

# Induction|Pro

2-plate Invisible Induction Cooker

USER MANUAL



SMART INVISIBLE COOKING

# CONTENTS

The Induction Appliance

Safety Information

Technical Specifications

Installation

Operating Instructions

Cleaning and Maintenance

Troubleshooting

Warranty

Dear Induction|Pro Customer,  
congratulations on purchasing your brand new  
INDUCTION|PRO 2-PLATE INDUCTION COOKER!

This appliance was developed to meet the highest standards of quality, performance and design.

We have no doubt you'll have many wonderful hours of  
SMART INVISIBLE COOKING!

# Induction|Pro

# THE INDUCTION APPLIANCE

## How the Induction Cooker Works

The main component of any induction stove is an electromagnet which is fitted underneath the cooking surface - in this case your countertop. An oscillating current is applied to the electromagnet, which produces an oscillating magnetic field. This magnetic field creates heat in the cooking vessel above it by inducing a current within the magnetically conductive pot or pan.

## Benefits of using Induction Cooking

This flameless cooking method has a lot of advantages over gas and normal electric stoves.

- This appliance does not have a heated plate.
- Instant heat is generated, making it a faster option.
- Improved efficiency and greater heat consistency.
- A greater degree of precise control than gas or electric stoves

## Getting the most out of your appliance

We suggest that you carefully read through this user manual in order to familiarize yourself with all the functions of this appliance.

Please pay special attention to the Cleaning and Maintenance section in order to ensure the longevity and optimal performance of your Induction|Pro.

# SAFETY INFORMATION

## General

- 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 are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- This item was manufactured for domestic use, and should not be used in an industrial kitchen.
- Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended while it is operating.
- Do not place metal objects, mobile phones or devices on the appliance.
- Do not expose the unit to excessive water.
- Do not touch the cooking surface during or after cooking because the surface can become hot. The Induction|Pro itself does not generate heat but the transfer heat from the pot may heat up the cooking surface.
- Do not cut any cords or cables.
- If the cord becomes damaged, it must be replaced by the manufacturer or a service agent or a similarly qualified person in order to avoid a hazard.

## Breakage

- Do not try to repair this appliance by yourself as it could result in injury or other hazards.
- If your surface cracks, do not touch the induction unit.

# TECHNICAL SPECIFICATIONS

Size	520 x 290 x 100mm	
Weight	6.8kg	
Finish	Black carbon steel frame Black crystal glass control panel	
Programs	9 settings Front Plate - P1 - P9 (800W - 1200W) Back Plate - P1 - P9 (1000W - 1800W)	
Zones	Cooking Zones Front: 180mmØ Back 200mmØ	
Technical	Pan Presence Detection Automatic switch off when over heating Automatic stand-by when cookware removed Built-in voltage regulator	
Electrical	Rating	3000W
	Current	13.5A
	Voltage	220 - 240V
	Frequency	60Hz
	Operating Frequency	20 - 26 KHz
Assignment	Model	SM-DIC30
	SKU	SCD003

# INSTALLATION

Please visit our website for the installation video: [www.proquartz.co.za/induction-pro](http://www.proquartz.co.za/induction-pro)

# COOKWARE

- The Induction|Pro will only work with ferromagnetic cookware.
- Cast-iron cookware and stainless-steel cookware with a ferromagnetic inlay at the bottom will also work.
- Please check your pots for the induction-friendly icon

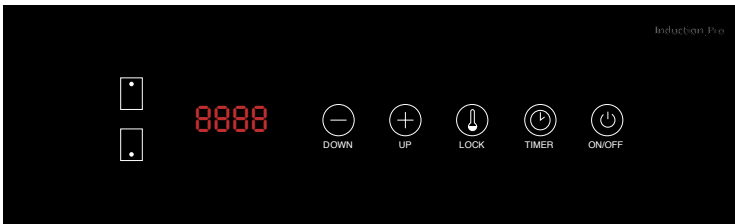


- No refunds will be made should your cookware not work.

# OPERATING INSTRUCTIONS

## General Use

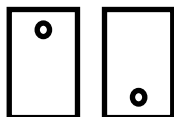
- Before use, ensure the unit is connected to a viable electrical source.
- A flashing light will appear above the ON/OFF button and the LCD display will start flashing.



- Place the induction-friendly cookware on the stove
- Touch the ON/OFF button once. The lights will stop flashing, indicating the unit is in stand-by mode.



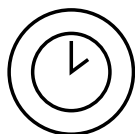
- Select the cooking zone you would like to use by touching the relevant button.



- After selecting the relevant cooking zone, use the INCREASE/DECREASE buttons to adjust the heat setting



- To switch between cooking zones, touch the relevant button, and proceed to adjust the heat setting. While adjustable, the LCD display of the relevant cooking zone will flash.
- The timer can be used to set your cooking time.



- Select the relevant cooking zone, and touch the timer button. Increase the time by touching the UP/DOWN buttons. Time can be set in intervals of 1 min, up to 99 minutes. The stove will automatically set after 3 seconds of selection. The countdown will flash every 5 seconds. To clear the timer, select the relevant cooking zone, and touch the timer button again.
- Use the lock function to ensure no settings are accidentally adjusted by curious fingers.



- Touch and hold the lock button until it makes a beep sound. All buttons should now be locked, and will not respond to touch. To unlock, press button again until beep, and either switch off, or select the relevant cooking zone to make adjustments.

## VERY IMPORTANT

- While the cooking zones might be switched off by double tapping the relevant cooking zone button, this does not switch the unit off, the unit only enters stand-by mode.
- Ensure the unit is off by touching the ON/OFF button, after which the LCD display and power light will start flashing to indicate that the unit is now off.

## Cooking Tips

- Hot Plate P1
- Slow Simmer P2
- Medium Simmer P3
- General Cooking P4 - P5
- Very High Heat P7 - P9
- Boiling a Kettle P9

## CLEANING & MAINTENANCE

### General Cleaning

- Clean surface by using a damp cloth and a non-abrasive soap solution.
- Warranty will be voided if these cleaning instructions is not adhered to.



## Error Codes

Code	Problem
E0	No cookware / Incorrect cookware. Ensure your cookware is compatible with induction appliances. <i>If problem persists, contact your nearest Service Centre.</i>
E1	Supply Voltage is too high. Switch off power at the plug point to cease electrical connection. Use a different plug point when trying to use the unit for a second time. <i>If problem persists, contact your nearest Service Centre.</i>
E2	Supply Voltage is too low. Switch off power at the plug point to cease electrical connection. Use a different plug point when trying to use the unit for a second time. <i>If problem persists, contact your nearest Service Centre.</i>
E3	Overheating- cooking vessel might have boiled dry. Switch appliance off, and allow to cool down, add moisture to cooking vessel, and continue cooking. <i>If problem persists, contact your nearest Service Centre.</i>
E4	Thermostat is damaged. <i>Contact your nearest Service Centre.</i>
E5	Overheating- general appliance overheating. Switch appliance off, and allow to cool down. <i>If problem persists, contact your nearest Service Centre.</i>
E6	Radiator is damaged. <i>Contact your nearest Service Centre.</i>
E7	Overheating- general appliance overheating. The temperature of the cookware has exceeded 270°C. Switch appliance off, and allow to cool down. <i>If problem persists, contact your nearest Service Centre.</i>

# WARRANTY

Induction|Pro offers a 24-month limited warranty on all appliances. Limitations include coverage of only working parts, which excludes base covers. \*Additional limitations may apply to products categorized as domestic.

## Exchange Policy

Any induction appliances proven to be faulty, not working, or damaged with-in seven (7) work days from purchase will be exchanged for new appliances for the same make and model. No original invoice- no exchange.

## Warranty Policy

### Domestic Induction Appliances

In addition to the walk-in 7-day exchange option on all induction appliances, Induction|Pro will guarantee all working components of the induction appliance for a period of twenty four (24) months.

This excludes the replacement of:

- The base Cover
- any part damaged by negligence and/or misuse

## Important Note

Should any indication of industrial use be found when repairs are being made, the warranty period will default to 3 months.

Any appliances submitted for repairs, found to have been neglected in terms of cleaning & maintenance WILL NOT be considered for repairs or replacement under warranty.

## Contact Details

Induction|Pro is a registered trademark and is manufactured, branded and packaged  
for

**ProQuartz Premier Quartz Surfaces**

2010/02 60 91/23

1 Bushbuck Close  
Corporate Park South  
Randjespark, Midrand.  
1685

011 314 9411  
info@proquartz.co.za

**[www.proquartz.co.za](http://www.proquartz.co.za)**

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# Induction|Pro