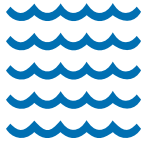


User Instruction Manual



CHEFtop

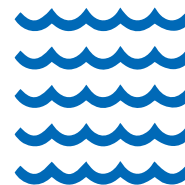
Induction Cooktop Hob



Model: DP-CHEFTOP-1-A

Dimensions: 11.8" x 16.5" x 1.5"

POWERED BY



DRINKPOD

WWW.DRINKPOD.COM

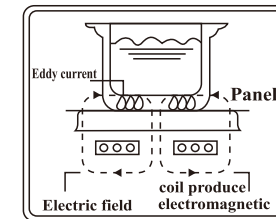
Important Safety Instructions

When using an electrical appliance, basic safety precautions should always be observed, including the following

- 1.This appliance is intended to be used for residential and indoor only.
- 2.To avoid fire or shock hazard, check the voltage indicated on the rating label. Plug in the unit into a correct electrical supply socket that match the conditions on the rating label.
- 3.Do not use extension cord with this appliance, recommended to use individual electric supply socket.
- 4.Do not place the electric cord under a cover. Do not overlay the cord with little covers or sharp element. Place the cord in an area where there is not any risk to stumble over it.
- 5.Do not use the appliance that is having cord, plug or cooking plate damaged, or it is fallen or have been damaged by any way.
- 6.Place the unit on a plat, firm, dry and safety place and make sure there is at least 10cm free space and free of metallic surfaces around it to prevent overheating before use. Do not operate the appliance on a plastic or other soft tablecloth.
- 7.Do not cover any part of the cooking plate with aluminum foil and plastic vessels to prevent the risk of electric shock, short circuiting or fire.
- 8.Metallic objects such as knives, forks, spoons and lids should not be placed on the cooking plate since they can get hot.
- 9.Take care when operating the appliance, as rings, watches and similar metallic objects worn by the user could get hot when in close proximity to the cooktop ;
- 10.Never put empty cookware on the switched-on induction cooker, as this could cause thecookware distorted or heating coil damaged.
- 11.Beware of the hot steam comes out from the cookware to avoid being burned. Do not overfill the cookware to avoid water splash out and damage the appliance.
- 12.For better performance and maintenance, do not operate the unit for more than 2 hours continually.
- 13.Always switch off the appliance before leveling and unattended.
- 14.Users with pacemakers should consult with the manufacturer.
- 15.To avoid shortening the life span or damaging the product, never use any accessories or parts from other manufacturers not recommended by original manufacturers or service agent. Use original parts or accessories only, otherwise, warranty becomes invalid.

Working Principle

When connect the power on, the electric current will produce magnetic field in the induction coil which is embedded in the induction cooker machine, as soon as the magnetic force line in the magnetic field touches the stainless steel iron boiler, it will produces countless small whirlpool of the heating effect, which lead to heat the boiler and the food in it.



Choose pot

The pot material is unrestricted, whether iron, aluminum, copper ceramics, sand pot, heat the instruments that are applicable, if choose other pot, we suggest refer to the following with flat and not reflective is the choice with thermal transfer pot, the heating more effective.

Friendly cookware

Material:iron or stainless steel. Shape:bottom diameter about 18-26cm saucepan or bottom size is 12-20cm square pot



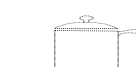
Stainless Steel kettle



Iron pot



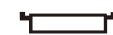
Magnetic stainless Steel pot



Color Iron pot



Magnetic iron kettle



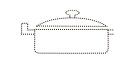
Iron pan

Non-friendly cookware

Material non-iron metal, ceramic, glass and the bottom is made of cooper or aluminum pot. Shape: bottom uneven, diameter less than 12cm



Aluminum Kettle



Heat-resistant glass pot



Ceramic pot



Bottom not smooth

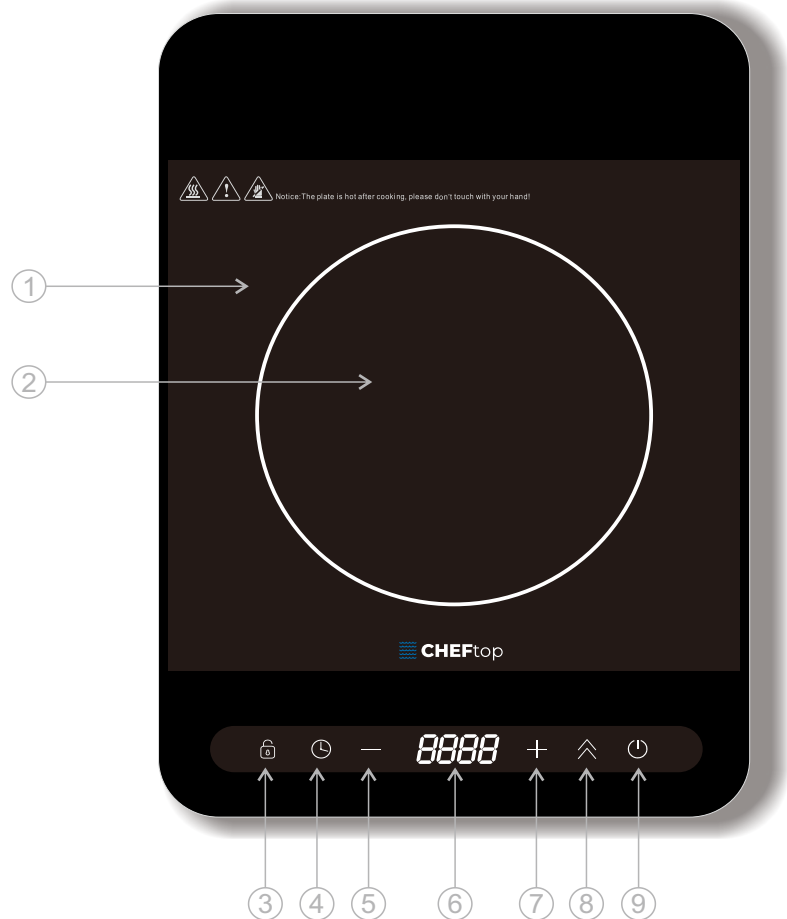


Bottom with feet



Small diameter of bottom

Operating Instruction



- | | |
|---------------------------------------|--------------------|
| 1. Ceramic face plate | 7. Increase button |
| 2. Effective induction perimeter ring | 8. Power booster |
| 3. Lock button | 9. On/Off button |
| 4. Timer button | |
| 5. Decrease button | |
| 6. LED display screen | |

1. Plug in the AC power cord. The buzzer sound will indicate the induction cooker is now in standby mode.
2. Touch on/off button to power up the induction cooker. Put the suitable pot or pan onto the induction cooktop center it over the effective induction perimeter ring. Touch the "-" or "+" button, the unit will begin to operate at factory power preset. Then touch the two buttons again to select the desired power setting. The setting will be displayed on the LED screen.
3. **Power booster :**
Touch the power booster button, the unit will work at max power.
4. **Timer:**
The Timer range from 1 to 240 minutes. Touch the Timer button and the induction cooker will begin to operate at factory time preset of "0" minutes. Touch the "-" and "+" to select the desired time. Touch "+" (" - ") to prolong (shorten) the time by 1 minute every time. Hold "+" (" - ") to prolong (shorten) the time by 10 minute every time. The setting will be displayed on the LED screen for 5s, then change to display the power.
5. **Child lock:**
hold the Lock button for 3 seconds .The LED will display "LOC" to indicate the unit is child locked. Hold the lock button for 3 seconds. The child lock will disengage.
6. **Auto-off:**
The unit will automatically shut off itself after a period of 2 hours.

Note: The induction cooker fan will continue for 2 minutes after the unit has been switch off to cool the internal components. It is important to that the unit is left plugged in and allowed to complete the cooling systems in order to extend the long service life of the components.

Cleaning Tip

Before clean please pull off the power cord and confirm the plate already cool.

1. Clean the plate
To remove dirt. Select litmusless detergent.
2. Clean machine body and control panel
To remove dirt. Select litmusless detergent or wet cloth.
3. Do not clean with water directly.
4. Keep the plate and machine body clean, protect any inserts into machine cause a short-circuit.
5. Inlet and outlet surface usable cotton swabs will dirt eliminate.
6. When use infrared cooker after period, if the plate produce spot, is a normal phenomenon, will not effect this machine use.

Error Guide

When the unit has the below problems, it will stop working and along with buzzer sound to warn the user		
ERROR CODE	REASON	SOLUTION
EO	Pot is not suitable	Place a suitable pot
E1	A/C voltage is too low	Connect the device to correct voltage power outlet
E2	A/C voltage is too high	Connect the device to correct voltage power outlet
E3	Short circuit or open circuit	The device requires repair
E4	The sensor broken	
E5	IGBT sensor overheated	
E6	IGBT sensor open circuit	
E7	IGBT sensor short circuit	Allow the device to cool down. Turn it off and then turn on again

Warranty

The Company offers two years warranty start from the date of manufacturing, for the product for repairing or replacing parts free of cost against any manufacturing fault

- Plastic body and ceramic plate which are breakable are not covered in warranty.
- Electronic parts damaged due to voltage surge do not come under warranty.
- This appliance is only meant for domestic use.

Commercial use does not cover warranty.

Damage due to normal wear & tear, improper maintenance, improper use & altered or repaired by anyone other than an authorized person , shall void the warranty.

- Any surface scratch or cosmetic changes due to wear & tear shall render the warranty void.
- Parts repaired or replaced under this warranty are warranted only for the reminder of the original period, and no fresh warranty period shall be provided for the said replaced/repaired part

Packing list

parts	QTY
manual	1
Induction cooker	1