- 3. Stainless Steel Cabinet
- 4. Rotary Knob
- 5. Heating Indicator Light
- 6. Power on/off key
- 7. Air-Intake
- 8. Air-Outlet
- 9. Foot Stand
- 10. Digital Display (shows power levels 1 to 9)



SPECIFICATION:

Model No.	IWC-25A Induction Wok
Voltage	240V ~ 60Hz
Vitro-Ceramic Wok	Diameter: approx. 12.75"
Electrical Power	Max. 2,500watt
Consumption	
Safety Device	Over Time Protector (2 Hrs.)
	Automatic Safety Shut-Off
	Material Compatibility Detector
	Small Object Detector
	Overheating Protection Device
	IC Auto Reset.
Dimension	15.16" x 16.61" x 6.30" (including rubber-foot stand)
	38.5cm x 42.2cm x 16cm (including foot stand
	height)

TROUBLE SHOOTING

- 1. If your induction wok cooker seems to be working improperly, it doesn't necessarily mean it's faulty. In all cases, check the below points.
- 2. If you fail to identify the problem, contact the after-sales service immediately.

Problem	Resolution
No indication light when power "on"	Cable/terminal block is loose
	Tripped circuit or fuse; or automatic switch in your house
	Power supply stopped
Heating indicator does not light-up,	Unsuitable cooking utensil
Appliance fails to heat up	Utensil is located at the center properly
	Utensil is smaller than 5cm
	Over-heating protection is activated
Appliance suddenly stops heating during Operation	Temperature became too high
	Air entrance or outlet blocked
	Over-heating protection activated

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