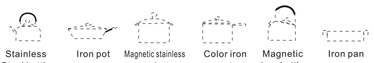
FRIENDLY AND NON-FRIENDLY COOKWARE

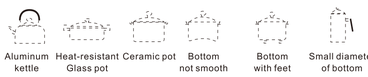
Friendly cookware

Material: Iron or stainless steel. Shape: Bottom diameter about 12-20cm saucepan or bottom size is 12-20cm square pot.



Non-friendly cookware

Material: Non-iron metal, ceramic, glass and the bottom is made of cooper or aluminum pot.
Shape: Bottom uneven, diameter less than 12cm.



CLEANING TIPS

1.Before cleaning the cooker, make sure that the plug is unplugged and the power is off.
2.To remove dirt, select litmusless detergent.
3.If the dirt is little, just clean it with a clean wet cloth.
4.Do not clean with water directly or put it in water. If water gets inside this may cause a malfunction

⚠ PAY ATTENTION

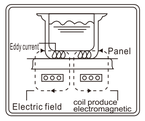
1. When do not use the machine, please unplug power plug.
2. Please keep the machine clean, lest cockroaches and small insect enter, cause a short circuit.
3. Do not clean with water directly or put it in water.
4. When the plate and bottom are dirty, continue to use will burn and clean very difficultly.
5. When the power cord damage, please consult specialized after-sale replacement of the same model's power cord

MALFUNCTION CHECK WARNINGS AND SOLUTION

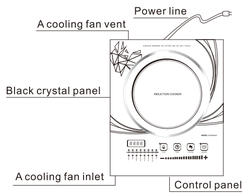
If find the induction cooker have problem as above, before send to repair please check the machine depend on the following matters.

WORKING PRINCIPLE

When the power connection is ON, the electric current will produce a magnetic field in the induction coil, which is embedded in the machine. As soon as the magnetic force lines in the magnetic field touch the alloy steel pot / boiler, it will produce the heating effect, which would lead to the heating of the food in the pot.



EACH PARTS NAME



USING METHOD

1.Put the pot with food on the centre of the plate.
2.Connect the Plug into the 220 V, 10 Amp power socket. The machine is now ready for use.
3.Press the on/off button, and then choose the function button.
4.After cooking, press the ON / Off button again to switch off the power supply. Then pull the plug out of the electric outlet.

AUTOMATIC FUNCTION

The induction cooker automatic function include: soup, porridge, milk, tea, keep warm, save fire etc. functions, all controlled by CPU of the induction cooker, depend on the vegetables the adjust the fire, the cook process finished automatically.
1.Automatic function must work with pan, if the bottom is thin, automatic function can not used.
2.When the automatic function are using, fire and timer can not adjust.
3.The automatic function is better used for cooking more than less.

MANUAL ADJUSTABLE FUNCTION

Induction cooker adjustable functions include fry vegetable, hot pot, barbecue, stewing, stir-fry, timer, preset etc. functions. Users can depend on the requirements of cook then adjust the fire and timer, satisfied personalizes cooking requirements.
1.It is better to use induction cooker special pot.
2.Pay attention to cooking process, leat appear accident.
3.After choose cooking project, timer and preset can be selected.
4.If need inquires of the power and voltage. Press the key can show the current voltage or current of electricity.

PROTECT FUNCTION

1.Low power and high power protection
When power low than 88V or high over 280V, the machine never heating.
2.Auto-inspection function for small object
When some small iron products(diameter is less than 8cm), the machine will not output power and heating.
3.No pot or the material is not suitable protect
If the pot material is not suitable or the pot's bottom size is small(less than 8cm), the machine will not output power and heating with a BI voice or please put pot warning.
When the temperature of the plate surface is too high, the machine will stop outputting power automatically with a long Bi Bi voice or fault alarm, until the temperature get cool.

SAFETY NOTICE

Please do not use the electrical Outlet of 10A alone, do not use General sockets, do not use other appliances at the same time

When using, please make induction cooker in smooth place and keep the distance from the wall over 10cm

Do not use induction cooker near gas cooker and kerosene cooker

Do not clean induction Cooker with water directly Prevent any risks.

Do not insert wire etc. do not jam inlet and outlet, Prevent any risks.

Do not pull iron on the plate. protect high temperature Cause any risks.

Seal food, please heating after open lid

Do not use induction cooker on iron place, include any places where with over 10cm metal mat

Do not put the empty pot on induction cooker, prevent affect the product's performance, even any risks.

Often clean induction Cooker, avoid the ingress Fan, affect the normal work.

When using, please do not touch the plate with your Hand, avoid scald

If the power line is damage, must use professional line to replace

Do not let children use Induction cooker alone, Avoid scald

he use of cardiac pacemaker please confirm with professional doctors, if without influence then can use induction cooker

Thank you for using our company Induction Cooker . In order to make our products serve you better, please read the instruction manual carefully before using and preserve it carefully to facilitate future maintenance.

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PHENOMENON	CHECK
1. Get through power supply but no Bi sound and press the on/off key, but no light	Check whether plug is good working circumstance.
	Check whether fuse is in good circumstance or not.
	Check whether the electricity was cut off.
2. Induction cooker send out Bi sound	Check the pot using is proper or not.
	Check whether the pot is sitting in the center of the plate or not.
	Check whether the diameter of the pot is bigger than 12cm or not.
3. Warning with E1	Check if the voltage too low.
	Check whether the socket is loose.
	Check is the line diameter is too small.
4. Warning with E2	Check if the voltage too high.
5. Suddenly stop heating during cooking, warning with E5	Check whether the environment temperature is very high or not.
	Check whether there is some block on the air inlet or outlet. Whether the fan is working or not.
	Check whether the keep warm temperature is already reached the temperature set or not.
	Check if the fan still working, it maybe the adjustment of the unit itself, try it again after 10 minutes.
6. Warning with E4	Check thermostat was broken.
7. Warning with E6	Check radiator was broken.
8. (In keep warm situation) the temperature is out of control	Whether the bottom of the pot is inflate or the middle of the bottom is inflate. Whether the light is on.
9. Warning with E0	Check-No pot Check-Unusable cooking cookware.
10. Warning with E3	Check-The pot has no water in.
11. Warning with E7	Check-Line error.

Note: When using the full indicator mode, a power light flicking and do not heating, check as above.

iBELL®

IBL CROWN SLIM 50

INSTRUCTION MANUAL

2200 W

INDUCTION COOKER

Read the manual carefully before using the product

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142.5x210 mm