



Chefmaster Double Zone Induction Hob Instruction Manual

Models

HEG488 – 2.8kw Double Zone Induction Hob

Thank you for purchasing your Chefmaster Induction Hob. To make full use of the product please read this manual carefully before using the product and keep it safe for future reference.

Safety Tips

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods
- Always position on a flat stable surface
- Repairs should always be carried out by a qualified technician
- Do not use this product outside
- Do not carry when hot
- Do not move the appliance during cooking or with hot cookware on it
- Do not use cookware less than 12cm in diameter
- Do not place empty cookware on this appliance
- Do not place metal utensils/objects on this appliance as they may become hot
- Do not place magnetic items on the glass top during operation
- People with pacemakers should not use this appliance, and should keep 60cm away
- Always switch off and unplug the unit before cleaning
- Move by holding the product by the base
- Always store flat and do not store products on top of it
- If the glass is cracked disconnect the unit from the power and contact a Chefmaster distributor or qualified technician
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, lack of experience or knowledge, unless they are given suitable supervision. This includes children.

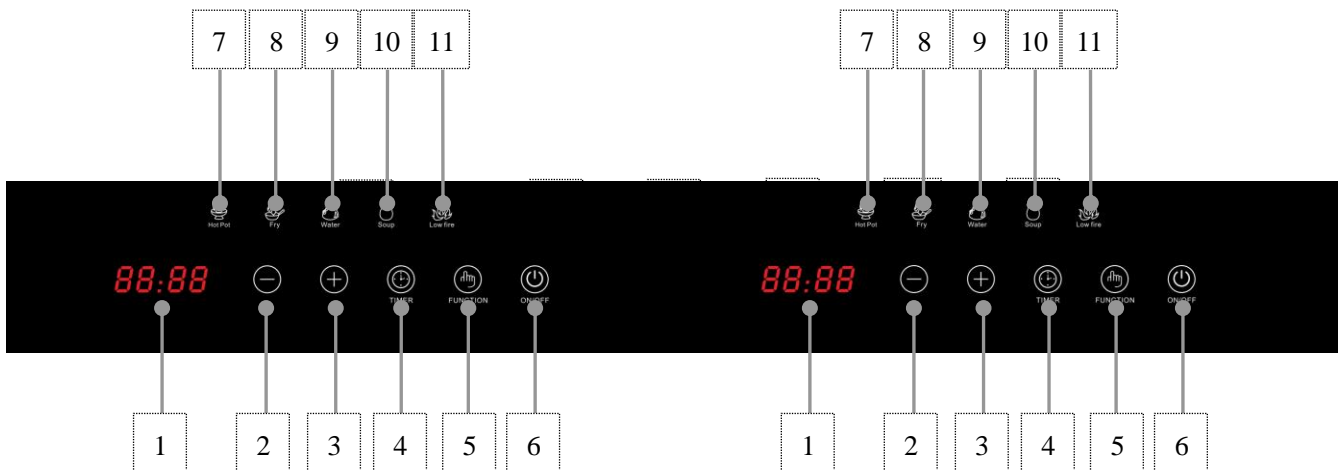
Pack Contents

- 1 x Chefmaster Induction Hob

Before Use

- Remove all packaging including all protective plastic from your Chefmaster Induction Hob
- Position on a flat surface
- Plug your Chefmaster Induction Hob into the mains
- The hob will now be ready to turn on

Operation



1	LED Display	2	Decrease	3	Increase
4	Timer/Preset	5	Function Select	6	On/Off Button
7	Cook Preset (1200w)	8	Fry Preset (180°C)	9	Water Preset (1800w)
10	Soup Preset (1600w 12 minutes, reduces to 800w)	11	Simmer Preset (500w)		

When both induction zones are operated simultaneously, the unit power is shared between zones (2800W Max)

Press the On/Off button to power the unit, the LED screen will display 'ON'

Cook Preset

- Press the Function key, the Cook indicator will light up and display will show the default Power of 1200W.
- The Power can be adjusted by the [+] and [-] buttons through the range of 200W, 500W, 800W, 1000W, 1300W, 1600W, and 1800W.
- Once cooking is finished, press the [ON/OFF] button to turn off the unit.
- The unit will turn off automatically after 2 hours if no other function button is pressed.
- Timer can be set for 4 hours in this mode.

Fry Preset

- Press the Function key, the Fry indicator will light up and display will show the default temperature of 180°C
- The Temperature can be adjusted by the [+] and [-] buttons through the range of 80°C, 100°C, 130°C, 160°C, 180°C, 200°C, 220°C and 240°C
- Once cooking is finished, press the [ON/OFF] button to turn off the unit.
- The unit will turn off automatically after 2 hours if no other function button is pressed.
- Timer can be set for 4 hours in this mode.

Water Preset

- Press the Function key, the Water will light up and display will show the default power of 1800W.
- The mode can't be adjusted.
- Once cooking is finished, press the [ON/OFF] button to turn off the unit.
- The unit will turn off automatically after 18 minutes if no other function button is pressed.
- Preset time can be set for 24:00 hours in advance.

Soup Preset

- Press the Function key, the Soup indicator will light up and display will show the default power of 1600W. After 12 minutes of heating, the power will reduce to 800W automatically.
- The mode can't be adjusted.
- Once cooking is finished, press the [ON/OFF] button to turn off the unit.
- The unit will turn off automatically after 2 hours if no other function button is pressed.
- Preset time can be set for 24:00 hours in advance.

Simmer Preset

- Press the Function key, the Low Fire indicator will light up and the display will show the default power of 500W .
- The mode can't be adjusted.
- Once cooking is finished, press the [ON/OFF] button to turn off the unit.
- The unit will turn off automatically after 1 hour if no other function button is pressed.
- Preset time can be set for 24:00 hours in advance.

Timer Function

- This function is only applicable to [Cook] and [Fry] cooking modes. .
- First select the desired cooking mode then press the [Timer/Preset] button. The LED display will flash [0:00].
- Press the [+] or [-] buttons to set the timer from [0:01] minute to [4:00] hours. Press and hold the [+] or [-] buttons for quick adjustment of time 10 minutes.
- Once the preferred time is set, do not press any buttons. The LED display will flash, and the timer is now activated and will start to count down.
- Once the set timing is up, the unit will turn off automatically.
- Pressing [Function] button or [Timer/Preset] button or [ON/OFF] will exit the timer mode.

Pre-set

- This function is only applicable to [Water], [Soup] and [Simmer] cooking modes.
- First select the desired cooking mode then press the [Timer/Preset] button. The LED display will flash [0:00].
- Press the [+] or [-] buttons to set the pre-set timing from [0:01] minute to [24:00] hours. Press and hold the [+] or [-] buttons for quick adjustment of time 30 minutes.
- Once the preferred time is set, do not press any buttons. The LED display will flash and the timer is now activated and will start to count down.
- Once the pre-set timing is up, the selected cooking mode will be activated and the unit will start to heat up.
- Pressing [Function] button or [Timer/Preset] button or [ON/OFF] will exit the pre-set mode.

Cookware

Suitable cookware

- All magnetic pans
- Enameled/non enameled cast iron and iron pans
- Steel/mild steel/stainless steel pans
- All pans must be flat bottomed and with a diameter between 12 – 26cm

Unsuitable cookware

- Heat-resistant glass
- Ceramic
- Copper pans
- Aluminum pans
- Rounded bottom pans

Cleaning & Maintenance

- Before cleaning, the hob must be disconnected from the electricity supply.
- Once the unit has cooled completely wipe with a damp, soapy cloth.
- DO NOT submerge the hob in water or use water sprays to clean it
- Clean your Chefmaster Induction Hob daily
- Use a vacuum cleaner to clean the air intake & exhaust vents

Troubleshooting

Fault	Possible Cause	Solution
Error codes occur E0	Without Cookware or Incompatible cookware used	Please check whether the cookware is induction compatible or not
Error codes occur E1	Low-Voltage	Please ensure supply voltage is 220-240V
Error codes occur E2	High-Voltage	Please ensure supply voltage is 220-240V
Error codes occur E3	Top plate Sensor Short Circuit	allow unit to cool, start the unit again. If still not working, please contact your Dealer/Service agent.
Error codes occur E4	Top Plate Sensor Open Circuit or without connect	Please contact your Dealer/Service agent
Error codes occur E5	IGBT Sensor Overheat or Short Circuit or Fan without connect	Please contact your Dealer/Service agent
Error codes occur E6	IGBT Sensor Open Circuit	Please contact your Dealer/Service agent

Transportation and Storage

Please handle your induction hob with care to prevent any damage to the unit and internal parts. The induction hob should be stored somewhere which is ventilation and non-corrosive gas.

Do not store any flammable objects near the equipment.

Technical Information

HEG488 – Induction Hob

Voltage 220v~240v 50/60Hz

Power 2.8kW

Temperature range: 80°C – 240°C

Dimensions 600mm x 360mm x 47mm

- Chefmaster Induction Hobs are supplied with a 3 pin plug and lead with a 13 amp fuse
- Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

Disposal



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

Compliance



All Chefmaster parts and products have under gone a stringent testing process to ensure that comply with all European standards and specifications. All Chefmaster products carry the CE approval symbol.