



Instruction Manual

Induction Cooking Plate

Model FINJA
(Order No. 360-1030)



1. General information

- Carefully read these instructions as they contain important information.
- It is advisable always to keep these instructions at hand. If you pass the device on to third parties, this manual must also be handed over.
- Children or persons with reduced physical, sensory or mental capabilities should not use this appliance as they may not recognize dangers when using electrical appliances and/or devices with heat and this can lead to accidents, fire or damage to property.
- Once you have unpacked the device, check to see if everything is in perfect condition. Should anything be damaged, do not connect the device and get in contact with your dealer.
- Keep the packaging on the device. The unit can only be transported safely in its original packaging, for example, for purposes of repairs, when moving house etc. If storage is not possible, separate the various packing materials and take them to the nearest collection point for proper disposal. Note that all the packaging (plastic bags, cardboard, polystyrene parts, etc.) can be a danger to children and therefore must not be kept in the vicinity of children.



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“General Notes” continued

- The Induction Cooking Plate was manufactured in order to boil/cook/stew/warm up foods in a time and energy saving manner
Improper use may cause damage and voids the warranty.
- Do not use the appliance outdoors in case of rain!
- Before connecting the device, make sure that an AC outlet is available (with ground) and a 230 volt connection. Other types of current can lead to the device overheating.
- Observe the accident prevention regulations and general safety rules applicable to the area of application
- Before first use clean the unit carefully.
- Before cleaning the appliance, always pull the plug out from the socket.
- The manufacturer / dealer can not be held responsible for damage caused by non-compliance with this Instruction Manual. In addition, the safety of the appliance is then no longer guaranteed.
- In case of failure and/or malfunction, pull the plug from the outlet and contact your dealer. They will carry out any repairs with original spare parts.

2. Safety Instructions

- Incorrect operation and improper handling can cause problems with the appliance and injury to the user.
- **DANGER:**
- **The appliance is intended only for household use or just an add-on device in small hotels/bistros/canteens or similar!**
- Make sure there is a stable footing.
- Do not move the appliance during use.
- Do not place or stand on a hot surface.
- Likewise, keep flammable objects away from the device, mainly because the cooking surface is hot and therefore there is a danger of fire and injury.
- Avoid proximity to radios, televisions, swipe cards or other objects/devices where their function can be affected by magnetism.
- Do not use paper (or similar) for covering or as a splash guard for the cooking top during use. A danger of fire would exist between cooking top and pan bottom!
- Do not put or lay any magnetic objects such as spoons, knives, forks, aluminium foil, pot lids with metal rims, metal bowls, storage jars etc ... on the cooking surface. Once these are magnetized, they will be heated just like a saucepan by the principle of induction. There is a risk of burns from touching these items!
- Do not cover the ventilation holes (on the bottom side and on the rear side)!
- Always use and store the equipment in a well ventilated area.
- Before connecting to the mains, check whether the type of current and the mains voltage match the specifications on the nameplate.
- Do not use adapters or extension cables.
- Make sure that the power cord does not hang over sharp edges and keep it away from hot objects and open flames.
- Only disconnect the cable from the socket holding the plug housing.



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“Safety Instructions” continued

- Ensure that any accidental pulling on the cable or tripping over is not possible.
- Regularly check the cable. If it is damaged, for example, by squeezing, then it must be replaced by a qualified professional.
- Do not touch the appliance, cord and plug with wet hands.
- The appliance must not be immersed in water or other liquids. Should the device fall into water, immediately unplug the power cord and have the unit inspected before reuse by an expert. There is a risk of electric shock.
- Do not use damaged hotplate! In this case, disconnect the device from the power supply and contact your dealer!
- Do not operate the unit with an external timer or separate remote control!
- Use the device only by placing a suitable pot on it which has to be filled with contents to be heated. Do not leave any empty pans on the active cooking surface. Your cookware and ultimately your device may be damaged – A risk of overheating exists!
- Do not operate the device without cookware!
When a pot is removed for a short while, a series of acoustic signals sound and after approximately one minute, the cooking process is automatically switched off. Then, if no further operation takes place within the next 2 hours, the device switches off automatically.
- After each time the device switches off or is switched off, the fan will come on, even up to 1 minute after! This is a normal and necessary technical operation.
- Caution: After use the cooking surface with which the cooking utensil had contact is very hot! Do not touch!
- Never attempt to open the device or repair it at all. A danger to life exists!
- Do not leave the device unattended during use. Be especially careful when children are near because they may not recognize the dangers in dealing with electric devices and it may cause injury from the generation of heat.
- Caution! The unit is powered as long as it is connected to the mains.
- Before cleaning, always pull the plug from the socket, likewise when unused for long periods and allow the unit to cool down before cleaning/putting away.

3. Induction

An electromagnetic alternating field is generated in the cooking plate with the help of a coil. This energy is transmitted to the bottom of the cooking vessel where it is converted into heat.

Advantages:

With induction hobs, heat is better distributed and the cooking material is heated more quickly as they function not only at the bottom of the cooking-vessel but the side walls are also heated. The reaction time is very short and the food is heated very quickly. With this short response time the cooking process can be more accurately controlled than with a stove with electric hotplates made of cast steel. Therefore

- Time and energy savings.

"Induction" continued

- **Low heat loss**
By optimal utilization with complete coverage of the pot bottom and characteristic markings on the cooking surface.
Less heat loss than with gas cookers, electric cookers with heating coil or infrared heating.
Thus, water boils even though the hob is cooler than 100° C.
Once the pan is removed from the hob, the exchange of heat is interrupted and only begins when the pot is placed back on the hob. No feed or lag of the power supply, no gradual heating up of the cooking surface.
- **reduction of dangers of injury and fire**
As the cooking area next to the pot does not become hot, there is also less energy loss.

Note:

During induction, sporadic clicking or humming noises occur as part of the normal operating noises.


The fan also produces noise (fan blows to the back of the rear panel; air is drawn in through the vents on the bottom of device).

After switching off, the appliance fan runs-on for about 1 minute and is therefore audible.

4. Suitable and unsuitable cookware

- Use cookware made of ferromagnetic material suitable for induction cooking
(Latin ferrum = iron)
with a flat bottom
and a diameter of 12 to 26 cm.



- Cookware suitable for Induction cooking is, for example, marked with this sign  or even marked with the inscription: "Suitable for induction".

- Cookware made out of, for example, ceramic glass, copper, aluminium are not suitable
Likewise magnetisable cookware with round bottoms, legs etc...
or with a diameter of less than 12 cm.





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5. Display / Control Panel



FUNCTION buttons

Selection of:

1. Operation with Power Settings (Warning light "HEATING")
2. Operation with Temperature Setting (Warning light "TEMP")

DISPLAY

Displays the set values:

Temperature, power level or timer time.

In case of faults: Error Message.

ARROW BUTTONS

Activation of the timer for:

1. Operation with Power Settings + Timer Application (Warning light "HEATING"&"TIMER") or
2. Operation with Temperature Setting + Timer Application (Warning light "TEMP"&"TIMER") and setting the time.

When using the timer, the time is set in 5-minute intervals or changed again during cooking. Time settings from 0 to 180 minutes. For example, 0, 5, 10, 15, 20, 25, ..., 175 or 180 minutes.

CONTROL DIAL "OFF - MAX"

Switching on and off of the device,

Setting the desired power level (1 to 15) or

Set the desired temperature (from 60 to 240 °C)

Temperature adjustment in steps of 20. For example, 60, 80, 100, ..., 200, 220 or 240 °C.

Power settings. For example, level 1 = 500 watts, 2, 3, 4, 5, 6, 7, 8, Level 15 = 3500 watts.

The Warning light to the right of the dial shows the induction cooker is in the working mode.

6. Start-up

- Clean the equipment surfaces before first use with a soft, damp cloth and commercially available detergent.
Ensure that the cable and the plug do not get wet. Do not place in the water!
Remove detergent residue, then wipe dry.



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“Start-up” Continued

- Now place your filled **cooking vessel** on the cooking surface (hob).
- To start-up, insert the **plug** into the socket.
- Activate the device using the **CONTROL DIAL** "OFF - MAX", the control lamp to the right of the rotating knob lights up (in power supply).
- Select a function using the **FUNCTION button**.
The corresponding warning light will light up.
- Now adjust the desired value on the CONTROL DIAL "OFF –MAX".
Signal on the display.

Temperature adjustment in steps of 20. For example, 60, 80, 100, ..., 200, 220 or 240 °C.

Power settings. For example, level 1 = 500 watts, 2, 3, 4, 5, 6, 7, 8, Level 15 = 3500 watts.

- The set value can be reduced or increased while in operation by turning the CONTROL DIAL "OFF - MAX".
- After operation has finished, turn the CONTROL DIAL to "OFF" and disconnect the unit from the mains.
- Each time the device is switched off the fan runs for up to 1 minute!
- After cooling, the appliance should be cleaned.

When operating with timer function:

- First, place your filled cookware/pot on the cooking surface.
- To start-up, now insert the **plug** into the socket.
- Activate the device using the **CONTROL DIAL** "OFF - MAX", the control lamp to the right of the rotating knob lights up (in power supply).
- After selecting the desired function on the **FUNCTION button** the corresponding warning Light comes on.
- Now adjust the desired value on the CONTROL DIAL "OFF –MAX".
Signal on the display.

Temperature adjustment in steps of 20. For example, 60, 80, 100, ..., 200, 220 or 240 °C.

Power settings. For example, level 1 = 500 watts, 2, 3, 4, 5, 6, 7, 8, Level 15 = 3500 watts.

- Use the **ARROW BUTTONS** to activate the **timer** and adjust to the desired time.
The corresponding warning Light comes on.
The time indication appears on the display.
Time settings from 0 to 180 minutes. For example, 0, 5, 10, 15, 20 ..., 175 or 180 minutes.
- The display changes between the set temperature or power level setting and the time when operating with the Timer (automatically within about 2 seconds, back and forth).
- The set temperature or power level value can be reduced or increased while in operation at by turning the CONTROL DIAL "OFF - MAX".
- Also, the set timer value can be reduced or increased as and when required using the ARROW BUTTONS during operation.
- After cooking has ended, turn the CONTROL DIAL to "OFF" and disconnect the unit from the mains.
- Each time the device is switched off the fan runs for up to 1 minute!
After cooling, the appliance should be cleaned



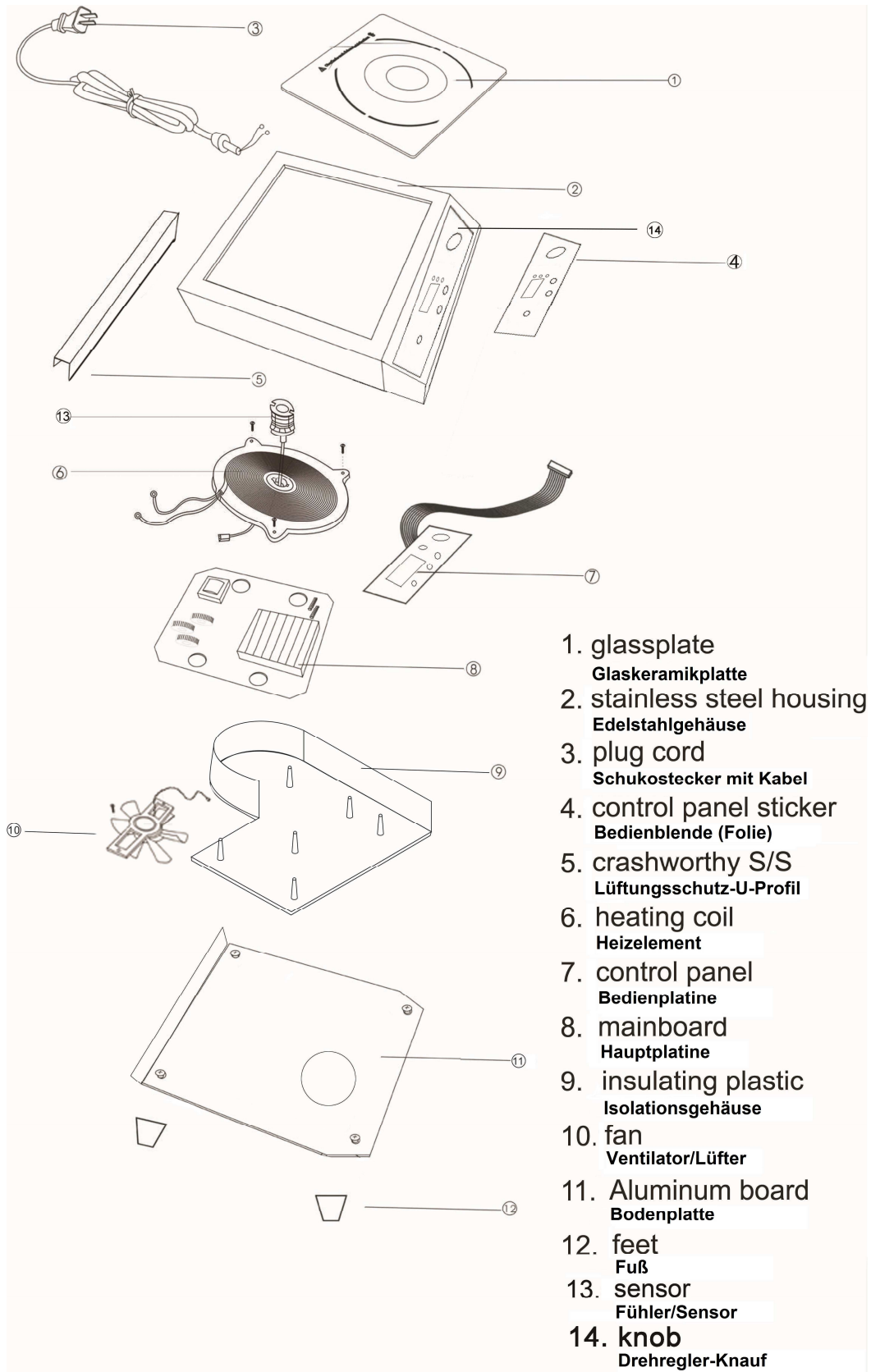
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7. Maintenance/Cleaning

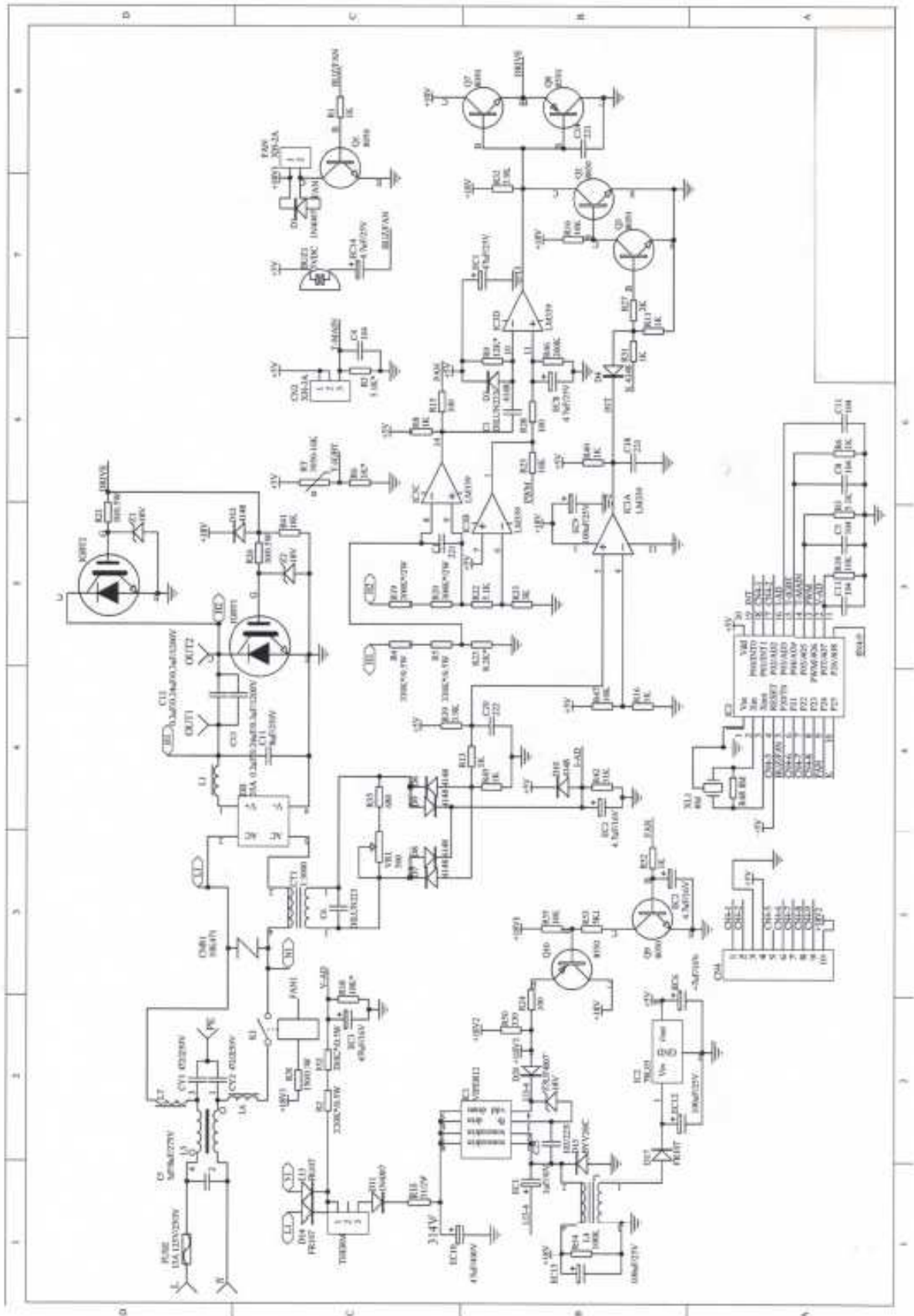
- After each use, the device must be cleaned.
For this purpose, disconnect the device from the power supply and let it cool down before you start cleaning.
Discoloration or stains can occur on the hob from dirty cookware.
- For cleaning, use a soft, damp cloth/dish cloth/sponge and a mild detergent.
Thoroughly wipe dry after cleaning.
- Make sure that when cleaning the cable and the plug does not get wet.
- Do not place into water!
- Do not clean the device with aggressive chemicals, gasoline, thinner or scouring agents, metal sponges, etc. so that the surface does not get damaged!
- Periodically check the air intake and exhaust vents on the bottom side and on the rear panel.
Remove any dirt or blockages by suction using a vacuum cleaner.
The openings must be kept free for optimum ventilation of the device.

8. Error Messages

Notification	Error	Troubleshooting
E0	No cookware or not suitable for Induction!	Only place cookware on the device suitable for Induction.
E1	Device too hot (for example, blocked ventilation vents) or electrical parts damaged! (for example, Transistor)	Remove cookware, after the device has cooled down check the ventilation openings, remove blockages; if there are still warning lights lighting up, get the device checked/repared by the expert dealer. Repair by a competent expert dealer!
E2	Overheat protection is activated and the device is turned off.	Remove cookware, leave the device to cool for a few minutes When required, turn on the device again.
E3	Temporary over-voltage (Surge), Device is too hot.	If the surge is not from a failure from the mains, remove cookware, leave the device to cool for a few minutes. When required, turn on the device again.

9. Exploded Assembly Drawing


10. Circuit diagram





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11. Technical and other information

Housing	Stainless steel
Device under side:	Iron, painted
Feet	Hard rubber
Glass ceramic plate	circa Breadth 285 mm x Depth 285 mm
1. Labelling on the cooking surface	Diameter of about 13.5 cm
2. Labelling on the cooking surface	Diameter of about 23.5 cm
Optimum pot size	from 12 - 26 cm diameter
Temperature	from 60 to 240 ° C, controllable
Heat level	1 - 15 adjustable (heating level 1: 500 W / heating level 15: 3500 W)
Timer	from 0 to 180 minutes, adjustable (Device can also be operated without a timer.)
Overheat protection	Available
Weight	6.1 kg
Unit dimensions	Breadth 327 x Depth 420 x Height 98 mm
Connection	230 V / 1 Ph. / 3.5 kW

12. Disposal



For the disposal of the device follow the regulations applicable in your country.

When technical problems occur, please contact your dealer.