



INSTRUCTION MANUAL

SOGA COOKTOP

Fashionable design
Flexible firepower
Four digits display
Ten protection functions

MANUFACTURED BY ISO 9001:2008 COMPANY

B . If the temperature become irregular during cooking, please check:

Is the bottom of the pot not the flat type? Or the center of the bottom is the hollow type (or the type that is with feet)?

Display data	Meaning	Suggestion
E1	The voltage is below 220V	Check the voltage
E2	The voltage is higher than 240V	Check the voltage
Normal display	No pot on the plate, or the material of the pot is not correct	Use proper pot
E4	Electric current is larger than permitted	Ensure correct type of pot is used, change a new one and switch on again
E5	Inner temperature sensor not work	Send to service center for checking
E6	Inner temperature is too high	Check that both the inward and outward air vent is not blocked
E7	Plate temperature sensor not working	Send to service center for checking
E8	The plate temperature is high	Reduce the set temperature

Cleaning & Maintenance

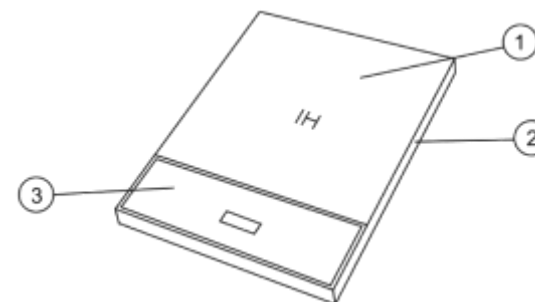
1. Please take off the plug before you clean the cooker. Clean only when the plate is cooled down.
2. Please clean the surface of the crystalised plate after each use.
3. Cleaning of the Crystalised plate and Control panel:
 - (a) If the plate is not very dirty, use soft wet cloth to clean.
 - (b) If the plate is dirty with oil, please use mild cleanser with wet soft cloth to clean. Don't use brush to avoid damage to the plate.
4. Cleaning the cooker's body:
 - (a) If the plastic shell is not very dirty, use soft wet cloth. If the shell is dirty with oil, please use mild cleanser with soft wet cloth to clean.
 - (b) For vent grill, you can use brush and also can use cleanser if there is oil.
 - (c) Never use gas or benzene for shell cleaning. When you clean with wet cloth it should be wringed dry to avoid the machine is affected with damp.

PRODUCT INTRODUCTION

Our Induction cooker use electromagnetic heating method and advanced microcomputer control technology is the ideal choice for modern family for different cooking.

STRUCTURAL REPRESENTATION

1. Vent
2. Crystalised plate
3. Control panel



Control panel

Electromagnetic cooker control panel have three kinds: Basic operating keys, Function setting keys.

1. Basic operation keys: On/Off and +/- keys.
2. Function setting key: Press the separate key, you can choose different function e.g. Rice cooking, Soup, Boil water, Hot Milk, Congee, Stew, Barbecue, Frying, Hot Pot etc.

Manual cooking method

1. Stir Fry: suitable for high temperature cooking like frying vegetable.
The power can be adjusted by pressing (+) or (-) key, with overheating protect function.
2. Hot pot: With dry-burn protection function, suitable for different type of soup based cooking.
And can boil the water, use high power for heating, when the temperature reach boiling, induction cooker reduce heating automatically and alarm several minutes
3. Boil water: use high power for heating, when the temperature reach boiling, induction cooker reduce heating automatically.
4. Barbecue: Suitable for fry or bake cakes, deep fry or toast the food. The temperature can be adjusted and have overheating function.
5. Deep Fry: suitable for high temperature fast cooking.
The power can be adjusted by pressing (+) or (-) key, with overheating protect function.

Automatic cooking method

1. Soup/Congee: use medium power for heating, when the temperature approach boiling, the heating reduce automatically. During this period, the intermittant heating function continue to cook according to the time set. This function has auto boiling sensor to prevent over boiling & over cooking.
 2. Rice cooking: use the auto power for haeting the rice.
 3. Stew: suitable for foods which need to cook slowly to keep its original delic taste, cooking time designed in 120 minutes, and can adjust the heating ti and power automatically during cooker.
- * Timer: Adjust time for cooking

Caution When Using Automatic function

1. This cooker will be switched off automatically by the sensor under the crystalised plate the water is boiled. Hence, the time taken to boil the water vary with the type of uten used, volume of water, thickness of the base of utensil etc.
2. As the accuracy of the automatic function is much affected by the cooker's initial temperature, therefore plerse ensure that the cooker is in the cool state berore using t automatic function key.
3. When the cooker is cooking under the low power situation, heating is done intermittan this is normal.
4. For Porridge cooking, use only the flat base original pot supplied with the cooker.

We recommend 1 portion of rice to 9 portion of water and it should not exceed 80% the pot capacity. Spread the rice evenly in the pot to prevent over-flow when the wat is boiled.

5. For Soup cooking, the initial water level should not exceed 80% of the capacity. Please keep watch when cooking soup to prevent over-flow or boil dry.

PRODUCT INTRODUCTION

- Please use socket more than 10A separately, do not use multi-socket or use with other electrical appliance in one socket.
- Put the induction cooker on level,10cm away from the wall
- Never wash the cooker directly in water.
- Do not use the cooker near the children, to avoid scalding.
- Do not put any iron product on the surface of the cooker to avoid accident form happening.
- For canned food, it must be opened before heating to avoid explosion of the can due to heat expansion.
- Do not use the cooker near the gas or oil oven.
- Do not use cooker on the carpet or on table that is covered with a tablecloth, otherwise the air vent might be blocked and the inside temperature of the machine cannot be reduced to function normally.
- Do not use the cooker if it is faulty or its power cord is faulty or the cooker has fallen or shows visible damage.
- If servicing is required, this cooker must be sent to the approved service centre for checking. Do not attend to carry out repairing work by yourself.

Suitable cookerware that is compatible with induction

Please use the cookerware supplied with the cooker, try not to us other cookerware.

In case if you preter to use other cookerware, please ensure that:

1. Pot material are of iron (pig iron, stainless steel, enamelled iron)
2. The cookware must be a flat bottom type with diameter not less than 12cm, and not more than 26cm.
3. Please take note that cookwares that are made of Aluminium, Glass, Pottery or clay cannot be used with electromagnetic induction cooker.

Trouble Shooting

- A. The cooker does not turn ON after pressing the on /off key. Please check:
 1. Is the plug properly fixed?
 2. No electricity?
3. Ubder keep warm situation, the cooker had reached the temperature which set previously, the cooker will function again after a while.
4. Sometime the over-heat protector is on work, please try again after several minutr.