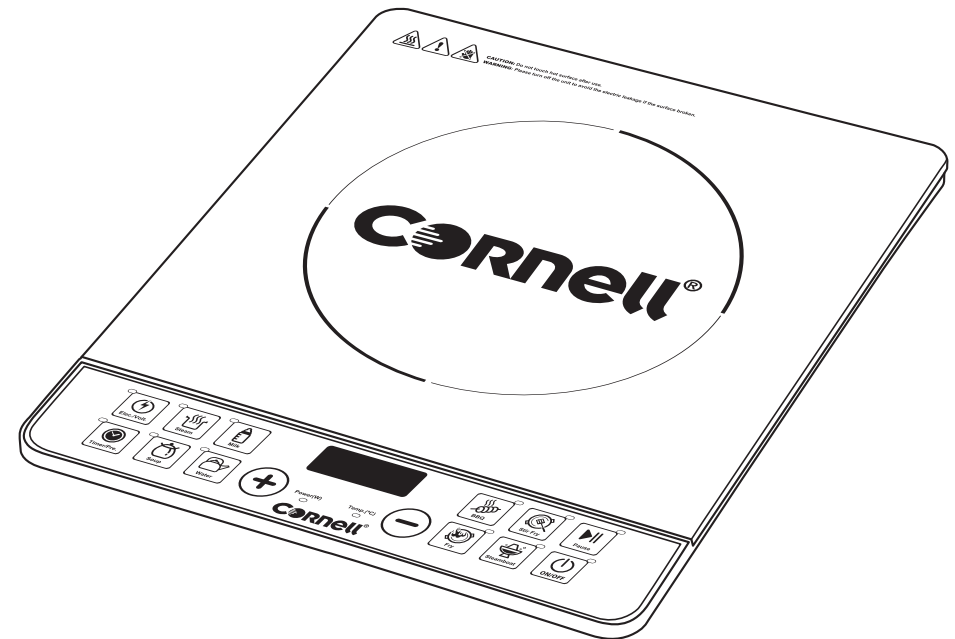


CORnell®

User Manual



CORnell®

Marketed by:

CORNELL SALES & SERVICE SDN BHD (604369-P)

Lot 11B, Jalan 223, Section 51A,
46100 Petaling Jaya,
Selangor Darul Ehsan, Malaysia.

InfoLine: 1-800-881-770
www.cornellappliances.com











Induction Cooker

CIC-EM2011

OPERATING INSTRUCTIONS

After the device has been turned on, select the appropriate function according to cooking preference by pressing either one of the cooking function buttons. The LED light will light up to show the selected function.

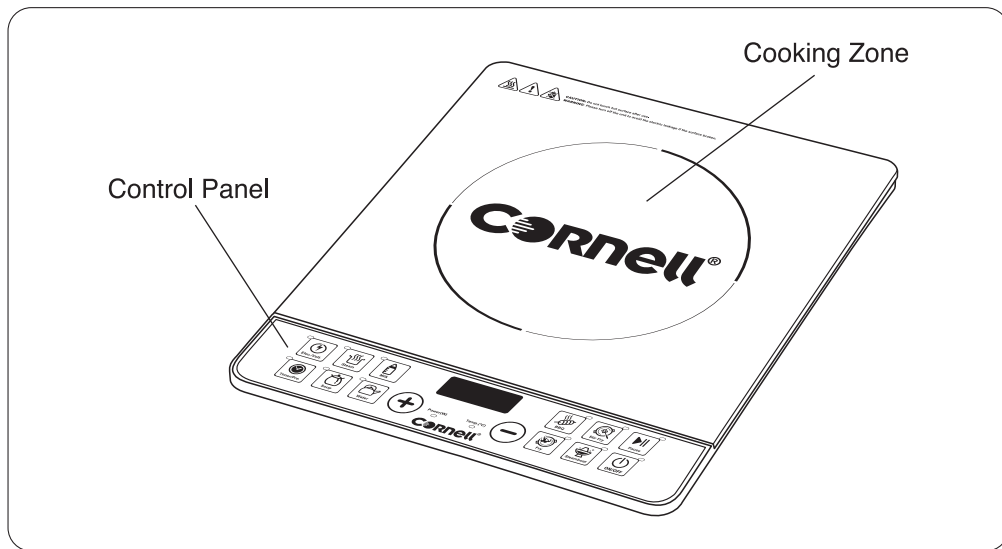
Function Type	Function	Default Temperature	Adjustable Temperature Range	Preset Timer	Timer
Manual	 Stir Fry	240°C	10 levels: 60°C to 280°C	–	4 hours
	 Fry	280°C	10 levels: 60°C to 280°C	–	4 hours
	 Steamboat	1400W	10 levels: 120W to 2000W	–	4 hours
	 BBQ	1800W	10 levels: 120W to 2000W	–	4 hours
Automatic	 Soup	1600W	–	24 hours	–
	 Water	2000W	–	24 hours	–
	 Steam	1600W	–	24 hours	–
	 Milk	300W	–	24 hours	–

Note: After finished cooking, turn off the device but do not turn off and remove the power plug yet. Its fan will be running to cool down the device. Remove only when the fan stops.

C O N T E N T S

4	PARTS IDENTIFICATION
4	SAFETY PRECAUTIONS
5	SETTING UP INDUCTION COOKER
5	CONTROL PANEL DISPLAY
6	OPERATING INSTRUCTIONS
7	CLEANING AND CARE
7	TROUBLESHOOTING
7	SPECIFICATIONS

PARTS IDENTIFICATION



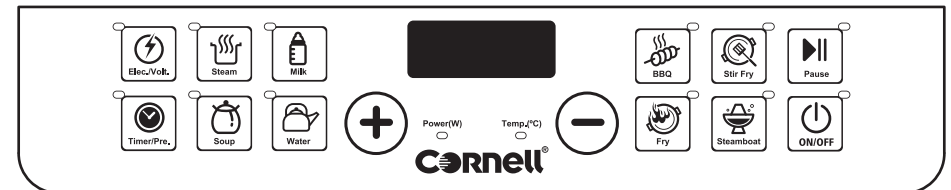
SETTING UP INDUCTION COOKER

1. Check the device for visible damages.
2. Place the device on a stable and level surface.
3. Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
4. Do not block the ventilation slots of the device. This may overheat the Induction Cooker. Keep a minimum distance of 5 to 10cm from the walls or other items.
5. Do not place the device next to open fires, heater or other sources of heat.
6. Make sure that the power cable is not bent, damaged or squashed beneath the device and does not come into contact with sharp edges and /or hot surface.
7. The device should be connected to a rolled-out extension cable with a maximum length of 3m and a cross section of 2mm. If an intermediate switch is used, it must be rated at a minimum of 16A.
8. Only magnetic steel or metal-based pots and pans with a flat bottom and with diameter of 12cm to 26cm can be used with the Induction Cooker.

SAFETY PRECAUTIONS

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

CONTROL PANEL DISPLAY



- The Plus and Minus buttons are for the adjustment of heating levels and also for time setting in the Preset Timer / Timer function.



The Preset Timer / Timer function works selectively for all cooking functions (**refer to Operation Instruction for further information*). Use Preset Timer to start cooking at a specific time. Use Timer to stop cooking at a specific time. Press the Preset Timer / Timer button and use the Plus and Minus buttons to set the preferred time. Press and hold the buttons to decrease/increase the time rapidly. After selecting a preferred time, wait for several seconds for activation.



While cooking, pressing the Pause button stops the heating. Press the Pause button again to resume.



While the Induction Cooker is running, pressing this button will reveal the power consumption (in kW/h) on the LED display.

CLEANING AND CARE

1. Disconnect the power plug and wait until the device is cooled down completely. Clean after using it every time.
2. If pots/pans are used without being cleaned, discoloration or cooking stain may appear.
3. Do not use benzene, thinner, scrubbing brush or polishing powder to clean the Induction Cooker.
4. Wipe using a damp cloth with dish washing agent.
5. To remove dirt from the air intake and exhaust vent, use a vacuum cleaner to extract it.
6. Never clean the device over running water. The Induction Cooker is not waterproof and water that gets inside may cause malfunction.

TROUBLESHOOTING

ERROR CODE	POSSIBLE CAUSES	SOLUTION
E1	Plate surface temperature sensor malfunction.	Contact the supplier or send it to an authorized service center.
E2	IGBT temperature sensor malfunction.	Contact the supplier or send it to an authorized service center.
E3	Abnormal power voltage. Voltage too high.	Check power supply. Power on after power supply is back to normal.
E4	Abnormal power voltage. Voltage too low.	Check power supply. Power on after power supply is back to normal.
E5	Plate surface temperature sensor short-circuited because empty pot/pan is used.	Wait for a few minutes until the device cools down and check pot/pan.
E6	Fan failure. Air intake/exhaust vent blocked.	Contact the supplier or send it to an authorized service center. Clean the vent after the device cools down. Restart.
E7	Coil panel is not well connected. Circuit malfunction.	Contact the supplier or send it to an authorized service center.
E8	No or non-usable pot/pan on the cooktop.	Use suitable cooking pot/pan on the cooktop.

SPECIFICATIONS

MODEL NO.	CIC-EM2011
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	2000 W