

SMITHCUCINA®
Innovating since 1978

Infracooka

Super Cooktop

Use and Care Manual



Table of Contents

• Safety Definitions	
Important Safety Instruction, Warning	01
• Cooking Safety, Usage of Proper Pan Size	02
• Getting familiar with the cooktop	
Control Panel Operation and Function	03
• Cooking Guidelines	
Cleaning & Maintenance	04
• Service/Troubleshooting	05
• Choose a Pot/Cookware	06
• Product Warranty Statement	
How long the warranty lasts?	07
• Out of Warranty Product	
Warranty Exclusions	08

Replacement parts and services can be found at www.smithcucina.com and in the online shop www.smithcucina.com/store

Safety Definitions

Safety Definitions

WARNING

This indicate that serious injuries may occur as a result of non-observance of this warning

CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE

This indicates that damage to appliances or property may occur as a result of non- compliance with this advisory.

Important Safety Instructions Read and save these Instructions

WARNING

When properly cared for, your new appliances has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to person. When using this kitchen appliance, basic safety precautions must be followed, including those in the following pages.

Examine the appliances after unpacking it. In the event of transport damage, do not plug it in.

FIRE SAFETY

Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface burner/elements. Do not allow pans to boil dry.

If the cooktop is near a window, forced air vent or fan, be certain that flammable material such as window covering do not blow over or come near the burner/elements.

They could catch on fire.

Always have a working smoke detector near the kitchen. Never leave the cooktop unattended when in use.

Boilovers cause smoking and greasy spillovers may ignite.

Warning

To Reduce the risk of Injury to Persons in the Event of a Grease Fire, observe the followings:

1. Smother flame with a close fitting lid, cookie sheet or metal tray, then turn off the burner/cooktop. Be careful to prevent burn. If the flame do not go out immediately, evacuate and call the fire department.
2. Never pickup a flaming pan. You may be burned.
3. Do not use water including wet dish clothes or towels - a violent steam explosion will result.
4. Use an extinguisher only if,
 - you know you have class ABC extinguisher and you already know how to operate it.
 - the fire is small and contained in area where it started.
 - the fire department is being called.
 - you can fight the fire with your back to a exit.

Whenever possible do not operate the ventilation system/ hoods during a cooktop fire, however do not reach through fire to turn it off.

Cooking Safety

Use this appliance only for its intended use as described in this manual. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating the appliance.

When using the timer, always supervise the cooktop and do not allow anything to boilover or burn. Boilover can cause smoke and some foods and oil may catch fire, if left on high temperature setting. DO NOT touch heating surface or area near heat- surface unit may be hot even though they are dark in color. Area near heating surface may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable material contact the heating surface or come near this, until they have had sufficient time to cool. Use high heat setting on the cooktop only when necessary, to avoid bubbling and splattering. Heat oil slowly on no more than a low medium heat setting. Hot oil is capable to cause extreme burns and injury. Secure all loose garments etc. before beginning. Tie long hair so that it does not hang loose and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry etc.

Hold the handle of pan when stirring or turning food. This helps prevent spills and movement of the pan.

Use Proper Pan Size

The use of undersized cookware will expose a portion of the heat emitter to direct contact and may result in ignition of clothing. Select cookware having flat bottoms large enough to cover the heating surface. Never use the appliance, if liquid or foods have spilled around the control panel. Always turn off the cooktop and dry the control panel. If the cooktop turn off automatically and can no longer be operated, it may turn on unintentionally at a later point. Also, if the display does not work when a cooking area is heating up, switch off the circuit breaker in the main board.

Contact after sales service.

WARNING

- If the surface is cracked, switch off the cooktop to avoid the possibility of electric shock.
- Metallic objects become hot very quickly on the cooktop, never set down metallic objects, such a knives, forks, spoons and lids on the cooktop.
- Item of interest of children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach any item could seriously injure.

CLEANING SAFETY

Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes and sponges can cause burns from steam.

Do not use steam cleaner to clean the cooktop.

PROPER INSTALLATION

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This cooktop appliance must be properly installed and grounded by a qualified technician.

Connect only to properly grounded outlet.

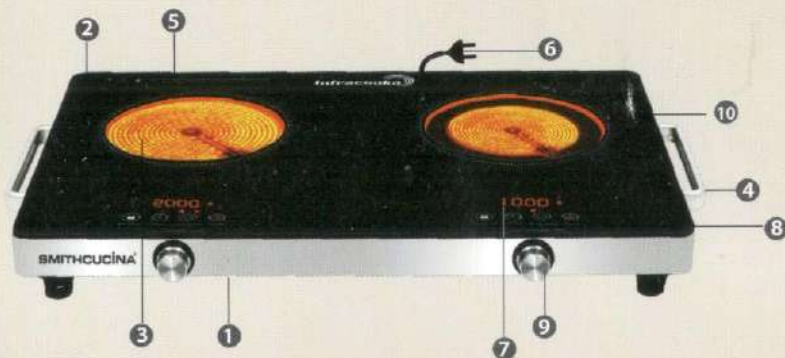
This appliance is intended for normal family household use only. It is not approved for outdoor use.

Do not store or use corrosive chemicals, vapors, flammable or nonfood items near this cooktop, it can damage the appliance and result in injury.

Do not operate this cooktop, if it is not working properly or it has been damaged or broken. Contact authorized service center.

To avoid electrical shock hazard, before servicing the appliance, switch the power off at the outlet panel and lock the panel to prevent switching on accidentally.

Getting familiar with the cooktop



- | | | |
|------------------------|--------------------------|--------------------------|
| 1 Fan / Air inlet | 7 4 digit display screen | 9 Step less knob control |
| 2 Black ceramic glass | 8 Control panel | 10 Stainless steel body |
| 3 Heat emitter surface | • On / Off | |
| 4 Handle | • Timer | |
| 5 Exhaust air outlet | • Inner / Outer | |
| 6 Power cord and plug | • Child Lock | |
| | • Heat Indicator | |

Technical Specification:

Name :	Infracooka double burner
Size :	590 mm X 390 mm
Weight :	6.5 Kgs approx
Rating :	3000 W - 13 AMP - 3 PIN PLUG.
Left :	100 - 2000 W @ 180 - 240 V
Right :	100 - 1000 W @ 180 - 240 V

Control Panel Operation and Function

TURNING THE COOKTOP ON/OFF

After plugged in, the on/off touch button indicator turn ON with buzzer sound, touch the button to turn ON/OFF the Cooktop.

SELECTING THE FLAME LEVEL

Select inner/outer touch button to turn on the flame.

- 1st touch will ON inner + outer flame that work 100 - 2000 W for left burner & 100 - 1000 W for right Burner.
- 2nd touch will ON inner flame that work 100 - 1000 W same for left & right burner.
- 3rd touch will ON outer flame that work 100 - 1000 W same for left & right burner.

To increase & decrease flame turn the KNOB clockwise to increase & anticlockwise to decrease.

FLAME TEMPERATURE

Minimum temperature output 80 Degree C on 100 W and maximum temperature output 550 Degree C on 1000 W when select inner or outer flame.

When select inner + outer (flame are larger) it gives same as above minimum temperature output 80 Degree C on 100 W and maximum temperature output 550 Degree C on 2000 W for left burner and for right burner 250 Degree C on 1000 W.

HEAT INDICATOR

When Flame ON heat indicator turn ON till cooking circle heat, it continue even after switch OFF up to 30 Minute approx due to heat retain advantage of Cooktop.

COOKING TIME

Timer can be set at any flame level by Touch the timer button to set time 1 minute to 3 hour as per requirement by turn the KNOB. The cooktop will shut down automatically with one buzzer sound when countdown over.

Take advantage of heat retain facility by set the timer 15 minute earlier of any recipes, also it help to finish cooking in case of power cut.

Cooking Guidelines

Please follow the same principle of cooking, as you do for recipes.

For example, in case of potato frying:

Firstly, heat utensil on higher flame level for few minutes.

Then reduce flame level to middle level and proceed frying as it done normally.

All normal cooking will require flame level 300 W to 1000 W maximum time by selecting inner flame or outer flame as per utensil size and highest flame level up to 2000 W by selecting inner + outer cooking area for instant need like frying/boiling/puffing Roti etc.

For Grilling/Roasting/Toasting function , set flame level to middle level on 1000 W for left Burner and High level 1000 W for right burner by selecting inner + outer cooking area.

Cleaning & Maintenance

DAILY CLEANING

Caution: Do not use any kind of cleaner on the glass while the surface is hot. Use only the razor blade scraper while hot.

Clean the surface when it is completely cool with following exceptions: remove dry sugar, sugar syrup, tomato product and milk immediately with a razor blade scraper.

Wipe off spatters with a clean, damp sponge or a paper towel, rinse and dry. Use white vinegar, if smudge remains; then rinse and dry. Apply a small amount of glass cleaner, when dry buff surface with a clean paper towel or cloth.

Type of soil: Dry sugar, sugar syrup, milk or tomato spills, all these items REQUIRE immediate removal. failure to remove these immediately can permanently damage the glass surface.

Remove these type of spills while the surface is hot using the razor blade scrapper. Use a new sharp razor in the scraper. Remove pan and turn off the cooktop. Hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area, after the surface has cooled. Remove the residue and apply the glass cleaner; rinse and dry.

Greasy spatters and hard water spots: Use a soapy sponge or cloth to remove grease and for hard water spot use undiluted white vinegar, rinse and dry.

Recondition with glass cleaner, remove boilover and stains before using the cooktop again.

NOTICE: Diamond ring may scratch the surface.

MAINTENANCE: This appliances requires no maintenance other than daily cleaning.

CAUTION: Repair should only be done by a trained servicer/authorized service center.

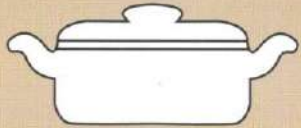
SERVICE

Troubleshooting: If you encounter a problem, which can often be something minor, before you contact customer service, consider the suggestions and instructions below:

Display/Indicator	Error	Task
None	There is no power supply	Check the household fuse for the appliance. Check whether there is a power cut or fuse has blown.
All indicator flash	The touch control are wet or an object is resting on them.	Dry the control or remove the object.
No heat and display E2	High Voltage	Input voltage is too high, let it be normal.
No heat and display E4	Sensor problem	Inside sensor thermocouple become short or open, contact service center.
No heat and display E5S	High temperature	Inside temperature may be too high, check whether the fan is working or there is any blockage around 'In-and-Out' air vents. If not, contact service center.
Top heating suddenly	Several error	Check whether present timer setting is over. Any error code showing above.

Choose a Pot / Cookware

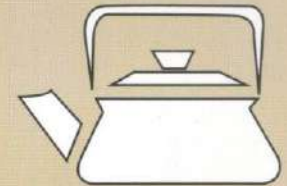
For cooking, all suitable materials like iron, stainless steel, aluminum, copper, ceramics, casserole, and heat-resistant glass are applicable. The bottom must be flat and of proper size, minimum 6 inches diameter, for better heat transfer and energy efficiency.



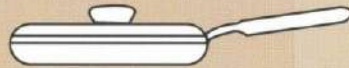
Ceramic pot



Heat-resist glass pot



Aluminium pot



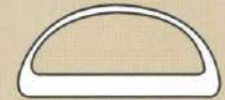
Iron pan



12cm Bottom diameter
no less than 12cm



Colourful pot



Skillet



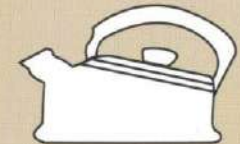
Bottom with legs



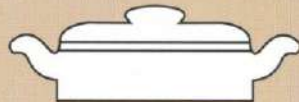
Tenpura pot



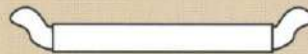
Arch Bottom



Iron enamel teapot



Stainless steel pot



Barbecue pan

Product Warranty Statement



Product Warranty Statement

What this warranty covers & who it applies to The limited warranty provides by Smithcucina appliances corporation in this statement of limited product warranty applies only to the Smithcucina products sold to you, the first using purchaser, provided that the product was purchased;

- For your normal household (non-commercial) use and has in fact at all times only been used for normal household purposes.
- New at retail (not a display "as is" or previously returned model) and not for resale, or commercial use.
- Within INDIA and has at all times remained within the country of original purchase.

The warranties stated herein apply only to the first purchaser of the product and are not transferable. Smithcucina reserve the right to request proof of purchase at the time any warranty claim and must be submitted to confirm that the product falls within the scope of this limited product warranty.

Please make sure to register your warranty card, as per the guidelines mentioned on warranty card. It is the best way for Smithcucina to notify you in the unlikely event of a safety notice or product recall.

How long the warranty lasts?

Smithcucina warrants that the product is free from defects in material and workmanship for a period of 24 (twenty four) months from the date of purchase.

The forgoing timeline begin to run upon the date of purchase and shall not be stalled, tolled, extended or suspended for any reason whatsoever.

Repair / Replace as your exclusive remedy

During this warranty period, Smithcucina or one of its authorized service center will repair your product without charge to you (subject to certain limitation stated herein) if your product proves to have been manufactured with a defect in material or workmanship. If reasonable attempts to repair the product have been made without success, then Smithcucina will replace your product. (upgraded models may be available to you, in Smithcucina's, sole discretion, at an additional charge).

All removed parts and components shall become the property of Smithcucina at its sole option. All replaced and /or repaired parts shall assume the identity of the original parts for the purposes of this warranty and this warranty shall not be extended with respect to such parts. Smithcucina sole liability and responsibility hereunder is to repair manufacturer's-defective product only, using a Smithcucina authorized service provider during normal business hours.

For safety and properly damage concern, Smithcucina highly recommend that do not attempt to repair the product yourself, or use an unauthorized servicer. Smithcucina will have no responsibility or liability for repair or work performed by an unauthorized servicer. If you choose to have someone other than an authorized service provider to work on your product, **THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID.**

Out of Warranty Product

Smithcucina is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates or product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Smithcucina including without limitation, one or more of the followings;

- Damage of glass-top, by any means.
- Use of the product in anything other than its normal customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor products outdoors, use of the product in conjunction with air or water going vessels)
- Any party's willful misconduct, negligence, misuse, abuse, accident, neglect, improper operaton, failure to maintain, improper and negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self performed "fixing" or exploration of the appliances internal workings).
- Adjustment, alteration or modification of any kind.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on or around the product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires mud slides, freezing temperature, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliances and act of God.

Customer Support Toll Free No. **1800 1200 175**

support@smithcucina.com
