

hallco™

Instruction Manual

Induction Hotplate MC30L4B



1. Control panel/Keypad

1. Time selection
2. Arrow key
3. Temperature Stage selector
4. ON/STANDBY Key/Switch
5. Input control Lamp
6. Power Stage selector
7. LED – Control lamp for power (WATT), Temperature (TEMP) and TIMER (min)
8. LED – Display

2. Installation and connection

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. tablecloth, carpet, etc.).
- Do not block the ventilation slots of the device, this may cause overheating. Keep a minimum distance 5 to 10cm from the rear on the device.
- Make sure the mains cable is not damaged or trapped beneath the device.
- Make sure the mains cable does not come in contact with any sharp edged and/or hot surfaces do not let the cable trail over the table or counter edge.
- Do not use any flammable, acidic or alkaline material or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is used.
CAUTION! Do not touch the hot surface of the glass field. Please note: the induction cooker does not heat up itself during cooking, the temperature of the cookware heats up the glass surface. WARNING! Hazard via electrical current. Do not insert any objects such as wires or tools into the ventilation slot. Attention: this may cause electric shocks.

3. Suitable cookware

- Steel or enameled cast iron.
- Iron, steel or non-enameled cast iron.
- 18/10 Stainless steel or aluminium, if it is marked as suitable for induction (follow the manufacturer's specification).

For proper functioning all pots and pans must have a plain magnetic base (a magnet should stick to it). We recommend pots/pans with a diameter between 16 and 26cm for best results.

Make sure that the bottom of the cookware does not scrape across the glass surface, although this does not impair the use of the device.

4. Operating the device

- Plug the power plug into a suitable power socket outlet.
 - An acoustic signal sounds, the control lamp "POWER" turns on and temperature of the cooker surface displays: if the temperature is lower than 50°C, the display shows "-L-"; if the temperature is higher than 50°C, the display shows "-H-". The device now is in standby mode.
 - Place suitable cookware in the center of the hot plate.
 - Now press the ON/STANDBY switch to turn the induction cooker on.
 - The lamps of "WATT" and "TEMP." blink and an acoustic signal sounds.
 - Now press the "WATT" or "TEMP." button to start cooking.
1. **"WATT"** The preset power stage of "1600W" is selected and the device turns on. (Power stages: 400, 800, 1000, 1300, 1600, 1800, 2000, 2200, 2600 and 2800W). With the arrow keys, you can change the settings at any time in a range from 400 – 2800W. LED-Display "WATT (w)" power setting is visible.
 2. **"TEMP"** The preset temperature stage of "120°C" is selected and the device turns on. (Temperature stages: 60, 80, 100, 120, 140, 160, 180, 200, 220 and 240°C). With the arrow keys, you can change the settings at any time in a range from 60 - 240°C.

LED-Display "TEMP (°C)" temperature setting is visible. This is NOT a measure of the food temperature.

Timer Function

After selection of the power mode (power or temperature stage) press the "TIMER" key "0" appears in the display and the LED- Display "TIMER (min)" flashes up. By using the arrow keys it is simple to select the operating time as required (up to 120 minutes maximum). The timer will count up in 5 minute steps and down in 1 minute steps, where upon the display returns to the power/temp setting. Once the time is up, an acoustic signal sounds and the device will automatically go into standby mode.

NOTE!

During timer operation, you can change the duration at any time with the arrow keys. With the memory function of the device, the power stage or temperature settings remain unchanged.

You may also adjust the power stage or temperature stage selection without a change of time specification.

- **Once the cooking or warming process is finished, disconnect the mains plug from the outlet.**
- **Do not place any empty cookware on the glass field. Heating an empty pot or pan activates the overheating protection and the device turns off.**

5. Cleaning

- Switch off the device and disconnect the power plug from its socket.
- Allow the device to cool down.
- Regular liquid detergent and water are sufficient to remove marks of finger print, grease or dirt.
- Wipe the glass with a damp cloth or use a mild, non-abrasive soap solution, never use any abrasive agents or pads which could scratch the surface.
- In exceptional cases you may use commercial non-abrasive agents or commercial agents that are used for the purification of glass.
- Wipe over the control panel with a soft cloth or with mild detergent.
- Do not use any acid agents or petrol products, these cause damage to the plastic.
- To protect yourself from electric shock, **never** immerse or allow water or any other liquids to ingress the device, the cable or plug.
- After the cleaning procedure you should use a soft dry cloth to wipe dry and polish the surface.

6. Trouble shooting

- **E01:** Electronic control of low voltage. (<160V): Make sure the appliance is connected to the voltage indicated on the rating label if so place pan on induction hob it will return to normal mode.
- **E02:** Electronic control of excess voltage (>270V): Make sure the appliance is connected to the voltage indicated on the rating label.
- **E03:** IGBT resistor open or short circuit: **Please contact customer service.**
- **E05:** Overheating protection on power mode (>150°C): Eliminate the cause of overheating. Once the cook surface has cooled, the appliance can be put into operation again.
- **E06:** Temperature sensor open circuit: The temperature sensor underneath the glass ceramic plate is defective. **Please contact customer service.**
- **E07:** Overheating protection or temperature sensor short circuit: Eliminate the cause of overheating. Once the cook surface has cooled, the appliance can be put into operation again.
- **E08:** Temperature sensor malfunction: **Please contact customer service.**

7. Safety Advice

WARNING!

Danger of electrical shock! The device may be connected to an earthed socket only. Do not connect any other device to the same socket. Never pull the device by pulling at the power cable. The cord/cable must not touch any hot objects or devices. CAUTION! This device may be used indoors only.

- Some parts get hot during operation. Do not touch hot parts. **Risk of burning!**
- Do not operate the device if it is damaged in any way or does not function properly.
- Do not use any accessory or spare part that have not been recommended by the manufacturer. This may lead to damage to the device or cause a hazard or personal injury to the operator.
- Do not lay the cable over carpet or heat insulations. Do not cover the cable. Keep the cable away from the operating area and do not dunk in water.
- Do not move the induction cooker during cooking or with hot cookware on top of it.
- Do not place empty containers on the device.
- Do not place the induction cooker next to devices or object that may react sensitively to its magnetic field (e.g. radios, TV's etc.).
- Do not place the induction cooker next to open fires, heaters or other sources of heat.
- The hot plate surface consists of temperature resistant glass. In case of it damage, even if this concerns only a small chip, disconnect the device from the power source and contact the supplier. Do NOT use.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or any other metal objects on the hotplate. These may heat up when the device is turned on.
- Do not place any magnetically objects like credit cards. Cassettes etc. On the glass surface while the device is in operation.
- To avoid over heating do not place aluminium foil or metal plates on the device. Scientific tests have proven that induction cookers do not pose a risk to humans. However, persons with a pacemaker should keep a minimum distance of 60cm to the device when in operation.
- **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.**
- **Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminium foils on the top surface or under the bottom of the stove.**
- **If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.**
- **The temperature of accessible surfaces may be high when the appliance is operating.**
- **The appliances are not intended to be operated by means of an external timer or separate remote-control system.**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if 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 unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Household use only.

Technical Data/ Technical specifications

Model MC30L4B

Temperature Range: 60°C - 240°C (10 stages)

Power: 2800 Watt: 400 – 2800 (10 stages)

Power supply: 220-240v 50Hz 13 Amp

Dimensions: W326 x D386x H101mm

Weight: 5.4kg

Changes reserved without prior notice



The WEEE directive requires that old or defective electrical and electronic products must be disposed of in environmentally sound way.

The symbol means that your product must be collected separately. Please contact your community for the nearest collection centre.

Noise emission

The workplace related noise emission of this appliance is lower than 70 dB(A).

For Customer Service call: 01296 663400

Sole Worldwide Distributor

R H Hall

Hallco House, Beacon Court

Pitstone Green Business Park

Pitstone Leighton Buzzard

Bedfordshire. LU7 9GY

Tel: 01296 663400

Fax: 01296 663401

E: info@rhhall.com

W: www.rhhall.com