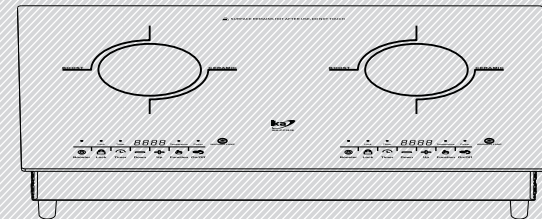


MODEL: IKA-CC1818



MODEL: IKA-IC1818

## User's Manual of Induction+Ceramic cooker

This Manual applies to Induction+Ceramic cooker

- Before operating, please read this Manual carefully, and keep it properly.
- The pictures in this Manual are for reference only.

### HOME TYPE TRADING SDN BHD

LOT 1848-C, JALAN KPB 8, KG. BARU BALAKONG,  
43300 SERI KEMBANGAN,  
SELANGOR DARUL EHSAN, MALAYSIA.  
TEL: 03-8962 1848 FAX: 03-8961 8848

### Foreword

“Beautiful life starts from your kitchen”. Thanks for purchasing Ika Kitchen appliances. Ika kitchen appliances undertake the social mission to provide beautiful kitchen lives for mankind, and Ika is committed to becoming the best kitchen life solution supplier in the world. We adhere to the purpose of quality first and customer foremost. If you have any comments and suggestions, please don't hesitate to contact us, and we will provide perfect services according to your needs.

**Warning:** Before installing and using, please read this Manual carefully, and get familiar with the safety precautions in order to use it properly

**Note:** The appearance and structure of our products are subject to change without prior notice.

### Contents

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### IMPORTANT SAFEGUARDS

1. Please read these instructions carefully before using the appliance.
2. Only use the appliance in the way indicated in this instruction manual.
3. Should you hand over the appliance to another user, make sure to hand over the instruction manual together with the appliance.
4. Check that your mains voltage corresponds to that stated on the rating plate of the appliance before using the appliance.
5. People (including children) who are not able to use the appliance in a safe way, due to their physical, sensorial or mental capacity or their lack of experience or knowledge, must never use the appliance without supervision or instructions of a responsible person.
6. Never leave your appliance unsupervised when in use.
7. Close supervision is necessary if children are near the appliance in order to avoid that they use it as a toy.
8. From time to time check the appliance and its cord for damages. Never use the appliance if cord or appliance shows any signs of damage. In that case, all repairs should be made by a competent qualified electrician (\*). Never use the appliance if it shows visible damage.
9. Only use the appliance for domestic purposes and in the way indicated in these instructions.
10. To avoid electric shocks, never immerse the appliance in water or any other liquid for any reason whatsoever. Never place it into the dishwasher.
11. Never use the appliance near hot surfaces or near objects that are sensitive to magnetism.
12. Before cleaning, always unplug the appliance from the power supply.
13. Never use the appliance outside and always place it in a dry environment.

14. Never use accessories that are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
15. Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way. Do not wind the cord around the appliance and do not bend it.
16. Stand the appliance on a table or flat surface with ample distance to the outer edges. Do not block the ventilation opening. Make sure that the appliance has sufficient free space.
17. Do not move the appliance when pots or pans are standing on it.
18. Do not put any empty pans, metal objects, inflammable objects or objects with low heat resistance on the plate.
19. Make sure the appliance has cooled down before cleaning and storing it.
20. Make sure the cord never comes into contact with the hot parts of the appliance.
21. Do not touch the hotplate, as it may be hot after a long use.
22. Make sure the appliance never comes into contact with inflammable materials, such as curtains, cloth, etc. when it is in use, as a fire might occur.
23. Always unplug the appliance when it is not in use.
24. Be extremely careful, as oil or fat preparations might catch fire when overheated.
25. When using the appliance under an extractor hood, make sure to observe the minimal distance advised by the producer. It is even wiser to double this distance.
26. Only use the appliance for food that is supposed to be cooked.
27. Immediately unplug the appliance if a crack or defect appears and make sure it is controlled by a qualified competent electrician (\*).

(\* ) Competent qualified service: after-sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In case of need you should return the appliance to this service.

**Important:**

The manufacturer cannot be held responsible for damage to property or personal injury resulting from incorrect installation.

## Specifications and Parameters

PRODUCTION NAME	CERAMIC COOKER	INDUCTION+ CERAMIC COOKER
MODEL	IKA-CC1818	IKA-IC1818
VOLTAGE	220-240V~	220-240V~
FREQUENCY	50/60Hz	50/60Hz
NO.OF COOKING ZONES	2	2
POWER OF COOKING ZONES	LEFT:1800W/2300W RIGHT: 1800W/2300W	LEFT:1800W/2300W RIGHT: 1800W/2300W
TOTAL POWER	2800W	2800W
TEMPERATURE RANGE	60-240°C	60-240°C
PLUG	BS PLUG	BS PLUG
APPLIANCE DIMENSION	710x410x62MM	710x410x62MM
APPLIANCE DIMENSION WITH COOKER FEET	710x410x100MM	710x410x100MM
CUT-OUT DIMENSION	680x380MM	680x380MM

## GUIDE TO THE APPLIANCE



Model	A(mm)	B(mm)	W(mm)	D(mm)	H(mm)	Z(mm)	Y(mm)	X(mm)
IKA-CC1818	680	380	710	410	62	56	60	50
IKA-IC1818	680	380	710	410	62	56	60	50

Measurements in mm.

Min. 50mm from hob cut-out to back wall.

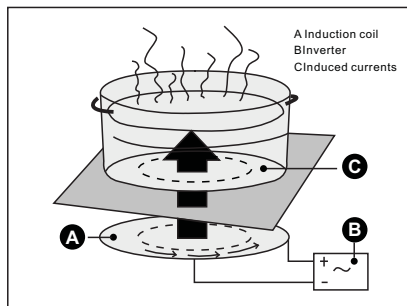
Min. 60mm from hob cut-out to side wall.

Min. 75mm from the bench top with a fitted drawer underneath.

Min. 60mm from the bench top with a fitted oven underneath.

Min. 30mm from back cabinet for ventilation gap.

## HELPFUL HINTS AND TIPS



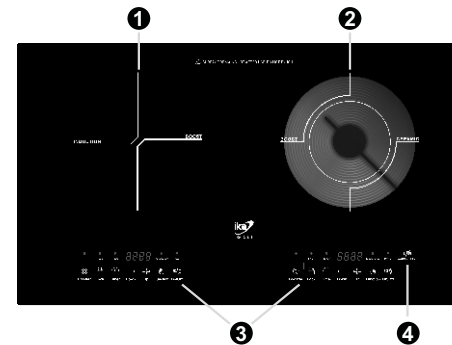
Induction cooking uses induction heating to directly heat a cooking vessel.

An induction coil is located under each cooking zone. When an induction element (cooking zone) is switched on, the electronic circuit unit (inverter) powers up the induction coil. An alternating electric current flows through the coil, which produces an oscillating magnetic field. This magnetic field continuously changes in terms of frequency and intensity, and creates induced currents in the base of the cookware and heats it up. The heat is directly transferred to the food being cooked. The cooking zone is heated up indirectly by the heat given off by the cookware.

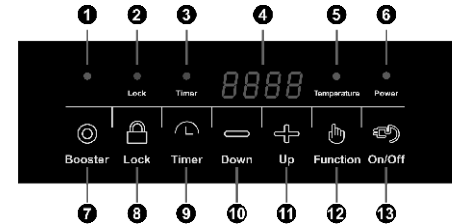
Thus, induction heat makes the cookware a direct source of heat, featuring high level of efficiency with extremely low energy loss.

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### IKA-CC1818

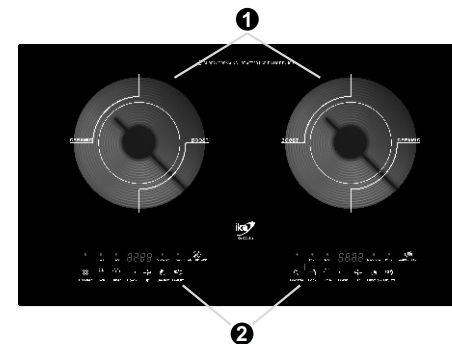


1. Induction cooker zone
2. Ceramic cooker zone
3. Control panel
4. Warning lamp

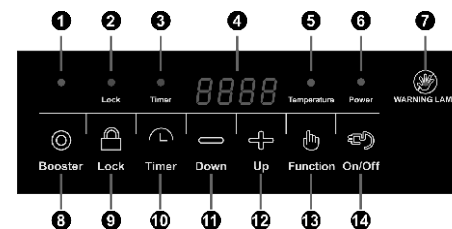


1. Booster light
2. Lock light
3. Timer light
4. LED
5. Temp light
6. Power light
7. Booster button
8. Lock button
9. Timer button
10. Down button
11. Up button
12. Function button
13. On/Off button

### IKA-IC1818



1. Induction cooker zone
2. Ceramic cooker zone
3. Control panel



1. Booster light
2. Lock light
3. Timer light
4. LED
5. Temp light
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7. Warning lamp
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10. Timer button
11. Down button
12. Up button
13. Function button
14. On/Off button

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## USING FOR THE FIRST TIME

### Remove packaging material

Ensure that all packaging material is removed before using the hob for the first time.

### Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them.

Even a thin film of water may make the controls difficult to operate.



## OPERATING INSTRUCTIONS

- Put usable cooking utensils in the middle of the plate and plug in the appliance.
- As soon as the appliance is plugged in, a beep sounds, „OFF“ appears on the display and the internal fan is set in motion briefly.
- Switch the appliance on with a light fingertip press on the on-off switch; „ON“ appears on the display.
- Start the induction with a press on the Function key, 1200 appears on the display as standard default for the power. Press up or down to choose between the power settings.
- Press the „Function“ key again to switch to the temperature indication, which is standing on value 200°C. Press up or down to choose between the temperature settings.
- Press the „Timer“ key again – 0:00 appears on the display. Press up or down to set the time; By continuously pressing the '+' button or '-' button you can increase or reduce the operating time in 5-minute intervals. However, if you do not press up or down, no time limit is set.

## IKA-CC1818

### Left: Induction Cooker+ Right: Ceramic Cooker

Voltage:220-240V~50/60Hz

Timer:1-180 minutes

Left temperature:240°C Max;

temp range:60/80/100/120/140/160/180/200/220/240°C

Right temperature:500°C Max;

temp range :50/100/150/200/250/300/350/400/450/500°C

Total power: 2800 W MAX;

Left power: 1800 W MAX;

power range:200/350/500/650/800/1000/1200/1400/1600/1800W

Right power: 1800 W MAX;

power range:200/350/500/650/800/1000/1200/1400/1600/1800W

Turn ON one of cooking zone only:

When you turn ON one of cooking zones, the maximum power is 1800W and the power range like above power range.

Turn ON two cooking zone together:

When you turn on these two cooking zone together, if the right cooking zone set on 1800W max, the left cooking zone can be set 1000W max only, if you want to increase the power of left cooking zone, it will increase 200W every time when you press "+" button, but the power of right cooking zone will be reduced 200W automatically, the total power can keep 2800W.

Booster function: (suitable for power mode only, the power value cannot adjust)

1.2300 W (L):

when you turn ON left cooking zone only and press booster button, Induction Cooker will go up to 2300W, the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before.

2.2300 W (L)+500 W (R):

when you turn ON two cooking zone together and press left booster button, Induction Cooker will go up to 2300W and Ceramic Cooker reduce to 500W,the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before.

3.2300 W (R):

when you turn ON right cooking zone only and press booster button, Ceramic Cooker will go up to 2300W, the cooker will operate 10 mins automatically, or press the booster button again, it will quit booster mode and recover power value which you have set before.

#### 4.No working(L)+2300 W (R):

when you turn ON two cooking zone together and press right booster button, Induction Cooker will stop working and display will show "STOP", Ceramic Cooker will go up to 2300W,the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before..

### IKA-IC1818

#### Left: Ceramic Cooker + Right: Ceramic Cooker

Voltage:220-240V~50/60Hz

Timer:1-180 minutes

Left temperature: 500°C Max;

temp range :50/100/150/200/250/300/350/400/450/500°C

Right temperature:500°C Max;

temp range :50/100/150/200/250/300/350/400/450/500°C

Total power: 2800 W MAX;

Left power: 1800 W MAX;

power range:200/350/500/650/800/1000/1200/1400/1600/1800W

Right power: 1800 W MAX;

power range:200/350/500/650/800/1000/1200/1400/1600/1800W

Turn ON one of cooking zone only:

When you turn ON one of cooking zones, the maximum power is 1800W and the power range like above power range.

Turn ON two cooking zone together:

When you turn on these two cooking zone together, if the right cooking zone set on 1800W max, the left cooking zone can be set 1000W max only, if you want to increase the power of left cooking zone, it will increase 200W every time when you press "+" button, but the power of right cooking zone will be reduced 200W automatically, the total power can keep 2800W.

Booster function: (suitable for power mode only)

#### 1.2300 W (L):

when you turn ON left cooking zone only and press booster button, Ceramic Cooker will go up to 2300W, the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before.

#### 2.2300 W (L)+500 W (R):

when you turn ON two cooking zone together and press left booster button, left Ceramic Cooker will go up to 2300W and right Ceramic Cooker reduce to 500W,the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before.

#### 3.2300 W (R):

when you turn ON right cooking zone only and press booster button, Ceramic Cooker will go up to 2300W, the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before.

#### 4.500 W (L)+2300 W (R):

when you turn ON two cooking zone together and press right booster button, left Ceramic Cooker reduce to 500W and right Ceramic Cooker will go up to 2300W,the cooker will operate 10 mins automatically. Press the booster button again, it will quit booster mode and recover power value which you have set before..

## USABLE and NON-USABLE COOKING UTENSILS

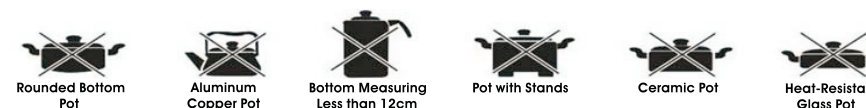
### Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 26cm.



### Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots Rounded-bottom pans/pots with bottom measuring less than 12cm



## MAINTENANCE AND CARE

### ▲ WARNING:

Disconnect the power supply cord before carrying out any cleaning or maintenance activities.

### Cleaning the appliance

The appliance should be cleaned regularly, preferably after each use.

- Do not use abrasive or corrosive cleaning agents as these may scratch the surface.
- Avoid using hard, abrasive brushes or sponges.
- Never use steam cleaners or pressure cleaners on the appliance.

- Clean the hob with a damp soft cloth using a mild detergent or suitable ceramic and stainless steel hob cleaner. Do not apply cleaner when the hob is still hot as this could result in marking on the surface. Wipe dry with a soft dry cloth. Ensure that all cleaner residues are removed as residues can burn onto the appliance next time it is used and



could cause possible damage to the surface.

- To remove more stubborn dirt, or if any sugary deposits are melted on the hob during cooking, remove the spills as soon as possible with a special scraper while the surface is still hot. Allow the appliance to cool down, and then clean the hob as described above.
- \*Scraper for glass ceramic can be purchased from specialized shops.

**Useful Tips:**

- Allow the appliance to cool down to room temperature before cleaning. Use a soft cloth to dry surfaces that have been cleaned with water to avoid water marks.
- To avoid food or liquid residues forming deposits on the appliance surface, remove stains or spills as soon as possible without waiting for the appliance to cool.

## TROUBLESHOOT

**The hob does not work**

- Check that the main switch is turned on and any plug or power cable is properly inserted in the electrical outlet.

**The hob gives off a smell when used for the first time**

- This is a normal occurrence. Please read 'Using for the First time' in this manual.

**The cooking zones not switching on or are not functioning**

- Check if more than 10 seconds have passed since the appliance was switched on.
- Check if the child lock function is activated.
- Check if several sensor keys were touched simultaneously. Touch only one sensor key at a time.

**The hob gives off a "buzzing sound" or "humming noise"**

- Some cookware may produce a "buzzing sound" during induction cooking on higher power settings. This is a normal occurrence. The noise is a result of vibrations caused by induced currents. The sound will decrease or cease altogether when the power setting is reduced.

**The appliance produces a "whirring sound"**

- The hob has a ventilation cooling fan to help extend the life of the appliance. When the hob is used extensively, the fan comes on and creates a "whirring sound". The fan may continue to run after the appliance has been switched off. This is a normal occurrence.

**Pans cannot be detected**

- Please read "USABLE and NON-USABLE COOKING UTENSILS" in this manual

E2	Temperature sensor failure.	Please contact the supplier or go to a qualified service center.
E3	Abnormal supply voltage: voltage too high.	Check power supply, power on after power supply back to normal.
E4	Abnormal supply voltage: voltage too low.	Please check power supply, power on after power supply is back to normal.
E5	Plate surface temperature too high; Empty pot / pan heating leads to too high temperature.	Please wait for some minutes until the unit cools down; Please check pot / pan.
E6	Fan failure; Air intake / exhaust vent blocked.	Please contact the supplier or go to a qualified service center. Clean the vent after the unit cools down, then can restart.

## FAILURE CODE AND INSPECTION ( FOR INDUCTION ZONE ONLY)

Trouble Code	Possible Reasons	Solutions
E0	No pot / pan on the plate; Non-usable Pans on the plate;	Put suitable cooking utensils on the plate.
E1	Coilpanel is not connected well; Electro-circuit malfunction;	Please contact the supplier or go to a qualified service center.

## FAILURE CODE AND INSPECTION ( FOR INFRARED ZONE ONLY)

Code	Possible Causes
E1	Thermistor happen to short circuit or open circuit.
E2	Thermocouple censoring happen to broken circuit.
E3	Abnormal supply voltage: voltage too high.
E4	Abnormal supply voltage: voltage too low.
E5	Over temperature protection of panel .
E6	Fan failure; Air intake / exhaust vent blocked.

## INSTALLATION INSTRUCTIONS

### CAUTION

- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorized person according to the current local regulations and in observation of the manufacturer's instructions.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the cooktop from mains power supply before carrying out any maintenance operations or repairs.

### WARNING

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 75°C above room temperature.

The cooktop can be built into a working surface 30 to 40 mm thick and 600 mm deep.

In order to install the induction hob into the kitchen fixture, a hole with the dimensions shown in fig.4.1 has to be made, keeping in consideration of the following:

- The cooktop shall not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- If the cooktop is installed above an oven, the oven shall be provided with cooling fan. The two electrical supply with independent connections.
- The induction hob must be kept no less than 60 mm away from any side wall.
- The rear wall must be at least 50 mm from the induction hob.
- There must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 4.2)
- The coatings of the walls of the unit or appliances near the cooktop must be heat resistant.

**IMPORTANT WARNING! This cooktop requires adequate supply of fresh, cool air to fully function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. Follow the requirements of figure 4.3**

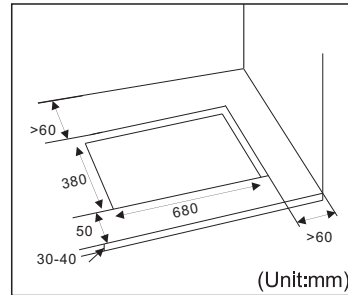


fig. 4.1

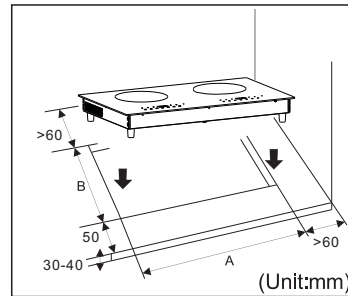


fig. 4.2

60mm minimum between the side of cut-out and the side wall.

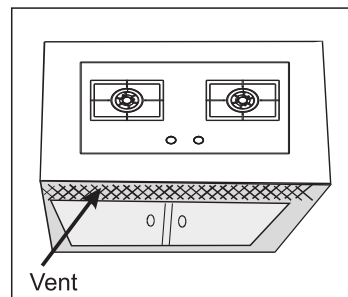
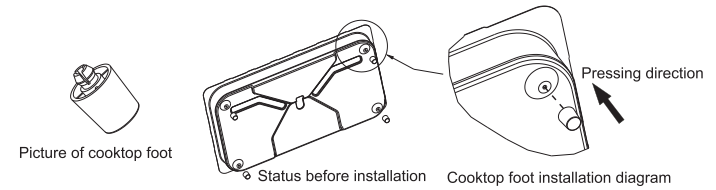


fig. 4.3

If the hob is installed above an oven, maintain a minimum distance of 55mm from the underside of the hob to the top of the oven, or follow the distance as instructed in the oven's manufacturer's manual. Follow the higher distance if in doubt.

## Installing cooktop feet



- ◆ If the embedded cooktop is used as a desktop cooktop, as shown in the picture, align the clips of the cooktop feet to the mounting holes in the four corners in the bottom of the cooktop, and push to clamp on the bottom shell. After installation, pull the cooktop feet to check if the installation is secure.