



The pulse of modern kitchen

Glen Appliances Pvt. Ltd.

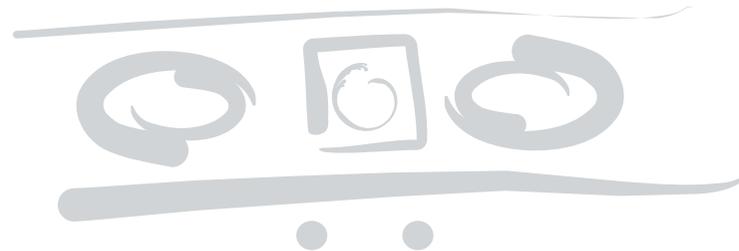
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USER'S GUIDE

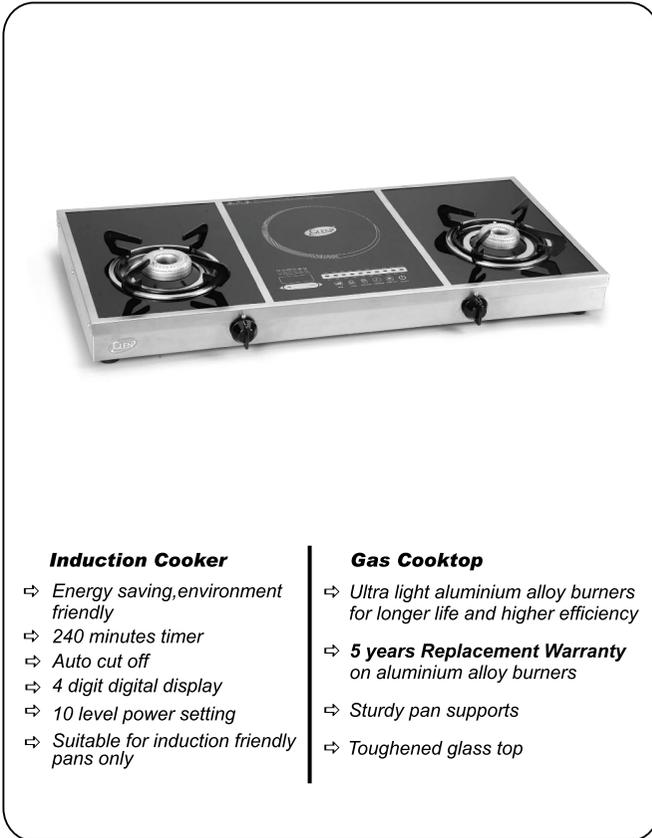


EasyCook

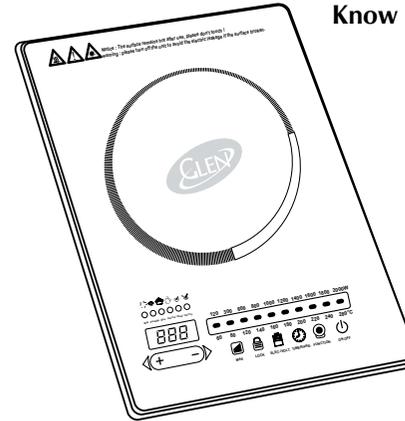
TWO IN ONE
Induction + Gas

The future of cooking!

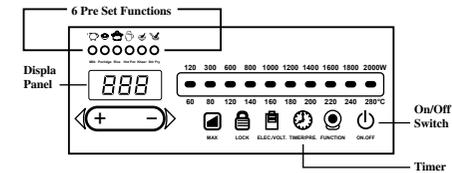
Identif Your Eas Cook



Know Your Induction Cooker

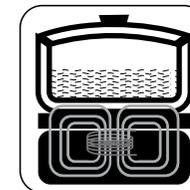


Operation & Displa Panel



Induction Cooking Process

- An electric voltage is applied on a conductor spool beneath the ceramic glass.
- This produces a high-frequency electromagnetic field. The field penetrates the metal of the ferrous (magnetic -material) cooking vessel and generates heat.
- The heat generated in the cooking vessel is transferred to the vessel's contents.
- Nothing outside the vessel is affected by the field.
- As soon as the vessel is removed heat generation stops.



Induction Cooking Advantages

Induction is the first technology that offers all of the benefits of cooking with gas, with none of the drawbacks.

Induction cooking is :-

- **Faster** : Energy is directly transferred to the pan metal, cooking on an electric induction range is extremely fast - even faster than gas.
- **Safer** : Much safer than gas or other electric surfaces, since there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials.
- **Cleaner** : With no grease catch to worry about, clean up is a breeze. Just use a damp cloth and wipe over the flat, easy-to-clean surface. Moreover no gas vapours mean cleaner kitchen.
- **Cooler** : Traditional gas or electric range waste up to or more than half the heat they generate. The waste heats the kitchen instead of the food. With an electric induction range, almost no ambient heat is produced, since all the heat is being generated in the pan itself.
- **Cheaper** : Induction cooking is far more energy efficient than gas or traditional electric ranges. In induction cooktop, 90% of energy goes right where you want it - in the pan! Gas delivers 50% to the pan and traditional electric about 65%. In addition, when you remove the pan the induction cooktop instantly goes into standby mode, using almost no energy.

How To Set Up

- Check the device for visible damage.
- Place the EasyCook on a stable and level surface.
- Never place the EasyCook on a flammable surface (e.g. table cloth, carpet, etc.).

- Do not block the ventilation slots of the device. This may overheat the device. Keep a minimum distance of 5 to 10 cm from the walls or other items.
- Do not place the EasyCook next to devices or objects which react sensitively to magnetic field (e.g. radios, TVs, cassette recorders, etc.).
- Do not place EasyCook next to open fires, heater or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device and does not come into contact with sharp edges and / or hot surface.
- The device should be connected to a rolled-out extension cable with a maximum length of 3m and a cross-section of 2mm. If an intermediate switch is used, it must be rated at min. 16A.

How To Use

After the device has been turned on, select the appropriate function for your cooking using the function selector switch. You can choose from a selection of pre-set functions.

- **Milk** : This function is designed to boil 1 kg of milk in a time of 7-8 minutes. After 7 minutes the cooker will switch off. Turn on the cooker, the default hot pot function would be activated. Within 1-2 minutes the milk will boil. As the milk boils, immediately switch off the power to prevent spillage of milk.
- **Rice** : Take a cup of rice, soaked for half an hour. Put the rice along with 2 cups of water into the pan. Switch on the cooker. Select the rice function. After the stipulated time, the induction cooker will switch off to keep warm mode.
- **Porridge** : Take one cup of roasted porridge. Put it in the pan with seven cups of water. Switch on the power. Press the porridge function. After 15 mins. the temperature will come down to at 80°C. Induction cooker will switch off automatically. Add 4 tbs. sugar (or

as per taste) and 1 tsp. ghee. Press the power and the default will be at hot pot. Cook for 2-3 mins. or more for the right consistency. The porridge is now ready.

- **Kheer** : Soak half a cup of rice in water for an hour. Drain the water from the soaked rice and put it in a pan alongwith one litre milk. Switch on the power, press the kheer function. After 7 mins. the temperature will come down at 60°C. The induction cooker will switch off automatically. Add half a cup of sugar (or as per taste). Press the power and the default will be at hot pot. Cook for 2-3 mins. or more for the right consistency. The kheer is now ready.

- **Hot Pot** : This function is designed to boil water. During heating, you can adjust the temperature and time as per your requirement. The timer can be adjusted anywhere upto 240 minutes. In case of abnormally high heat, the cooker switches to standby mode and starts re-heating after cooling down.

This is the default function and is selected automatically when the cooker is switched ON, or if no other function is selected.

- **Stir Fry** : This is a function designed for cooking of vegetables etc. During cooking the temperature and time can be adjusted as required.
Note : The results may vary depending on the power supply, quality of ingredients and the amount of water & cookware.

- **Timer/Pre** : 1 minute to 4 hours for function **Hot Plate & Stir Fry**. The device will stop after the completion of set time. This function is also designed to pre set the time, so that at a decided time the device will start ON the function. This can be set upto 24 hours durations. This can be set for functions other than **Hot Pot & Stir Fry**.

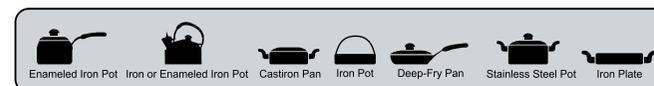
- **Heat Adjustment** : The cooker automatically sets to the required

temperature in case of pre-set functions. However it is possible to manually adjust it as per requirement. there are total five levels, ranging from 120 to 2000 w (60°C to 280°C) using the (+) and (-) buttons. The set temperature is displayed on the LED Indicator.

- **Maximum** : Through this option the max setting can be set for function of **Hot Pot & Stir Fry**
- **Lock** : This function is designed as safety provision & once it is set, the setting of other functions can not be done/ changed. To again make all the functions operational re set the lock function.

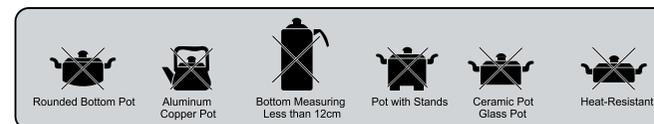
Suitable and unsuitable cookware for induction cooking

Suitable Cookware



- Pots and pans with magnetic bottom, as stainless steel pots with iron bottom, cast iron enameled pans.
- Flat-bottom pans and pots with a diameter of 12 to 26 cm with magnetic bottom.
- **Max. weight pot and content should not exceed 6 kg.**

Unsuitable Cookware



- Pots/pans with a diameter of less than 12 cm.
- Ceramic pots, heat-proof glass.
- Copper pots and pans, aluminium pots and pans.
- Cookware with feet.
- Containers with a curved bottom.

Safet Precautions

- The hotplate surface is made up of temperature-resistant toughened ceramic glass. However necessary precautions in handling of glass are very important. The breakage of glass due to any reason is not covered under guarantee.
- In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
- **Place the hot pans in the hob area only. Never place them on the control panel or the frame as this may result in melting of the plastic frame due to heat in the pan.**
- Do not place any magnetic objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- In order to avoid overheating, do not place any aluminium foil or metal plates on the device.
- **Warning: Please do not put the cooktop on an iron / steel board, while operating. Due to electromagnetic reason, the iron / steel board may heat and damage the bottom of the induction cooker.**
- Do not insert any objects like wires or tools into the ventilation slots. This may cause electric shocks.
- Do not touch the hot surface of the ceramic field. Please note the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!

- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
- If you do not use the device for an extended period, we recommend you disconnect it from the electric outlet.
- Never touch the device and the power plug with wet hands.
- Do not connect the device to the same outlet with other devices, connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- Do not leave the device unsupervised during operation. Keep children and other incompetent persons as well as persons under influence of drugs or alcohol away from the device.
- Warning: This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack the necessary experience and / or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Do not submerge the device in water or other liquids.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!

- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should clear with their doctor whether to take care of some special handling advises.
- “Only use flat bottom pan, bottom size should be between 12cms to 22cms and weight less than 6kg. Any damage due to higher weight or size will not be covered under warranty.”

Cleaning and Maintenance

- Unplug the power prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
- To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
- Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
- Do not use any petrol products as they may damage the plastic parts and the casing/operating panel.
- Do not use any flammable, acid or alkaline materials near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.
- Make sure that the device was properly cleaned before storing it in a dry place.

Trouble Shooting

Trouble Code	Possible Reasons	Solution
E1	Plate surface temperature sensor malfunction.	Please contact the supplier or send it to a qualified service center.
E2	IGBT Temperature sensor malfunction.	Please contact the supplier or send it to a qualified service center.
E3	Abnormal supply voltage; Voltage too high.	Check power supply. Power on after power supply is back to normal.
E4	Abnormal supply voltage; Voltage too low.	Please check power supply. Power on after power supply is back to normal.
E5	Plate surface temperature sensor short-circuited because of empty pot / pan.	Wait for a few minutes until the unit cools down and check pot / pan.
E6	Fan failure; Air intake/exhaust vent blocked.	Please contact the supplier or send it to a qualified service center. Clean the vent after the unit cools down, and then restart.
E7	Coil panel is not well connected, circuit malfunction.	Please contact the supplier or send it to a qualified service center.
E8	No pot/pan on the plate. Non-usable pans on the plates.	Put suitable cooking pot / pan on the plates.

Your Gas Cooktop

Installation

- The gas cylinder should be placed vertically and should not tilt.
- The EasyCook should be placed at a convenient working height against a wall. It should be kept away from shelves and curtains
- Windows should be closed and the use of fans should be avoided during its operation.
- The flexible tube connecting the cylinder to the EasyCook should be gas resistant and of an approved brand. It should not be longer than a meter and should be kept away from any source of heat. The tube should not be subjected to external pressure, twisted or sharply looped
- When the EasyCook is not in operation ensure that the regulating knobs on the EasyCook are in the 'OFF' position and the regulating valve on the cylinder is 'CLOSED'
- Push the rubber hose onto the inlet nozzle as far as it will go.

How To Use

- To light the EasyCook, open the regulating valve, light a match stick and hold it close to the burner port. Now press the corresponding regulating knob and turn it anticlockwise to the 'ON' position.
- The Auto Ignition models are provided with India's first one touch multi-spark battery operated auto ignition (no electric connection required). Just turn the knob to put on the flame.
- In case the Auto ignition does not work replace the battery.
- In some models, separate push button switch is provided for ignition. Turn the knob 'ON', simultaneously press the switch to put on the flame.
- To turn off the flame, turn the regulating knob to the 'OFF' position.
- During cooking, ensure that the ingredients being cooked do not overflow, which may extinguish the flame or choke the burner ports.
- The Glen EasyCook (TR models) has a high energy triple ring burner

with enamelled steel cover for faster cooking.

- **Before igniting the triple ring burner ensure that the burner and cover are properly placed in position. If they are not kept properly the burner might get deformed. (Such deformation is not covered under guarantee).**
- In case of leakage of gas or any other defect, report to your gas dealer and get the EasyCook checked/rectified by an authorised person only.
- Use a damp cloth to clean your EasyCook.
- Make sure that there are no inflammables near the EasyCook.
- When the EasyCook is in use check from time to time that it burns normally.
- **While using a lighter to ignite the burner, keep a distance of at least 0.5 cm between them to prevent gas from burning in the Gas pipe. In case this happens, immediately switch off the burner and re-ignite**
- Do not close the lid when burners or electric plates are hot.
- **Make sure that when the glass is hot, there should not be any dripping of cold water or liquid on glass as it may damage the glass.**
- **The breakage of glass due to any reason is not covered under guarantee.**

Technical Specifications

A. BURNER RATINGS For Use with Commercial L.P.G. at 2.942 kN/m² (30gf/cm²)

Model	Total Gas Rating		Small Burner			Big Burner		
	g/h	kcal/h	g/h	kcal/h	g/h	kcal/h	g/h	kcal/h
GL 1037	320	3485	1 x	143	1555	1 x	177	1930

B. INDUCTION RATING

Supply	Power	Temp. Range
230V AC/50Hz	2000 W	60°C to 280°C

C. OVERALL DIMENSION (mm)

Width	Depth	Height	Gross Wt. App. (kg.)
840	450	125	12.00

Subject to change without prior notice

Warrant

The company warrants to get the EasyCook or any part thereof repaired free of charge for a period of one year from the date of purchase, should any defect develop due to faulty or defective workmanship or material. However, the plastic parts, glass, buttons and items subject to normal wear and tear due to operation are not covered under warranty

The aluminum alloy burner carry a five year replacement guarantee. In case any burner gets deformed or melted or has any manufacturing defect, it will be replaced free of cost within 60 months from the production date inscribed on them.

The company accepts no responsibility for any consequential losses arising out of misuse or negligence on the part of the user.

Terms of Warrant

- The EasyCook is not used according to the direction given in the instruction manual.
- Defects are caused by improper or reckless use.
- The repair work is carried out by persons not authorised by the company.
- The serial no. has been deleted, defaced or altered.
- The breakage of glass due to any reason whatsoever is not covered under guarantee.
- The Bill/cash memo is not presented .
- Any modification or alteration of any nature is made in the EasyCook.
- The manufacturer is not responsible for any consequential losses arising out of misuse of the appliance or due to non-observance of necessary precautions in using L.P. Gas/Electric power.

PRODUCT : **EASY COOK GL1037**

DATE OF PURCHASE & BILL NO. _____

SERIAL NUMBER _____

NAME OF OWNER _____

ADDRESS _____

DEALER'S STAMP & SIGNATURE