

AMBIANO

Professional



Induction Cooker

Model Number EA-1295

INSTRUCTION MANUAL

AFTER SALES SUPPORT

  1800 898 750

 service@wkfe.com.hk

MODEL: EA-1295 PRODUCT CODE: 53816 06/2016

Version: 5

Contents

- 1 Warranty Details**
- 2 Welcome**
- 3 General Safety Instructions**
- 5 Product Overview**
- 6 Product Operating Instructions**
- 10 Maintenance / Disposal**
- 11 Troubleshooting**
- 12 Product Specifications**
- 13 Repair and Refurbished**



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Warranty Details

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion, solely at our option with no charge for parts and labour. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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Welcome

Congratulations on choosing to buy a Ambiano product.

All products brought to you by Ambiano are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty. We hope you will enjoy using your purchase for many years to come.

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General Safety Instructions

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. The induction cooker is for private indoor domestic use only.

Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Warning :

DO NOT switch on the induction cooker if the cooktop has been damaged or cracked.

1. Do not place the unit near gas or other hot elements in order to avoid damage or malfunction.
2. To reduce the risk of damage use a dedicated electrical circuit. The rated electrical current should not be less than 16A.
3. Place the unit on a level surface allowing a 10cm space between the cooktop and the wall.
4. To protect against an electric shock do not immerse the unit, the cord or the plug in or near water or other liquids.
5. Do not block the exhaust vent. Blocking may overheat the unit.
6. When heating tinned food ensure the lid is removed.
7. When replacing the power cord ensure that the replacement is recommended by the appliance manufacturer.
8. Do not heat an empty pot.
9. To avoid being burned, do not touch the cooktop when it is turned on.
10. Close supervision is necessary when the induction cooktop is used near children.
11. Users with pacemakers, should check with their doctor before using the induction cooktop.
12. During cooking do not remove the cookware from the glass plate as this will interfere with the cooking process.

General Safety Instructions

Cont...

13. Children less than 8 years of age shall be kept away unless continuously supervised.
14. Keep the appliance and its cord out of reach of children less than 8 years.
15. **WARNING:** The appliance and its accessible parts become hot during use.
16. Care should be taken to avoid touching heating elements.
17. **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
18. The outer surface may get hot when the appliance is operating.
19. Metallic objects such as knives, forks, spoons and lids should not be placed on the hot surface since they can get hot.
20. The appliance is not intended for use by persons (including children under 8 years old) 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 in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
21. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

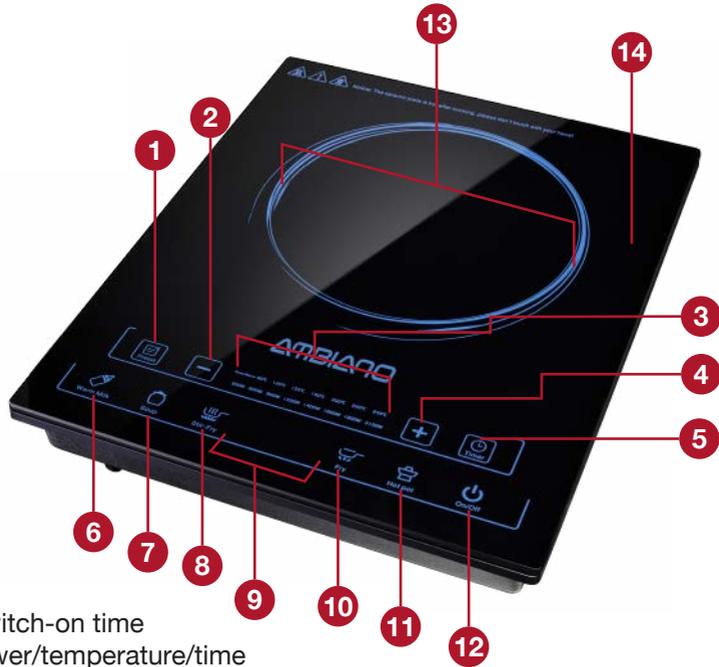
WARNING:

To avoid getting burned, do not touch the glass plate during use or immediately after the induction cooker has been turned off.



CAUTION: Hot surface, please do not touch with your hand.

Product Overview



Control Panel

- 1 Preset-set switch-on time
- 2 Decrease power/temperature/time
- 3 Indicator lights:
 - 8 power setting: 300W, 600W, 900W, 1200W, 1400W, 1600W, 1800W and 2100W
 - 8 temperature setting: 60°C, 90°C, 120°C, 150°C, 180°C, 220°C and 240°C
- 4 Increase power/temperature/time
- 5 Timer-set switch-off time
- 6 Warm milk
- 7 Soup
- 8 Stir-Fry
- 9 Display
- 10 Fry
- 11 Hot pot
- 12 On/Off
- 13 Cooking zone
- 14 Glass plate
- 15 Exhaust vent

Not shown:

- Instruction manual
- Quick start guide
- Warranty card



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Product Operating Instructions

An introduction to induction cooking

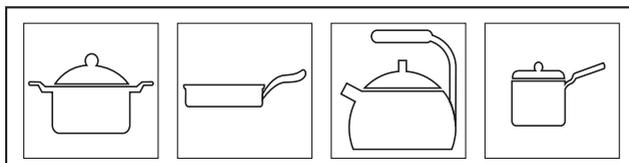
Induction cooking is based on an electro-magnetic field creating energy which heats the base of a pan positioned on the cooktop. The electro-magnetic field is activated when material containing iron (ferrous material) comes within range of the inductors beneath the cooktop surface. Induction cooking is generally about twice as fast as traditional gas cooking and ideal for fast cooking such as stir-frying. On the other end of the spectrum, induction is also very slow and gentle and ideal for melting chocolate or making a bernaise sauce. The induction cooktop is also easy to clean. Since there are no elements heating the glass, spill-overs are less likely to get baked onto the surface. Finally, because the cooktop is not heated directly, induction cooking is much safer to use.

Before first use

1. Remove all packaging materials from the induction cooker.
2. Place the appliance on a dry, stable and level surface.
3. Make sure there is at least 10cm free space around the appliance to prevent overheating.
4. There is a over heat protection in the production, please refer to page 11 for E2 and E7 code.
5. Always place the cookware on the cooking zone during cooking.
6. Make sure you use cookware of the correct types and sizes (see the table below).

Recommended types and sizes of cookware

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-26 cm, depending on the cooking mode



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Product Operating Instructions

Cont...

Using the induction cooker

1. Follow the steps in “**Before first use**”.
2. Press the On/Off button (⏻), the On/Off indicator lights up.
3. Press the cooking mode key to choose the desired cooking mode. The corresponding indicator lights up and the induction cooker starts working in the selected mode.
4. When the cooking is finished, press the On/Off button (⏻) to switch off the appliance.
5. Unplug the induction cooker after the fan stops working.
6. Do not remove cookware during cooking.

WARNING:

To use only one pot at a time on the cooking zone.

To avoid getting burned, do not touch the glass plate during use or immediately after the induction cooker has been turned off.

Note:

- During cooking, you can change the power level by pressing the increase (+) or decrease (-) button.
- For Soup and Milk modes the power adjusts automatically.
- There is overheat protection in the Induction Cooktop. Error codes E2 and E7 (see page 11) will indicate an overheat issue.

Default cooking times and temperatures

Refer to below table for the times and temperatures of different cooking modes.

Cooking mode	Default cooking time (hour)	Default cooking temperature/power
Warm Milk (☞)	00:30	60°C (fixed temperature)
Soup (☐)	02:00	auto adjusts (200°C - 60°C)
Stir Fry (☞☞)	02:00	200°C/1600W
Fry (☞☞)	02:00	220°C/1800W
Hot pot (☞☞)	02:00	180°C/1400W

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MODEL: EA-1295 PRODUCT CODE: 53816 06/2016

Product Operating Instructions

Cont...

There are 8 power levels in total (300W, 600W, 900W, 1200W, 1400W, 1600W, 1800W and 2100W) and 8 temperature levels in total (60°C, 90°C, 120°C, 150°C, 180°C, 200°C, 220°C and 240°C). These can be adjusted by pressing the (+) or (-) key to set the desired power level. For Soup and Milk modes the power adjusts automatically. To cancel this mode, press other keys to switch to other cooking modes or press the On/Off (⏻) key to stop the operation.

Using the timer

You can use the Timer button (⌚) to decide how much time you want to set for the different cooking modes (not applicable for Warm Milk and Soup modes).

1. Follow the steps in **“Before first use”**.
2. Press the On/Off (⏻) button, the On/Off (⏻) indicator lights up.
3. Choose the desired cooking mode.
4. Press the Timer button (⌚) once or more times until the timer indicator lights up.
5. Press the Increase (+) or Decrease (-) button to adjust the time.
6. When the time has elapsed, the induction cooker turns off automatically.

Note:

- After you have selected the cooking time, wait for a few seconds before the induction cooker automatically confirms it with a “Beep” sound the indicator flashes. After that the indicator above On/Off (⏻) key will start to flash.
- After the timer is set, you can press the Timer button (⌚) again to cancel the timer.

Product Operating Instructions

Cont...

Preset time for delayed cooking

You can use the Preset button (⏸) to set the time that you want the appliance to start cooking. The preset timer is available up to 24 hours.

1. Press the On/Off button (⏻). The On/Off indicator lights up.
2. Choose the desired cooking mode.
3. Press the Preset button (⏸) once or more times until the preset indicator lights up.
4. Press the Increase (+) or the Decrease (-) button to choose the desired preset time.
5. When the preset time has elapsed, you will hear a few beeps and the induction cooker will start working automatically.

Note:

- The preset timer can not be used for Hotpot, Fry and Stir Fry cooking modes.
- After you have selected the preset time, wait for a few seconds before the induction cooker automatically confirms it.
- When the induction cooker is at preset mode, you can press the Preset button (⏸) again to cancel the preset time.

WARNING:

- For food safety reasons, do not leave easily spoilt foods on the induction cooker for too long when using the timer.

Maintenance

WARNING:

Allow the Induction Cooker to cool down completely before cleaning or maintenance to avoid risk of burns or injury.

1. Clean the glass surfaces with a soft, damp cloth or sponge. You can use washing-up liquid for stubborn stains.
2. Wipe the glass surfaces dry with a soft, dry cloth.
3. Do not use any abrasive or harsh cleaning agents that may scratch the surface of the hotplate or the glass panel.
4. Clean the exhaust vent using a soft brush.
5. Do not immerse the unit in water.
6. When not in regular use, it is important to store your hotplate in a safe, dry location. We strongly recommend that you store the hotplate in its original carton to keep it dust-free.
7. When using transportation to move your hotplate to another location, we recommend that it is safely packed in its original carton or similar packaging materials to avoid damage.

CAUTION:

Before cleaning or moving the appliance, or when it is not in use, switch off the appliance and unplug the power plug. Grip by the plug, do not pull by the cord.

Disposal



Packaging

Your device has been packaged to protect it against transportation damage. The packaging constituents are raw materials and can be reused or recycled.



Device

At the end of its life, the device should not be disposed of in household rubbish. Contact your municipal authorities about the options for environmentally friendly disposal.

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Troubleshooting

During operation, if any problems or errors occur, please check the following table before calling for service. Below are common errors and the checks to perform.

Problem	Solution
The On/Off button (⏻) does not respond.	There is a connection problem. Check if the induction cooker is connected to the mains and if the plug is inserted firmly into the wall socket.
The appliance beeps continuously and then stops working.	You may have put unsuitable cookware on the cooking plate or you may removed the cookware from the cooking plate during cooking. Make sure the cookware is made of steel, iron or aluminum with stainless steel cladding base and has a base diameter larger than 12cm.
	You may have placed the cookware outside of the cooking zone.
The cookware does not heat up to the required temperature.	The bottom of the cookware may not be flat. Use cookware with a flat bottom.
The cooking temperature of the preset mode is too high or too low.	During cooking you can change the power level by pressing the Increase (+) or Decrease (-) button.

Error codes	E0 Internal circuit error E1 Without cookware or Incompatible cookware used E2 Internal overheat E3 Over-voltage E4 Under-voltage E5 Top plate sensor open/short circuit E6 IGBT sensor open circuit/ short circuit E7 Top plate overheat	When showing error codes E1, E2 and E7, check whether suitable cookware is being used. When showing error codes E0, E3-E6, contact the Service Centre.
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NOTE: To avoid any danger and damage to the appliance, do not attempt to disassemble or repair it yourself.

Product Specifications

Model	EA-1295
Rated Voltage	220-240V~50/60Hz
Power	2100W
Temperature Range	60 - 240°C
Unit Dimensions	298*376*60mm
Net Weight	2.565kg

IM Version No: V5 Issue Date: 04/2016

You may contact us at service@wkfe.com.hk
for an electronic file of the Instruction Manual.



IEC 60335-2-9
AS/NZ S 60335.1 & AS/NZS 60335-2-9

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Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1800 898 750 or write to us at:

Install + Fix Solutions
7/210 Robinson Road East, Geebung, QLD, Australia 4034
1800 898 750
8:30am - 6pm AEST
service@wkfe.com.hk

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