

Healthy Choice[™]
IC800

DUAL INDUCTION COOKER

DIGITAL, TOUCH CONTROLS



Model: IC800
Batch: PR4263

PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

ABOUT THE PRODUCT:

Cook smarter, live lighter. Elevate mealtimes with our dual, digital induction cooker.

Induction cookers offer a safe, specialised alternative to stove-top cooking. Powered by electricity, the digital induction cooker offers instantaneous adjustment to heat levels, allowing for accurate cooking every time.

Compared to standard gas-powered cooking methods, the digital induction cooker focuses more heat on the cooking vessel, with less heat transference to the rest of the kitchen.

Each unit is pre-fitted with automatic protection from overheating. The polished black crystal heating plate only heats up if a suitable pot or saucepan is placed on it and if the pot is removed for more than one minute, the induction cooker will automatically shut off.

Powerful cookers don't have to mean high energy bills. Our dual digital induction cookers are highly efficient, allowing you to save on your energy output and care for the environment.

Experience advanced cooking technology, with four pre-set cooking programs and eight power and temperature settings, allowing you to secure the perfect heat for your future dish. Its large LED display is easy to read, offering you a convenient means of keeping track of your cooking ventures. Enjoy two 28cm x 28cm work surfaces for cooking simultaneous meals with two separate control systems, taking your culinary skills to the next level.

Optimise your cooking time with our high-powered dual, digital induction cooker.

SAFETY INSTRUCTIONS:



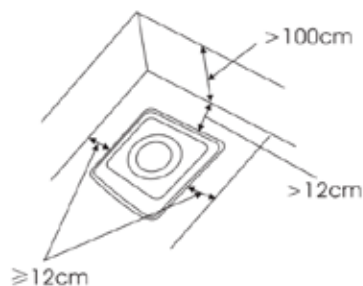
NOTICE! The plate is hot after cooking. Please don't touch with your hand!

- This appliance is for household use only. It is not suitable for commercial use. It must only be used for its intended purpose.
- This appliance is for indoor use only, it is not suitable for outdoor 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. Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended when in use.
- If the power cable is damaged, it must be replaced by a qualified electronics repairer person to avoid a hazard. Never use a damaged appliance.
- There are no user serviceable parts inside this appliance, any repairs to the appliance must be carried out by a qualified repair person.
- Use this appliance connected to its own individual electricity mains power socket. Do not use this appliance with an extension lead.
- Before use, check the voltage on the rating label matches the mains power supply.
- Never pull or carry the appliance by the power cable.
- To protect against electric shock, do not immerse the appliance, power cable or plug in water or allow them to come into contact with water. Do not touch the appliance or connect/disconnect the plug with wet hands.
- Do not let the power cable hang over the edge of the worktop or table, or touch any hot surfaces such as stovetops. Place the appliance away from the edge of your worktop or table during use. Ensure surface is level, sturdy and dry.
- As a safety precaution, after the appliance has been turned on and if no button has been pressed, the appliance will turn off automatically.
- The appliance should not be placed directly onto a surface that may be damaged by heat. Do not use the appliance on top of a plastic sheet or fabric surface such as a tablecloth.
- Sufficient space is needed around the appliance while it is in use. Avoid any loose material hanging near the appliance such as a curtain or blind. 12cm space around the appliance on all sides and 100cm of clear space height wise is advisable.
- Do not block the air inlet or the air outlet. Blocking the air inlet or air outlet can cause the temperature inside the appliance to become excessively high. If this occurs, the auto protection will activate to cut off the power supply.
- In the instance that the auto protection has been activated, disconnect the appliance

from the mains power. Wait for it to cool down completely. Then re-connect it to mains power and push the ON/OFF button to turn it on again.

- Do not insert anything into the vents of the appliance. This can cause an electric shock.
- Never attempt to lift or move the appliance during use.
- The temperature of accessible surfaces may be high when the appliance is in use. Do not touch the hot surfaces.
- Allow the appliance to cool down completely before touching the top plate.
- Only use suitable pots and pans to use with an induction cooker.
- Do not place any metal materials such as kitchen cutlery, pan lid, aluminium foil onto the appliance as they will activate the inductive current.
- Noise will generate when a pan or pot made from some metals are used. This is safe and normal due to the coefficient of thermal expansion.
- The fan inside the appliance is running to dissipate heat. The fan can be heard during operation of the appliance and soon after operation has stopped.
- Do not place anything between the top plate of the appliance and the base of the cooking pot or pan. This can interfere with the magnetic field of the cooker and cause a hazard.
- Do not subject the appliance to impact as the top plate is very fragile. Do not use the appliance if the top plate is cracked.
- After use and before cleaning, turn off the appliance, unplug the appliance and let it cool down. Do not use abrasive cleaners or scourers as they will damage the appliance.
- To clean the appliance, wipe the ceramic plate with a cloth which has been dampened by water mixed with a small amount of dishwashing liquid. Wipe the cooker body and control board. Wipe dry when finished.
- Do not spray water onto the appliance directly, do not immerse the appliance, power cable or plug in water, or allow them to come into contact with water.
- Keep the appliance clean to avoid trapping insects into the fan.
- Clean the air inlet and the air outlet with a damp cotton bud or swab.
- It is normal that a yellow coloured coat will form on the ceramic plate after some time. This is normal and will not affect operation.
- Improper use of the appliance can cause its damage and injury to its user.

VENTILATION



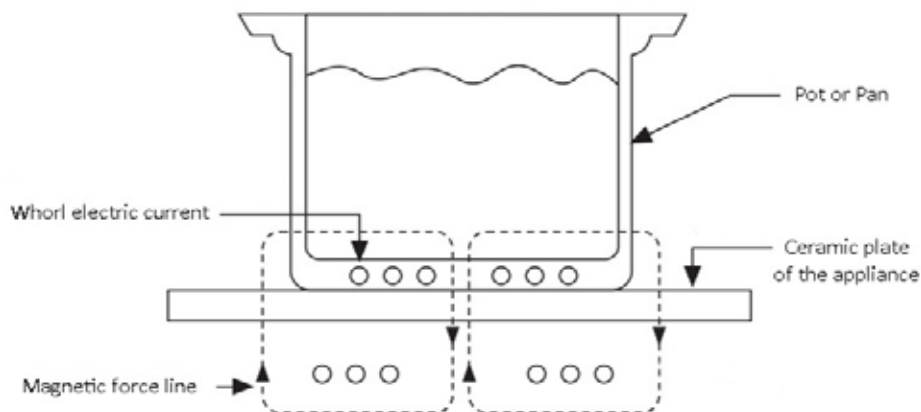
Sufficient space is needed around the appliance while it is in use. Avoid any loose material hanging near the appliance such as a curtain or blind. 12cm space around the appliance on all sides and 100cm of clear space height wise is advisable.

INTRODUCTION TO INDUCTION COOKING:

Induction cooking is a cooking method which a cooking vessel (pot or pan) is heated by magnetic induction rather than thermal conduction from a flame or electrical heating element on a traditional stove top.

A magnetic field is generated from the coils under the surface of the cook top and heat is transferred directly into the pots and pans. The appliance applies the heating principle of the magnetic field inducing the whorl electric current. A whorl electric current is a spiral or circular pattern of electric currents. It utilises the magnetic field produced by the current passing the loop when the magnetic force line passes the bottom of the cooking vessel. It will produce numerous whorl electric currents what will heat the cooking vessel and the food inside it rapidly.

The cooking vessel used on an induction cooker must be made of or contain a ferromagnetic steel such as cast iron or some stainless steels.



SUITABLE POTS/PANS FOR USE WITH THE INDUCTION COOKER:

Use iron, cast iron, stainless steel (with high steel content) pots or pans with the induction cooker.

Ensure the diameter is between 12cm-26cm.

Ensure that the pots or pans have a flat base.



Stainless steel pot



Iron skillet



Cast iron pot



Iron/Steel frying pan



Enamel ware



Stainless steel or Enamel pot



Iron pan

UN-SUITABLE POTS/PANS FOR USE WITH THE INDUCTION COOKER



Ceramic pot



Anti-heating glass pan/pot



Pot with curved base



Pot with legs



Diameter less than 12cm



Alloy with low iron content

**Aluminium cookware is also unsuitable.

The induction cooker has an automatic pot checking feature which will not allow the appliance to operate if the pot or pan being used is not compatible. When the power button is pressed, the appliance will not operate. You will need to change to a different pot or pan which is suitable for use with the induction cooker.

PANEL:



OPERATING INSTRUCTIONS:

1. Put the appliance on top of a suitable bench top.
2. Connect the power plug into the power point.
3. There will be a beep sound and the appliance will be on. The display will show "--:--".
4. Put the pot or pan onto the centre of the heating zone.
5. Press the ON/OFF button.
6. Press a Function button (stew, fry, Heat-up, boil). The indicator light for the relevant function will be illuminated.

FUNCTION DETAILS:

FRY: Press “-” or “+” button to select temperature from 80 to 270°C.

There are 8 levels of temperature are selectable:80/100/130/160/180/210/240/270°C for left and right burner

BOIL: Press “-” or “+” button to select power from 200 to 2000 watts.

There are 8 levels of watt are selectable:200/600/800/1000/1300/1600/1800/2000 WATTS for left burner.

There are 8 levels of watt are selectable:200/500/800/1000/1200/1300/1400/1500 WATTS for right burner.

STEW: The display shows 1300(watts) for left and right burner. This is not adjustable.

HEAT-UP: The display shows 500(watts) for left and right burner. This is not adjustable.

SET UP TIMER/PRE-SET:

A cook time can be set for boiling and frying functions, max time is 3 hours. At the end of the set time, the appliance will stop operation.

A pre-set count down timer can be set for stewing and heating up options, at the end of the timer, the appliance will begin to operate. The max time is could be set for is 24 hours.

Setting a cook time:

Press the ON/OFF button.

Press either FRY or BOIL, adjust the temperature for FRY or adjust the power level for BOIL if required.

Then press the TIMER button. The display will show “0:10”.

Press the “+” button repeatedly to set the time increments of one minute.

Press the “-” button repeatedly to set the time decrements of one minute.

The display will show the desired setting.

When your chosen countdown time is on the screen, you do not need to press anything else.

NOTE: This timer means the device will keep frying or doing hot pot for the time you input.

After the set time has elapsed, the device will come back to standby mode.

You can select from 0-3 hours.

Setting a countdown timer:

Press the ON/OFF button.

Press either STEW or HEAT UP,

then press the TIMER BUTTON. The display will show “0:30”.

Press the “+” button repeatedly to set the time increments of 30 minutes.

Press the “-” button repeatedly to set the time in decrements of one minute.

The display will show the desired setting.

When your chosen countdown time is on the screen, you do not need to press anything else.

The device will come back to standby mode immediately after you input the time.
The countdown timer will begin to countdown.
After the set time has elapsed, the device will start to work under the function you selected (STEW/HEAT-UP).

You may change the previous timer at any time.
The other settings will remain.
TO cancel the timer, press the ON/OFF button.
The cooking plate will keep the function which you have chosen before.
You may also turn the appliance off directly with the “ON/OFF” button.

ELECTRICITY BUTTON:

Press the Electricity button repeatedly to view the volts and power level.

ON/OFF:

When the unit is operating, press the ON/OFF button the unit will stop heating and enter into standby mode.

To turn the unit off, disconnect it from the mains power.

CLEANING AND MAINTENANCE:

- After use and before cleaning, turn off the appliance, unplug the appliance and let it cool down. Do not use abrasive cleaners or scourer' s as they will damage the appliance.
- To clean the appliance, wipe the ceramic plate with a cloth which has been dampened by water mixed with a small amount of dishwashing liquid. Wipe the cooker body and control board. Wipe dry when finished.
- Do not spray water onto the appliance directly, do not immerse the appliance, power cable or plug in water, or allow them to come into contact with water.
- Keep the appliance clean to avoid trapping insects into the fan.
- Clean the air inlet and the air outlet with a damp cotton bud or swab.

TROUBLESHOOTING:

PROBLEM	CHECK POINTS	REMEDY
After connecting the power and pressing the ON/OFF button, the appliance has no response.	Has the electricity supply been suspended?	Use after resuming the electricity.
	Is the plug connected firmly?	Check the root causes carefully. If the problem can't be fixed, please contact service centre for checking and repairing.
	Is the fuse broken down?	
The unit is making beeping sounds.	Incompatible cookware or no cookware is used.	Replace compatible cookware for the induction cooker.
	Is the cookware not placed in the centre of the heating zone circle?	Place the cookware at the centre of the defined heating zone circle.
	Is the cookware bigger than 12cm?	Ensure the cookware has a diameter larger than 12cm but does not exceed 26cm.
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the obstruction clogging the air intake/exhaust vent and then operate the appliance again after cooling down.
	Has the unit been used for over 2 hours without any external instruction?	Reset cooking modes or use the timer function.

ERROR MESSAGES:

Error codes occur E0	Without cookware or Incompatible cookware used	When showing error signal E0 or E6 please check whether the cookware is not suitable, or switch the appliance on again after it is cooled down naturally.
Error Codes occur E1	Short circuit	
Error Codes occur E2	Overheat protection, internal	
Error Codes occur E3	High voltage	When showing E1, E2, E3, E4, E5, E7, E8 please contact service centre for checking and repairing.
Error Codes occur E4	Low voltage	
Error Codes occur E5	Temperature sensor issue	
Error Codes occur E6	Overheat, cookware or no contents in pans or pots	
Error Codes occur E7	Fan issue	
Error Codes occur E8	NTC failure protection	

If the above remedies/controls cannot fix the problem, unplug the appliance immediately, contact Lennox service for inspection and repair. Note the error code and report it.

To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

SPECIFICATIONS:

Max Power, left: 2000W

Max Power, right: 1500w

Voltage: 220-240V, 50/60Hz

Max Temperature: 270°C

Timer: 3 Hours timer, 24 Hours countdown timer

LENOXX

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