

**CONTENDER**

**STEP UP TO THE PLATE**



**CONTENDER DIGITAL INDUCTION HOB**

**H01003**

# CONTENTS

1. INTRODUCTION .....	3
2. SAFETY WARNINGS .....	3
3. PRODUCT DESCRIPTION .....	3
4. OPERATION .....	4
5. USABLE AND NON-USABLE UTENSILS .....	4
6. CLEANING.....	5
7. TROUBLESHOOTING .....	5
8. SERVICE AND SUPPORT .....	6
9. WARRANTY TERMS.....	6

# I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER INDUCTION HOB. OUR PRODUCTS ARE OF THE HIGHEST QUALITY AND COME WITH COMPREHENSIVE AFTER SALES SERVICE. IN ORDER TO FULLY UNDERSTAND ALL THE FUNCTIONS, PLEASE READ THE MANUAL BEFORE USAGE.



**IMPORTANT**

**ALWAYS READ ALL INSTRUCTIONS BEFORE OPERATING THIS APPLIANCE**


## 2. TECHNICAL SPECIFICATIONS

MODEL	H01003
VOLTAGE/FREQUENCY	220-240V ~ 50/ 60HZ 2700W
POWER RATE	I-15 LEVEL
TEMPERATURE RANGE	60°C - 220°C



## 3. SAFETY INSTRUCTIONS

- DO NOT PLUG IN WITH WET HANDS.
- DO NOT PLUG INTO A SOCKET WHERE SEVERAL OTHER APPLIANCES ARE PLUGGED IN.
- DO NOT USE IF THE PLUG CORD IS DAMAGED OR THE POWER PLUG DOES NOT FIT THE SOCKET SAFELY.
- DO NOT MODIFY THE PARTS, OR REPAIR THE UNIT BY YOURSELF.
- DO NOT USE THE UNIT NEAR FLAME OR WET PLACES.
- DO NOT USE WHERE CHILDREN CAN EASILY TOUCH THE UNIT, OR ALLOW CHILDREN TO USE THE UNIT BY THEMSELVES.
- DO NOT PLACE ON UNSTABLE SURFACES.
- DO NOT MOVE THE UNIT WHEN THE POT OR THE PAN IS ON IT.
- DO NOT HEAT THE POT EMPTY OR OVERHEAT THE POT.
- DO NOT PLACE METALLIC OBJECTS SUCH AS KNIVES, FORKS, SPOONS, LIDS, CANS, AND ALUMINUM FOILS ON THE TOP PLATE.
- USE THE UNIT WITH SUFFICIENT SPACE AROUND IT. KEEP THE FRONT SIDE AND EITHER RIGHT OR LEFT SIDE OF THE UNIT CLEAR.
- DO NOT USE THE UNIT ON CARPET OR TABLECLOTH (VINYL) OR ANY OTHER LOW-HEAT-RESISTANT ARTICLE.
- DO NOT PLACE A SHEET OF PAPER BETWEEN THE POT OR THE PAN AND THE UNIT. THE PAPER MAY GET BURNT.
- IF THE SURFACE IS CRACKED, SWITCH OFF AND TAKE TO THE SERVICE CENTER IMMEDIATELY.
- DO NOT BLOCK AIR INTAKE OR EXHAUST VENT.
- DO NOT TOUCH THE TOP PLATE RIGHT AFTER REMOVING THE POT OR THE PAN, AS THE TOP PLATE WILL STILL BE VERY HOT.
- DO NOT PLACE THE UNITE NEAR TO THE OBJECTS WHICH ARE AFFECTED BY MAGNET, SUCH AS: RADIOS, TELEVISIONS, AUTOMATIC-BANKING CARDS AND CASSETTE TAPES.

- THE POWER CORD MUST BE REPLACED BY QUALIFIED TECHNICIANS.
-  THE SURFACE IS LIABLE TO GET HOT DURING USE.
- THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.



## WARNING

CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

## 4. OPERATION

- 1). PLEASE PUT SUITABLE COOKWARE ONTO THE PLATE OF INDUCTION COOKER, AND CONNECT THE PLUG TO SUITABLE SOCKET.
- 2). ADJUST THE POWER RATE FROM LEVEL I-15 BY TURNING THE KNOB. ADJUST THE TEMPERATURE RATE FROM 60°C-220°C BY TURNING THE KNOB.
- 3). THE TEMPERATURE OF ACCESSIBLE SURFACES MAY BE HIGH WHEN THE APPLIANCE IS OPERATION.
- 4). PRESS THE BUTTON UP AND DOWN FOR TIME SETTING FOR 0-120 MINUTE.

## 5. USABLE AND NON-USABLE UTENSILS

### 5.1. USABLE PANS

STEEL OR CAST IRON, ENAMELED IRON, STAINLESS STEEL, FLAT-BOTTOM PANS / POTS WITH DIAMETER FROM 12 TO 26CM.



ENAMELED IRON  
POT



IRON OR ENAMELED  
IRON POT



CAST IRON PAN



IRON POT



DEEP-FRY PAN



STAINLESS STEEL POT



IRON PLATE

### 5.2. NON-USABLE PANS

HEAT-RESISTANT GLASS, CERAMIC CONTAINER, COPPER, ALUMINUM PANS/POTS. ROUNDED-BOTTOM PANS/POTS WITH BOTTOM MEASURING LESS THAN 12CM.



ROUNDED BOTTOM  
POT



ALUMINIUM COPPER POT



BOTTOM MEASURING LESS  
THAN 12CM



POT WITH STAND



CERAMIC POT  
GLASS POT



HEAT RESISTANT

## 6. CLEANING

1. UNPLUG AND WAIT UNTIL THE COOKER IS COOLED DOWN COMPLETELY. CLEAN THE COOKER AFTER USING EACH TIME.
2. IF THE POTS/PANS ARE USED WITHOUT BEING CLEANED, DISCOLORATION OR COOKED ON STAINS MAY BE CAUSED.
3. DO NOT USE BENZINE, THINNER, SCRUBBING BRUSH OR POLISHING POWDER TO CLEAN THE INDUCTION COOKER.
4. WIPE USING DISH WASHING AGENT AND DAMP CLOTH.
5. USE VACUUM CLEANER TO SUCK UP DIRT FROM THE AIR INTAKE AND EXHAUST VENT.
6. NEVER RUN WATER OVER THE UNIT (WATER GETS INSIDE MAY CAUSE MALFUNCTION).
7. APPLIANCES ARE NOT INTENDED TO BE OPERATED BY MEANS OF AN EXTERNAL TIMER OR SEPARATE REMOTE-CONTROL SYSTEM.
8. THIS APPLIANCE IS INTENDED TO BE USED IN HOUSEHOLD AND SIMILAR APPLICATIONS SUCH AS:
  - STAFF KITCHEN AREAS IN SHOPS, OFFICES AND OTHER WORKING ENVIRONMENTS;
  - FARM HOUSES;
  - BY CLIENTS IN HOTELS, MOTELS AND OTHER RESIDENTIAL TYPE ENVIRONMENTS;
  - BED AND BREAKFAST TYPE ENVIRONMENTS.

## 7. TROUBLESHOOTING

ERROR CODE	POSSIBLE CAUSE	ACTION/SOLUTION
E0	NO PAN OR UNSUITABLE PAN.	SUITABLE PAN.
E1	TEMPERATURE OF IGBT IS TOO HIGH OR TEMPERATURE TESTING CIRCUIT FAILURE.	CLEAR/UNBLOCK VENTILATION SLOTS.LET THE DEVICE COOL OFF FOR A FEW MINUTES.THE DEVICE IS READY FOR THE ERROR MESSAGE REMAINS INDICATED IN THE DISPLAY AFTER THE DIVICE HAS COOLED OFF . CONTACT RETAILER.
E2	HEATING EMPTY PAN, TEMPERATURE OF PAN IS TOO HIGH OR TEMPERATURE TESTING CIRCUIT OF PAN IS FAIL.	REMOVE THE COOKWARE FORM THE HOB. LET THE DEVICE COOL OFF FOR A FEW MINUTES .THE DEVICE IS READY FOR OPERATION AFTERWARDS.
E3	VOLTAGE IS UNUSUAL.	LET THE DEVICE COOL OFF FOR A FEW MINUTES. THE DEVICES IS READY FOR OPERATION AFTERWARDS

## 8. SERVICE AND SUPPORT

IF YOU EXPERIENCE ANY PROBLEMS WITH THE INDUCTION HOB THAT YOU CANNOT RESOLVE USING THIS MANUAL:

1. SWITCH OFF THE APPLIANCE AND UNPLUG IT FROM THE MAINS.
2. DO NOT ATTEMPT TO DISMANTLE OR REPAIR THE APPLIANCE YOURSELF.
3. CONTACT YOUR SUPPLIER OR AN AUTHORISED SERVICE AGENT.

IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS SERVICE AGENT OR SIMILARLY QUALIFIED PERSONS IN ORDER TO AVOID A HAZARD.

### IMPORTANT NOTES

- THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY ACCIDENTS OR DAMAGE CAUSED BY INCORRECT INSTALLATION, IMPROPER USE, OR UNAUTHORISED REPAIR.
- ONLY USE THE APPLIANCE FOR ITS INTENDED PURPOSE.
- ALWAYS FOLLOW BASIC SAFETY RULES AND THE INSTRUCTIONS IN THIS MANUAL.

## 9. WARRANTY TERMS

### 9.1. COVERAGE

THE INDUCTION HOB IS COVERED BY A 24-MONTH LIMITED PARTS WARRANTY FROM THE DATE OF PURCHASE AGAINST MANUFACTURING DEFECTS OR WORKMANSHIP FAULTS.

### 9.2. VALID CONDITIONS

- THE APPLIANCE MUST BE INSTALLED AND OPERATED AS DESCRIBED IN THIS MANUAL.
- THE RATING PLATE MUST REMAIN LEGIBLE AND INTACT.
- REPAIRS MUST BE CARRIED OUT BY AUTHORISED TECHNICIANS.

### 9.3. EXCLUSIONS

- DAMAGE CAUSED BY MISUSE OR IMPROPER INSTALLATION.
- WEAR FROM NORMAL PROFESSIONAL USE.
- UNAUTHORISED REPAIRS OR MODIFICATIONS.

### 9.4. SERVICE & SUPPORT

IF THE APPLIANCE FAILS TO OPERATE CORRECTLY:

1. STOP USING THE APPLIANCE AND UNPLUG IMMEDIATELY.
2. DO NOT ATTEMPT SELF-REPAIR.
3. CONTACT YOUR AUTHORISED DISTRIBUTOR OR SERVICE PROVIDER WITH PROOF OF PURCHASE AND THE MODEL NUMBER.
4. FOLLOW GUIDANCE FROM THE AUTHORISED SERVICE REPRESENTATIVE.

**SAVE THIS USER MANUAL FOR FUTURE REFERENCE**

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.



HO1003 · CONTENDER INDUCTION HOB - COMMERCIAL MODEL 2700W



**STEP UP TO THE PLATE**

Distributed by RG Distributors Ltd | Unit 7 Jade Business Park | Spring Road | Seaham | SR7 9DR

**SERVICE & SUPPORT:**  **0333 358 3678**  **sales@ecatering.co.uk**

**Office Hours:** Mon - Fri 9:00AM - 5:00PM (excluding public holidays)