



# **Chefmaster Induction Hob**

## **Instruction Manual**

### **Model**

HEG484 – 3kw – Digital 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 pace makers 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 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.

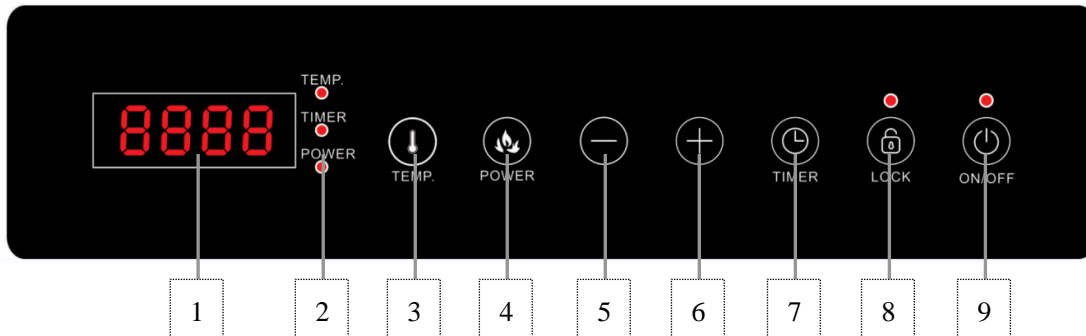
## Pack Contents

- 1 x Chefmaster Induction Hob

## Before Use

- Remove all packaging including all protective plastic
- 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	LED Indicators	3	Temperature Selection
4	Power Selection	5	Decrease Button	6	Increase Button
7	Timer Button	8	Safety Lock Button	9	On/Off Button

- The hob will shut off automatically if there has been no operation for 2 hours, unless the timer is set.
- The fan will run to cool the heating plate even after the Unit is powered off.

## Power

- Press the [Power] button, the Power indicator will light up and the display will show the default power of 2800W.
- The power can be adjusted by the [+] or [-] buttons through the range of 500W, 800W, 1200W, 1400W, 1600W, 1800W, 2000W, 2200W, 2500W and 2800W.
- Once cooking is finished, press the [On/Off] button to turn off the unit.

## Temperature

- Press the [Temp] button, the Temperature indicator will light up and the display will show the default temperature of 240°C
- The temperature can be adjusted by the [+] or [-] buttons through the range of 60°C, 80°C, 100°C, 120°C, 140°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.

## Timer

- First select the desired cooking mode then press the [Timer] button. The Timer indicator will light up and the 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 time is now activated and will start to count down.
- Once the set timing is up, the unit will turn off automatically.
- Pressing any cooking mode or [Timer] or [On/Off] will exit the timer mode.

### **Lock**

- Press and hold the [LOCK] button for 3 seconds to lock the unit. The Lock indicator will light up and the display will show [LOC].
- All buttons are deactivated during the lock mode except On/Off Button
- To exit the Lock mode, press and hold the [LOCK] button for 3 seconds.

### **Suitable cookware**

- All magnetic pans
- Enamelled/non enamelled 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/aluminium pans
- Rounded bottom pans

### **Cleaning & Maintenance**

- Before cleaning disconnect the unit 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
- Always clean your Chefmaster Induction Hob daily
- Use a vacuum cleaner to clean the air intake & exhaust vents

### **Troubleshooting**

<b>Fault</b>	<b>Possible Cause</b>	<b>Solution</b>
Error codes occur E0	Without Cookware or Incompatible cookware used	Check cookware is induction compatible
Error codes occur E1	Low-Voltage	Check supply voltage is 220-240V
Error codes occur E2	High-Voltage	Check supply voltage is 220-240V
Error codes occur E3	Top plate Short Circuit	Allow unit to cool & restart If error code does not clear please contact your Chefmaster distributor
Error codes occur E4	Top Plate Sensor Open Circuit	Please contact your Chefmaster distributor
Error codes occur E5	IGBT Sensor Overheat or Short Circuit	Please contact your Chefmaster distributor
Error codes occur E6	IGBT Sensor Open Circuit	Please contact your Chefmaster distributor

## **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**

### **HEG485 – Induction Hob**

Voltage ~230v 50/60Hz

Power 2.8Kw

Dimensions 335 x 440 x 110mm

- 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.