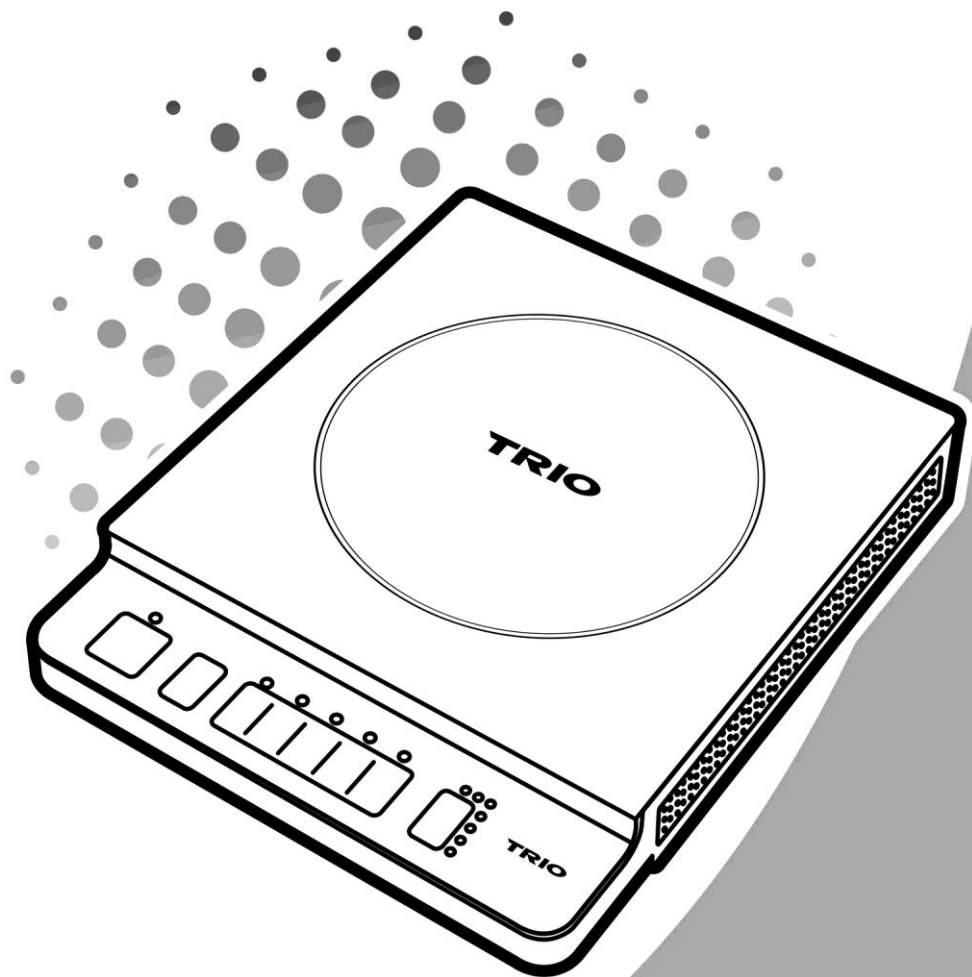


TRIO[®] *Cuisine*

INDUCTION COOKER



USER MANUAL

TIC-205

General Safety Precautions

1. Thank you for your purchase of this appliance from TRIO. Read all instructions carefully. Keep instructions booklet for future reference.
2. **Always unplug appliance from the mains electrical supply outlet before cleaning it or when not in use.**
3. Close supervision is necessary when operating appliance near children. Ensure the electrical cord does not hang over the work surface.
4. Do not use appliance for other than intended use.
5. Do not operate appliances with damaged cord set, or plug. Any repairs should always be done by an authorized service centre.
6. Always place appliance on a flat sturdy surface. When moving appliance, always be aware not to touch hot surfaces, or possible spillage of hot liquids it may contain.
7. Do not immerse appliances, or electrical parts into water or any other liquids.
8. Use of accessories or equipment not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.
9. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.

Induction Cooker Safety Regulation

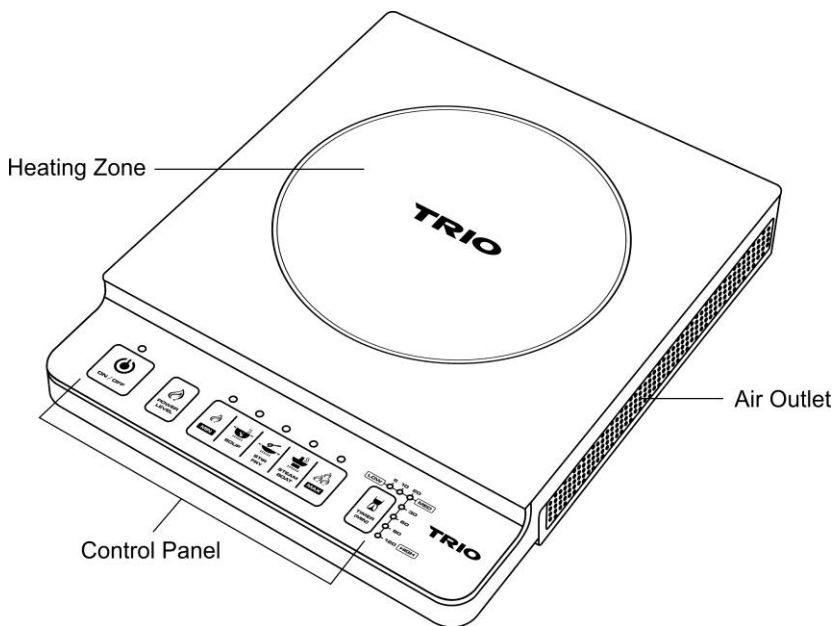
1. Use only the recommended size and type of pan for your Induction Cooker. The pan which is supplied is ideal otherwise use those of diameter 12 to 18 cm.
2. Pans with larger than 18 cm diameter is recommended not to use.
3. Pans with a diameter smaller than 12 cm or larger than 18 cm diameter recommended not using. It may fail to be detected by the cooker. During pan detection, the indicator operation flashes, if no pan (or an unsuitable pan) is detected, power will not be ON and the indicator lamp flashes.
4. **If extension cords is using, please ensure that the supply voltage matches with the voltage of the Induction Cooker. Otherwise, it may cause fire, electrical shock or damaged the induction cooker**
5. The induction unit must not be placed on, or near, any hot surfaces.
6. Make sure that the induction cooker is on a flat sturdy surface before starting to cook.
7. Remove any foreign objects from the glass/ceramic cooking area.
8. If the cooking surface is cracked or broken do not commence cooking. Switch off and disconnect from mains power. Send the cooker to an authorized service center. Do not try to conduct the repairs yourself.
9. **To verify if a pan or cookware is suitable for induction cooking, place a permanent magnet on it. It should stick to the cookware. This is especially at the bottom of the cookware.**
10. **The area around the cooking zone where the cookware sits is heated up during the cooking process and is HOT surface after use. Do not touch this area after cooking.**
11. If the cookware is taken away for a short time from the cooking surface and then put back again, the heating will recommence automatically.

12. Do not insert any flammable materials like pieces of paper, cardboard, cloth, etc. between the cookware and the heating area, as this might cause a fire.
13. Do not place metallic objects such as knives, forks, spoons and lids on the cooking surface whilst the cooker is on. They will heat up very quickly and pose a danger to the operator.
14. Although tested to be SAFE, persons using a heart pacemaker should ask their doctor advice whether they should be near or be using any induction cooker.
15. Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetic field on the cooking surface. Data will be erased.
16. The induction cooker has an internal air-cooling system. Do not obstruct the air inlet- and air outlet-vents slots with objects such as cloth, etc. Overheating may result and the cooker to switch itself OFF.
17. Do not let water or foods overflow from the pan to the cook surface. Wipe off immediately.
18. NEVER clean the cooker under running water.
19. Don't touch any parts inside the cooker with a stick or screwdriver, etc.
20. If supply cord is damaged, it must be replaced by the after-sales service agent or similarly qualified personnel to ensure proper installation.

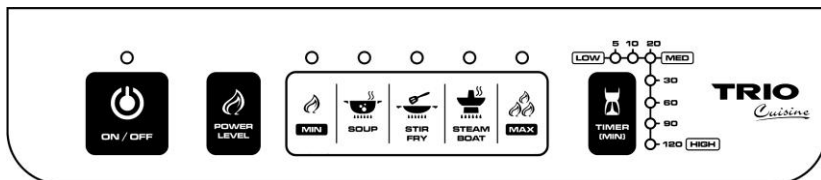
Specifications

Model No.	TIC-205
Voltage / Frequency	220-240V~
Frequency	50-60Hz
Power	1800W

Parts Identification



Control Panel Display



Operating Instructions

Power ON: Connect the power plug into the mains power socket. The buzzer will sound once and all the indication will be blinking. Press the “ON/OFF” button to activate the induction cooker. The induction cooker will turn into the waiting state.

Cooking process: The cooker is immediately ready for operation. The illuminated indicator operation light means, that the energy is being transferred to the cookware.

Timer mode: The Timer key will **work for stir fry and steam boat function only**. The timer can be set after function selection. Press “Timer” key to increase or to decrease the timer setting. Timer set range as 5,10,20,30,60,90 and 120minute.

Power OFF: Turn the induction cooker off by pressing the ON/OFF button. The heating process will stop.

Note: Heat changes on an Induction cooker occur almost instantaneously. When adjusting the temperature settings, the new temperature is reached almost immediately and no waiting time is needed. **DO NOT** put EMPTY cookware on the cooking zone. First put oil or liquid into the cookware and then start cooking process. By pressing control button, the heating level can be carefully adjusted to the required cooking mode.

The cookware should always remain in the center of the heating area during cooking, otherwise the bottom of the pan is heated unequally and the food in the pan may be burnt in some places and uncooked in others. While heating up oil, constantly check the pan to prevent overheating and burning.

Cooking Function

Note: Do not fill the cookware more than 2/3 of its capacity.

MIN: While the induction cooker in stand-by mode, press “MIN” to start the induction cooker. The power level cannot be adjusted during this function. **Timer can be select for this function** as 5min, 10min, 20min, 30min, 60min and 120min. To stop the stir fry process, simply press the “ON/OFF” button.

MAX: While the induction cooker in stand-by mode, press “MAX” to start the induction cooker. **The power level and timer cannot be adjusted during this function.**

SOUP: Press the soup function to start the induction cooker, the soup light is on, the induction cooker will heating up automatic. **In this SOUP function, you will not be able to increase or decrease the power level settings.** The power will go into keep warm states automatically with 3 beeps sound heard after finish cooking and the induction cooker will switch into stand-by mode with 10 beeps sound heard after 2 hours of keep warm.

STIR FRY: Press the “STIR FRY” button to start the induction cooker, the stir fry light is on, while the default heating level is five, user can press the “POWER LEVEL” button to increase or decrease the heating level, a total of seven heating level can be adjusted in this process.

Timer function is work for stir fry, total of seven timer can be select, as 5min, 10min, 20min, 30min, 60min and 120min. To stop the stir fry process, simply press the “ON/OFF” button.

STEAM BOAT: Press the “STEAM BOAT” button to start the cooker, the steam boat light is on, while the default heating level is six, user can press “POWER LEVEL” button to increase or decrease the heating level. A total of seven heating levels can be adjusted in this process.

Timer function is work for steam boat, total of seven timer can be select, as 5min, 10min, 20min, 30min, 60min and 120min. To stop the stir fry process, simply press the “ON/OFF” button.

Protection

1. When the IGBT sensor detect open circuit. The MAX, STEAMBOAT and SOUP indicator light will blinking.
2. When the IGBT sensor detect short circuit. The MAX, STEAMBOAT indicator light will blinking.
3. If there is not suitable cookware or no cooking utensil on the cooking zone. The buzzer will sound and timer indicator light 20-120 min will blinking
4. Lower / higher voltage protection: The SOUP and MIN indicator light will blinking if the voltage is too high or too low.
5. Temperature protection: If the insulated gate bipolar transistor's(IGBT) temperature is too high, the STIR FRY, SOUP and MIN indicator light will blinking.
6. If the sensor detect open circuit the MAX, STEAM BOAT, STIR FRY and SOUP indicator light will blinking.
7. If the sensor detect short circuit the MAX, STEAM BOAT and STIR FRY indicator light will blinking.
8. The STEAMBOAT, STIR FRY, SOUP and MIN indicator light will blinking if the temperature of the cookware is higher than system setting.

Trouble Shooting

Fault	Possible Cause	Action to take through operator or operating personnel
No heating Indicator operation is OFF (dark)	No main supply	Check the electrical supply (cable plugged in the wall socket), check preliminary fuses
	Cookware too small (bottom diameter less than 12 cm)	Use a suitable cookware
	Cookware is not placed in the center of the heating area (the cooker can't detect the cookware)	Move the cookware to the center of the heating area
	Unsuitable cookware	Choose a cookware which is recommended for induction cooker
	Cooker defective	- Unplug the cooker from the electrical supply - Ask your supplier for repair service
Poor heating Indicator operation is ON (shines)	Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions²⁾)	- Verify, that no hot air is sucked in by the fan - Reduce the ambient temperature - The air inlet temperature must be lower than 40°C

	• One phase is missing (only with three phase supply)	• Check preliminary fuses
	• Cooker defective	• Unplug the cooker from the electrical supply • Ask your supplier for repair service
Heating cycle switches off and on within minutes Fan is active	• Air inlet or outlet obstructed	• Remove objects from air inlet and air outlet slots
Heating switches off and on within minutes Fan is never active	• Fan defective • Fan control defective	• Ask your supplier for repair service
After a relatively long permanent operating time, the heating switches off and on within minutes	• Coil overheated, cooking area too hot • Empty cookware • Cookware with overheated oil	• Switch cooker off, remove pan and wait until the cooking area has cooled off

Small metallic objects (e.g. spoon) are heated up within the cooking area	• Cookware detection tuned incorrectly	
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Care and Cleaning

- Before cleaning, ensure that the power outlet is switched off and the power base is removed from the induction cooker. Allow the induction cooker to cool down to room temperature.
- Never immerse the appliance into water or other liquids.
- The cooking zone can be wiped with a damp cloth. Never use any chemical or abrasive solution clean.
- To clean ventilation slots use old tooth brush. Do not washed under a running tap.
- Dry thoroughly before storage. Do not store the induction cooker in damp areas such as under the kitchen washing basin.

	This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.
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