

Induction cooker ORION OHP-18C

INSTRUCTION MANUAL
(ENGLISH)



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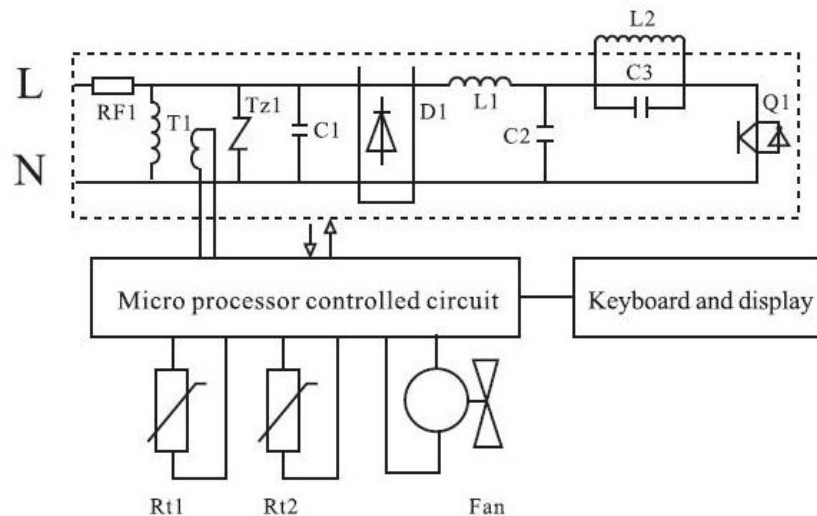
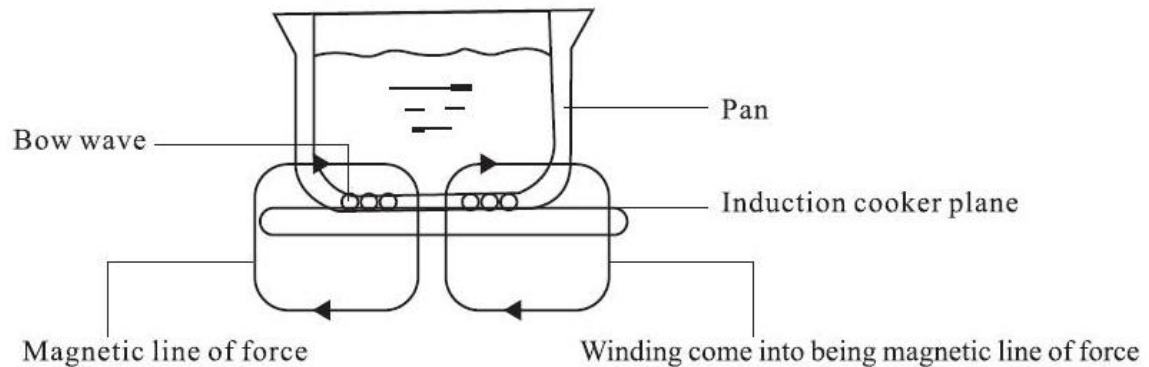
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Introduction

Thank you very much for your purchase of our company's induction cooker. In order to make sure to use this product properly, please read the manual before using it.

Theory of Operation:

Adopt the theory of bow wave heating which from variation magnetic field, the electricity energy turns into variation magnetic energy, then heating the bottom of pan directly.



Feature

- Safety protection:
 1. Power voltage too high or too low protection.
 2. Only heating for pan which made of metal, (the bottom diameter is more than 12cm).
 3. Overheating protection inside.
 4. Automatic close down after two hours no operation.
- Environment protection: No smoking, no fire, no noise.
- Highly efficiency and economy.

- Micro processor controlled:
 1. Heating: Heating from low to high can satisfy to the different cooking requirement.
 2. Temperature setting: Set temperature, control fire level.
 3. Automatic alarm: Through inside inspection system distinguish from if there is a pan on the induction cooker plate or pan is metal.
 4. Cleanness and convenience: Sleek design, easy to clean.

Operating instructions

1. Operating method:

ON/OFF: Is the button used to either switch ON or OFF the Induction cooker's Power supply.

TIMING: Is the button used for Fixing the time for the different cooking options like Chaffy Dish, Fry, Boil and Milk.

Using the digital display we can see the different option settings for Watts (Chaffy Dish), Temperature (Fry) and Time. The digital display corresponds to the corresponding function like power, temperature and timing.

2. Function explanation

1. When you Switch ON the Power supply, the buzzer will be on for a second and then Power indicator light starts flashing / blinking indicating that the system is ON but the state of rest.
2. Press one of the Cooking Option Buttons to start the Required Cooking function and the cooker starts working.

3. Cook Function Setting

Each and every different type of cooking maybe set at different settings as per the guide line provided by the manufacturer or you can start setting Power (Chaffy Dish) and Time and Temperature (Fry) as per your different choices of the cooking types and of the cooking Taste. This is not at all mandatory for you to follow exactly as per the function set buttons. We have kept it flexible for you to choose the different setting as per individual tastes and requirements in different countries.

1. Press the Function to Milk warming, the corresponding indicator light or LED will be on. There is a function for showing Electricity and Voltage by pressing the button Electricity / Voltage.
2. Press the Function to Barbecue the corresponding indicator light or LED will be on. This is an Automatic setting function for Power and Electricity. There is a function for showing Electricity and Voltage by pressing the button Electricity / Voltage.

3. Press the Function to Rice the corresponding indicator light or LED will be on. There is a function for showing Electricity and Voltage by pressing the button Electricity / Voltage.
4. Press the Function to HotPot, the corresponding indicator light or LED will be on. There is a function for showing Electricity and Voltage by pressing the button Electricity / Voltage.
5. Press the Boiling function, the corresponding indicator light or LED will be on. There is a function for showing Electricity and Voltage by pressing the button Electricity / Voltage.
6. Press the Chaffy Dish function, the corresponding indicator light or LED will be on to display the default power of 200 watts. However you can set it to your desired wattage level ranging from 200-1800 watts of your choice of cooking by using +/-.
7. Press the Fry function, the corresponding indicator light or LED will be on to display the default Temperature setting of the Fry function. However you can set it to your desired Temperature level ranging from 80°C-280°C depending upon your choice of cooking by using +/-.

Safety protecting device

1. Has the electric circuit examination function: When the electric circuit breaks down, the window displays "E0".
2. Has the pot examination function: when the induction cooker is being used, like putting aside the pot, the buzzer will give an alarm, displays E1.
3. Has the small piece examination function: when the using material quality is not right or the diameter of the pot is less than 8 cm, the buzzer will give an alarm, displays E1.
4. Has the switch power tube over temperature protection: when it excesses temperature, the induction cooker will close power outlet, and the buzzer gives a long whistle, and displays E2.
5. Has high, low-voltage protecting function: when the high voltage is greater than or equal to 252V, displays E3, when low voltage is less than or equal to 175V, displays E4.
6. Has sensor examination function: when the sensor is abnormal or has short circuit, displays E5.
7. Has the function to protect pot bottom from being over-heated: Under any working status, if the bottom of the pot excesses temperature (the temperature is above 280 degree), the induction cooker closes power outlet, displays E6.
8. When using the function of hotpot, it will close down automatically in two hours without key-press in order to avoid accident when people leave.

Cleaning

1. Please remove the power line from the outlet before you clean it, and wait until the ceramic panel of the induction cooker cool off.

2. Panel: When it is dirty, wipe it with wet rag, or it can be wiped with cleansing powder or bright burnishing powder before you use the rag.
3. Engine body, control panel: wipe with soft wet rag. For those oil stains, we can use the wet rag to clean it with neutrality abluent until it extinguishes.
4. Air intake opening\blow vent surface: get rid of the dust with cotton stick;
5. Oil stains can be removed without causing any damage to utensils by putting neutra lity abluent on the toothbrush.

Utensils using

Suitable vessels:

1. Stainless steel pot;
2. Enamel pot;
3. Casting iron pot;
4. Magnetic induction material double-bottom pot;
5. Smooth pot which the bottom diameter is above 12cm and below 26cm.

Unsuitable vessels:

1. Ceramic pot;
2. Glass pot;
3. Aluminium pot;
4. Pot with arch-shaped bottom;
5. The bottom of the pot is less than 12 cm.

Using notice

- The induction cooker should be put horizontally; cannot cling to the wall of other things, and the distance between them should be at least 10 cm.
- Please use special plugs, and the capacity of the plug cannot be less than 15A. Never share the same multipurpose plug with other electric appliances at the same time and make sure if it has been connected with the earth properly.
- Don't use the induction cooker in some damp place or close to the fire.
- Don't heat it when the cooker is empty or over-heated it.
- Don't put some metal things such as knife, fork, spoon, pothook, and aluminum foil on the plate.
- Don't underlay paper, cloth or other things on the panel to heat it in case it will cause the fire accident because of the high temperature.
- Don't use the induction cooker on the blanket or the table cloth in case it will block Air intake opening or blow vent to affect the heat dissipation; when using, place the hard paperboard under the induction cooker.
- Please prevent the panel from collision. If there are some cracks in the surface, please cut off the electricity immediately and send it to the fixed repairing center.
- Don't use it to heat the tinned food such as cans; otherwise it will cause explosion because of the inflation of the air in the content when heated.

- Don't use it in the way of heating the aluminum foil directly or indirectly in case it will cause danger.
- Don't move it when the pot is on it or it is still connected with the electricity.
- Don't touch the panel surface. Because after the cooking, the high-temperature heat will be transferred to the surface.
- Don't wash it with water or put it in the water.
- Please keep the cooker clean in case some sundries will get into the fans, and make it can't work.
- Don't use the induction cooker on the metal board or metal table.

Common breakdown check list

№	Common breakdown	Breakdown checking
1.	When insert the plug, cannot hear the sound of Beep and power button indicator light is not on.	<ol style="list-style-type: none"> 1. Check whether the plug is loose. 2. Check whether there is power supply. 3. If both are ok then take it to the authorized service center.
2.	The cooker stops working after sounding warning Beep for 15 seconds.	<ol style="list-style-type: none"> 1. Check if the vessel used is suitable or not. 2. Check if the vessel put in the center of the ceramic/glass plate. 3. Check the diameter of the pot bottom area is more than 12 cm.
3.	It stops heating suddenly when it is being used.	<ol style="list-style-type: none"> 1. Check if the surrounding temperature is over the requirement. 2. Check if the air blow vent is blocked. 3. When it is in the state of heat preservation, it means it has reached the set temperature.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. 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.

Additional information you can find on ORION web-site www.orion.ua

Send your comments and propositions to support@orion.ua