





## **Induction Cooking Advantages**

- It is a powerful cooking medium, just like or even better than gas.
- Instant & precise heat control, unlike electric cooking where the elements take time to heat and cool, resulting in lack of proper control on the dishes being cooked.
- There is no heat wastage as the energy is supplied directly to the cooking vessel unlike gas or conventional electric cookers where they end up heating your kitchen and you, instead of heating up the food.
- High safety no open flames, no fire hazards, no gas leakages. The glass top stays cool that means no burnt fingers or hands.
- Once you take the cookware off the hotplate, the device automatically switches to standby mode.
- The device detects whether suitable cookware is placed on the hotplate. If this is not the case, no energy is transmitted.
- As the hotplate is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick and burn.

## **Setting up your Induction Cooker**

- Check the device for visible damage.
- Place the device on a stable and level surface.
- Never place the device 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 induction Cooker next to devices or objects which react sensitively to magnetic field (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction Cooker 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.

## **Using your Induction Cooker**

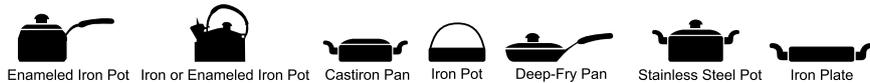
After the device has been turned on, select the appropriate function for your cooking using the function selector switch. You can choose from a selection of pre-set functions.



## Suitable and unsuitable cookware for induction cooking

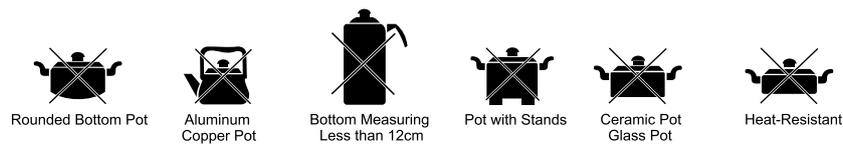
### Suitable Cookware

- 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 21 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.



## Possible Error Messages and their Solution

| Error Code | Reason  | Solution   |
|------------|---|--|
| E1         | Plate surface temperature sensor open   | Please contact the supplier or go to a qualified service center.   |
| E2         | IGBT temperature sensor open.   | Please contact the supplier or go to a qualified service center.   |
| E3         | Abnormal supply voltage; voltage too high.  | Please 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: empty pot/pan heating leads to too high temperature | Please wait for some minutes until the unit cools down. Please check pot/pan.  |
| E6         | Fan failure: Air intake/exhaust vent block.   | Please contact the supplier or go to a qualified service center. Clean the vent after the unit cools down, then can restart. |
| E7         | Coilpanel is not connected well, circuit mal function.  | Please contact the supplier or go to a qualified service center.   |
| E8         | No pot/pan on the plate. Non-usable pans on the plates  | Put suitable cooking Utensils on the plates.   |

## Safety 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 induction cooker 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.



## WARRANTY

This GLEN Induction Cooker is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- The serial no. Has been deleted, defaced or altered.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The bill/cash memo and copy of warranty card is not presented.
- The breakage of glass due to any reason whatsoever is not covered under warranty.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

### PRODUCT : INDUCTION COOKER GL 3070

SERIAL NO : \_\_\_\_\_

BILL NO. & DATE : \_\_\_\_\_

NAME OF OWNER : \_\_\_\_\_

ADDRESS : \_\_\_\_\_

\_\_\_\_\_

DEALER'S STAMP & SIGNATURE



### Glen Appliances Pvt. Ltd.

EPIP, Phase-II, Thana Baddi, Tehsil Nalagarh, Distt. Solan (H.P.)

#### HEAD OFFICE

I-34, DLF Indl. Area, Phase 1, Faridabad (Haryana)  
Customer Care No.: 0129-2254191 Fax : 0129-2274344  
E-mail : info@glenindia.com Website : www.glenindia.com