

iBELL® WARRANTY CARD

Dear customer

Thank you for purchasing iBELL® product. Your iBELL® product is under warranty in accordance with terms and conditions stated herein.

- ◆ Your units and components contained therein are warranted against defective material and workmanship for a period of 12 Months from the date of purchase.
- ◆ To obtain warranty protection, notice of alleged defect must be given promptly upon discovery and warranty card must be presented along with proof of date of purchase to our service personnel at the time of service.
- ◆ The company decision on identification of the defects due to faulty/defective spare parts or faulty workmanship or misuse/abuse shall be final and you shall agree to abide by such decision.
- ◆ The defective parts/material shall be replaced with a functionally working equivalent part/material and defective part/material will become the property of the company.

CUSTOMER COPY

Product : **INDUCTION COOKTOP**..... Model No **IBL CLOUD 850YN** ☐
IBL CLOUD 650N ☐
IBL 10YON ☐

Serial No.: Date of Purchase:.....

Buyer Name and Address :

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Dealer Name and Address:

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MANUAL ADJUSTABLE FUNCTION


Induction cooker adjustable functions include fry vegetable, hot pot, barbecue, stewing, stir-fry, timer, preset etc. As per the personalized cooking requirement users can adjust the fire and timer

1. It is better to use induction cooker compatible pot.
2. Pay attention to the cooking process, to avoid accident.
3. After choosing the cooking function, timer and preset can be selected.


PROTECT FUNCTION

- 1.Low Power and High power protection
When power is less than 88V or more than 280V, the machine will not work
- 2.Auto Inspection function for small object
When small pots (diameter less than 8cm), the machine will not heat and show output power
- 3.Pot or Material 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 heat and show output power, there will be BI voice or please put pot warning.
When the temperature of the plate surface is too high, the output power of the machine will stop automatically with a long BI BI voice or fault alarm, until the temperature gets cool.


SAFETY NOTICE


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≥10A


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

When using, please make induction cooker in smooth place and keep the distance from the wall over 10cm
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Do not use induction cooker near gas cooker and kerosene cooker
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Do not clean induction Cooker with water directly Prevent any risks.
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Do not insert wire etc. do not jam inlet and outlet, Prevent any risks.
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Do not pull iron on the plate, protect high temperature Cause any risks.

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Seal food, please heating after open lid
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Do not use induction cooker on iron place, include any places where with over 10cm metal mat
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Do not put the empty pot on induction cooker, prevent affect the product's performance, even any risks.
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Often clean induction Cooker, avoid the ingress Fan, affect the normal work.
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When using, please do not touch the plate with your Hand, avoid scald
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If the power line is damage, must use professional line to replace
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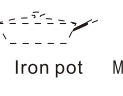
Do not let children use Induction cooker alone, Avoid scald
- 

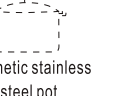
use of cardiac pacemaker please confirm with professional doctors, if without influence then can use induction cooker

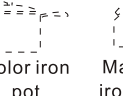
FRIENDLY AND NON-FRIENDLY COOKWARE

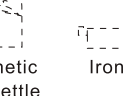
Friendly cookware
Material: Iron or stainless steel. Shape: Bottom diameter about 12-20cm saucepan or bottom size is 12-20cm square pot.


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Stainless Steel kettle
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Iron pot
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Magnetic stainless steel pot
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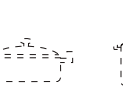
Color iron pot
- 

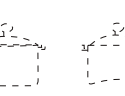
Magnetic iron kettle
- 

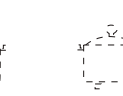
Iron pan


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.


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Aluminum kettle
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Heat-resistant Glass pot
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Ceramic pot
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Bottom not smooth
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Bottom with feet
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Small diameter of bottom

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

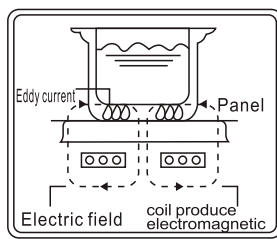
If find the induction cooker have problem as above, before send to repair please check the machine depend on the following matters.

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.
⊕ 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.

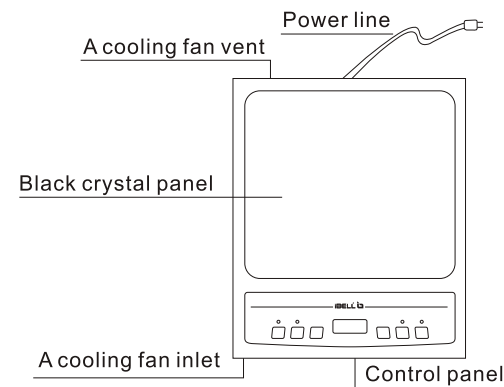
Note: When using the full indicator mode, a power light flicking and do not heating, check as above.

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 includes: soup,porridge,milk,tea,keep warm, save fire etc. functions, all controlled by the CPU of the induction cooker. Adjust the temperature, depending on the vegetables, the cooking process will finish automatically.

- 1.Automatic function works only with compatible pans, if the bottom is thin, automatic function cannot be used
- 2.When the automatic function is used, fire and timer cannot be adjusted
- 3.Automatic function can be used for better cooking

LIMITATIONS OF WARRANTY

- Damage resulting from accidents, misuse, abuse, alteration, tempering or failure of the purchaser to follow the normal operating procedure outlined in user manual.
- Defect of damage due to spillage of liquids, due to insect or wrong use of electrical supply and voltage.
- Normal wear and tear, corrosion, rusting or stains.
- Scratches and damage to outer surface areas and externally exposed units or parts that are due to normal customer use.
- Claim for damaged /missing parts after seven days from the original date of purchase
- If any part or parts of the unit are replaced with a part or parts not supplied or approved by company or unit has been dismantled or repaired by any person other than authorized technician.
- Product which has serial number removed or tampered
- If the warranty card is being altered, defaced or erased in any manner whatsoever.
- To obtain service, the product must be sent through freight prepaid to iBELL Service Center

CUSTOMER CARE CENTER

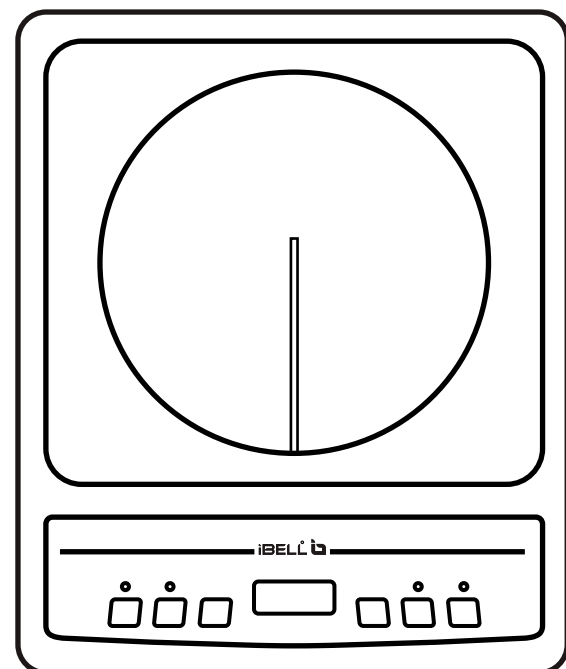
For any query or concerns related to the after sales service, you may please contact us on the number or email mentioned below

Tel: 0484-2922600/2620012
1800 120 555 999

E-mail : service@ibellsworld.com Web : www.ibellstore.com

iBELL®
Complete Home Solution

iBELL®
Complete Home Solution
INSTRUCTION MANUAL



2000W
INDUCTION
COOKTOP

Read the manual carefully before using the product