



# Instruction Manual

## WOK-Induction Cooking Plate

### Model CW 35-A

Order no. 301-1025

#### General notes

- Carefully read these instruction manual through as they contain important information.
- It is advisable to keep the instruction manual in a place where you have them always ready to hand. Should you pass the induction cooker on to a third party, this instruction manual must be handed on.
- As soon as you have unpacked the induction cooker, check whether everything is in a faultless condition. Should anything be damaged, do not connect the appliance as such, but inform your dealer.
- The induction cooker must only be used for the intended purpose. Improper use can cause damages and lead to the loss of the warranty.
- Before you connect the induction cooker, make sure that the type of current stated on the identification plate corresponds with your mains supply.
- In the case of fault and/or malfunction, pull the plug out of the socket and inform your dealer. He will carry out the repair with original spare parts.
- Please observe the local regulations concerning accident prevention and disposal.
- The manufacturer/dealer cannot be made responsible for damages which arise through not observing these operating instructions. Apart from this, if these instructions are not observed, induction cooking plate safety is no longer guaranteed.

#### Safety notes

1. Place the induction cooker on a stable and level surface (never on a flammable surface, e.g. carpet, table cloth etc.). Keep a minimum distance of 10 cm to walls or other items. Note: Do not block the ventilation slots of the device. This may overheat the device.
2. Use only compatible induction wok cookware, per example SARO Wok (order no. 301-2000) with 350 mm diameter.
3. Don't touch the hot surface of the glass field. Please note: the induction cooker does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate.
4. Do not place any empty wok on the induction cooker.
5. Cable and plug must not be touched with water.
6. Do not plug into a socket where several other appliances are plugged in.
7. Do not pull the plug out of the socket by the cable.
8. The cable must not hang over table edges and/or sharp edges. It also must not come into contact with the hot appliance surface or with water.
9. Check regularly the cable. If it is damaged, it must be exchanged by a qualified specialist.
10. Do not put the oven near to gas or electric ovens and/or other sources of warmth. Take care that no curtains or other flammable materials come into contact with the oven when it is in use.
11. Do not place the induction cooker next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TV, cassette recorders, etc.)

12. Do not leave the oven unattended while it is in use. Children are not able to realise dangers when handling electronic appliances.
13. Do not place any metal objects on the induction cooker.
14. Do not move the induction cooker while cooking or with hot cookware on top of it.
15. The glass top is of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact your dealer.
16. Do not use the oven outdoors.
17. Before each cleaning session, allow the cooker to cool down and pull the plug out of the socket.
18. Unplug when not in use.
19. Do not operate the induction cooker if it has been damaged in any manner. Disconnect the cooker from the power supply immediately and contact the customer service.
20. Repairs may only be undertaken by a qualified specialist using original spare parts.

## Diagram

1. Induction heating zone
2. Housing of stainless steel
3. Toggle
4. Control lamp „HEATING“
5. ON/OFF and control lamp
6. Air-intake
7. Air-outlet
8. Feet
9. Digital display (heating level 1 – 9)

**Safety precautions**

- If stainless steel wok is left on the induction wok for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the induction wok will automatically shut off.
- If the induction wok is left on for more than 60 seconds without a stainless steel wok, the unit will automatically shut off.
- If the wok material or it's dimension aren't suitable for this induction wok, the wok indicator won't light.
- If the stainless steel wok temperature becomes too high, the over-heating device is activated. The unit will automatically shut off.

**Operating**

- Plug the power plug into a suitable outlet.
- Place a suitable wok with the food to be cooked on the hotplate. Do not place the wok without food on the cooker.
- Now press the ON/OFF switch (5) to turn the induction cooker on.
- Turn the toggle (3) on the desired heating stage ( 1 = minimum to 9 = maximum)
- Note: The control lamp lights only up if you place a suitable wok with the correct diameter on the heating plate.
- After the cook procedure switch the equipment off (5) and pull the plug from the plug socket.
- Allow the equipment to cool. Then wipe the heating plate and the housing with a warm damp cloth and dry everything. If necessary, use a mild cleaning agent. Before each cleaning pull the plug from the plug socket.

**Technical data**

|                      |                                   |
|----------------------|-----------------------------------|
| Model                | CW-35 A                           |
| Connection           | 230V / 50Hz / 1 Ph.               |
| Power                | 3,5 kW                            |
| Electric Power Range | 350 watt to 3,5 kW                |
| Safety Device        | a) Over Time Protector (2 hours)  |
|                      | b) Automatic Safety Shut-Off      |
|                      | * Material Compatibility Detector |
|                      | * Small Object Detector           |
|                      | * Overheating Protection Device   |
| Dimensions           | 385 x 520 x H 223 (included feed) |

**Cleaning**

- Clean after each use.
- Allow the cooker to cool down.
- Switch off the device and disconnect the power plug from the socket.
- Wipe off the glass field with a damp cloth or use a mild, non-abrasive soap solution.
- Make sure that the bottom of the cookware does not scrape across the surface.
- Do not use benzine, thinner, scrubbing brush or polishing powder to clean the cooker.

**Trouble Shooting**

|   |   |
|---|---|
| No indication light when power „on“                                 | Cable/terminal block is loosed.<br>Broken circuit of fuse; or automatic switch in your house<br>Power supply stopped.   |
| Heating indicator does not light-in.<br>Appliance fails to heat up. | Unsuitable cooking utensil.<br>Utensil doesn't located at the centre properly.<br>Over-heating protection is activated. |
| Appliance suddenly stops heating during operation                   | High ambient temperature<br>Air entrance or outlet blocked.<br>Over-heating protection activated.                       |

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