

# nutrìchef



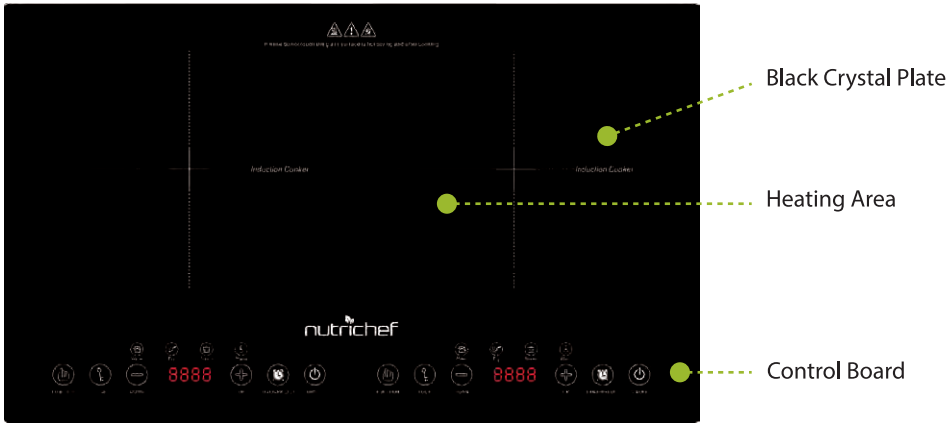
## *PKSTIND49*

Electric Double Burner Induction Cooktop  
Digital Kitchen Countertop Hot Plate Burners  
with Adjustable Temperature Control, Ceramic Glass

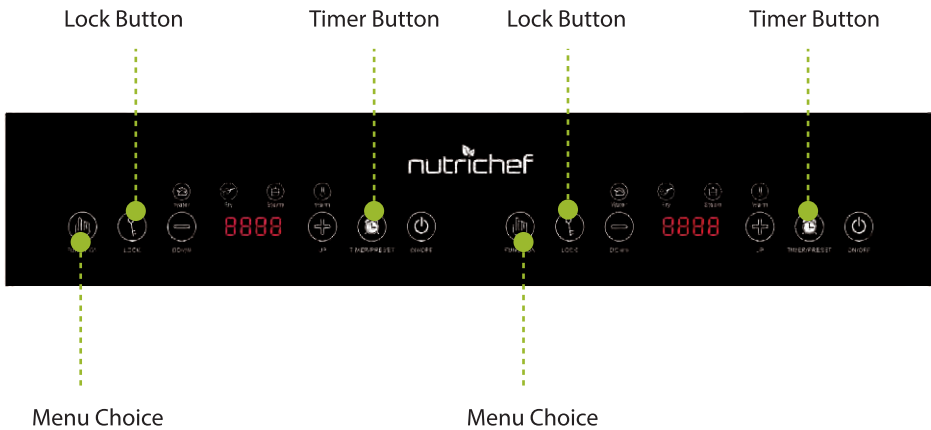
***User Manual***

To ensure proper use of this appliance and your safety, please read the following instructions carefully before operating this appliance.

### Product Configuration



### Control Panel



## 1. SAFETY CAUTIONS:

### **⚠ WARNING**

#### **SWITCH OFF THE INDUCTION COOKER IN CASE OF ANY CRACK ON THE COOK-TOP PANEL**

1. **DO NOT** place the unit in any place that is near gas or hot environment in order to avoid damages or malfunction.
2. To reduce the risk and damage, this plug should be fit into an individual outlet. The rated electrical current is not less than 15A.
3. Place the unit on a level surface, the distance between the unit and background surrounding must be not less than 10cm.
4. **DO NOT** immerse the appliance and electric cord in water liquid, or allow liquid to go into the cabinet and get short/contact inner electrical parts, the power cord must be plugged out before cleaning.
5. **DO NOT** cover gas vent with anything during cooking, otherwise it will cause danger.
6. To avoid danger, please uncap the cover before heating tinned food.
7. If it is still not working after inspection, please immediately contact our service center and do not open the unit to avoid any danger.
8. **DO NOT** operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner
9. It would get dangerous when the metal gets heated directly or indirectly.
10. **DO NOT** place any metal on the plate and also to the nonmetal pad within 10cm.
11. **DO NOT** cook with an empty pot to avoid malfunction or danger.
12. Always clean the unit and avoid any dirt that may go into the fan to effect normal working.
13. **DO NOT** touch the plate while the unit is working to avoid getting burned.
14. To avoid injuries such as scalding, do not let children operate the appliance alone.
15. If you have a pacemaker, you should consult with your doctor before you take advantage of any induction cooking device
16. **DO NOT** place on or near a hot gas, electric burner, or in a heated oven.
17. To avoid danger, do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.

18. **DO NOT** place the unit on the cloth or carpet to avoid blocking the rear exhaust vent.
19. Please kindly avoid hitting the plate of the unit, in case of getting cracked, should turn off the unit and plug out immediately and then contact with service points of our company.
20. **DO NOT** touch the control panel with any sharp objects.
21. **DO NOT** place any metal on the unit while operating.

## 2. PRODUCT OPERATING INSTRUCTIONS

1. Place suitable cooking utensils in the center of the top plate.
2. Insert the plug into AC 120V, 60Hz socket. Press ON/OFF to switch **ON**.  
After pressing **Function**, the default "**Fry**" will auto select.  
Different cooking functions, setting and adjustments.
3. To switch off, press ON/OFF again then unplug to shut off power.

### 2.1 COOKING MODE:

#### 1. Right Side/Left Side

##### **Manual Control Function: Fry, Steam, Water, Fry Function**

- Press the [**Function**] key until the indicator of [**Fry**] lights up, display will show [**300**] representing that the default temperature is 300°F. It can be adjusted by pressing the [+] or [-] key to set the desired Temperature level.
- There are 8 Temperature levels in total  
(140 - 210 - 260 - 300 - 350 - 390 - 430 - 460°F)
- To Cancel this mode, press to Function mode or [**On/Off**] key to stop the operation.
- **Time:** 4 Hours Timer

##### **Steam Function**

- Press the [**Function**] key until the indicator of [**Steam**] remain light up, display will show [**390**] representing that the default temperature is 390°F. It can be adjusted by pressing the [+] or [-] key to set the desired temperature level.
- There are 8 Temperature levels in total  
(140 - 210 - 260 - 300 - 350 - 390 - 430 - 460°F)

- To Cancel this mode, press to Function mode or **[On/Off]** key to stop the operation.
- **Time:** 23:59 Hours Preset

### **Water Function**

- Press the **[Function]** key until the indicator of **[Water]** remain light up, display will show **[460]** representing that the default temperature is 460°F. It can be adjusted by pressing the **[+]** or **[-]** key to set the desired Temperature level.
- There are 8 Temperature levels in total  
(140 - 210 - 260 - 300 - 350 - 390 - 430 - 460°F)
- To Cancel this mode, press to Function mode or **[On/Off]** key to stop the operation.
- **Time:** 4 Hours Timer

## **2. Automatic Control Function: Warm**

### **Warm Function:**

- Press the **[Function]** key directly until the indicator of **[Warm]** remain lit up, display will show **[140]** representing that the default Temperature is 140°F.
- To Cancel this mode, press Function Mode or **[On/Off]** key to stop the operation.
- **Time:** 3:59 Hours Preset

### **2.2 TIMER OR PRESET FUNCTION: (4 HOURS TIMER & 23:59 PRESET)**

1. User can set the cooking time when cooking mode is selected.
2. Press the **[Timer]** or **[Preset]** key until the indicator of **[Time]** or **[Preset]** lights up.
3. Display will show the default time **[0]**, user can press **[+]** or **[-]** key to set the desired time.
4. Press **[+]** or **[-]** key once to increase or decrease a minute.
5. Press and hold for 3 second to access quick adjustment, the time can be adjusted from 0 minutes to 4 hours/23:59 Hours.
6. After setting, user can press **Cooking** key once to confirm or wait until the display stop.
7. To Cancel this mode, press **Cooking** key or **[Timer]** Key or **[On/Off]** key to stop the operation.

## 2.3 LOCK FUNCTION:

- Press the [**Lock**] key and hold for 3 seconds the display will show [**Loc**] indicates that the appliance is locked.
- To Cancel this mode, press [**Lock**] key and hold for 3 seconds or [**On/Off**] key to stop the operation.

## 3. SELECTION OF COOKWARE:

### 1. Material required:

- Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter from 12 to 26cm.
- It is suggested to use the required pot. Do not attempt to use other pot instead (especially pressure sensors vessels).



### 2. Please kindly check according to the below requirements if its necessary to use the vessel.

- Pan/Pot must be suitable for induction cooker.
- Pan/pot should be tried out if it's bought by self to see if compatible with the induction cooker
- Pan/Pot should be flat and comes with cover and gas vent.

## 4. MAINTENANCE AND DAILY CARE

1. Remove the power plug prior to clean the unit. Do not clean it until the surface cools down.
2. **Glass Plate, Panel and Shell:**
  - Soft Cloth for slight stain.
  - For greasy, dirt, blot by using a clean damp cloth with neutral detergent.
3. While the radiator-fan is working, dust and dirt would remain on the gas vent, please clean it by brush or cotton stick regularly.
4. Do not wash the unit by water directly to avoid damage.
5. To protect the induction cooker, be sure to have a good contact between plug and socket before use.
6. Do not pull out the power cord directly during operation. To extend the appliance's life, press then "On/Off" button first to power off then pull out the power cord.

7. In order to make operating time longer, the fan will still work for cooling the plate, it is better to plug out after the fan stops working.
8. If the appliance is not be used for a long period of time, pull out the power plug.
9. Some models have structural design against cockroaches, if needed, you can put something like mothball to expel the cockroaches.

## 5. TROUBLESHOOTING AND TREATMENT

During operations, if any errors occurred, please check the following table before calling for service. Below are common errors and solutions.

PROBLEM	CHECK POINTS	SOLUTION
After connecting the power and pressing the "Power" key, the appliance has no response	Power outage?	Use when electricity resumes
	Is the plug connected firmly?	Check the root causes carefully. If the problem can't be fixed, please contact service center for checking and repairing.
	Is the fuse broken down?	
Induction Cooker send out "Beep" Sound	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker
	Is the cookware not considerable placed from the center of the heating zone?	Replace the cookware at the center of the defined heating zone
	Is the cookware bigger than 12cm?	Change the diameter of cookware bigger than 12
No operation during the heating being in use	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused
	Is the air intake/exhaust vent clogged or dirt has accumulated	Remove the stuff clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function

PHENOMENON	CHECK POINTS	SOLUTION
Error Codes Occur E0	No Cookware or Incompatible cookware used	If error signal E0, E3, E5 shows, please check whether the cookware is not suitable or switch on the appliance again after it cooled down naturally.  If error signal E1, E2, E4, E6, E7, occurs please contact service center for checking and repairing
Error Codes Occur E1	Low-Voltage	
Error Codes Occur E2	High-Voltage	
Error Codes Occur E3	Top Plate Overheat	
Error Codes Occur E4	Top Plate Sensor Open Circuit	
Error Codes Occur E5	IGBT Overheat	
Error Codes Occur E6	Top Plate Sensor Short Circuit	
Error Codes Occur E7	Internal Circuit Error	

**If the above solutions can't fix the problem, unplug the appliance immediately, contact service center for inspection and repairing, note the error code and report it to service center ltd. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.**



**WARNING:**

This product can expose you to a chemical or group of chemicals, which may include "Cadmium (Cd)" which is known in the state of California to cause cancer, birth defects, or other reproductive harm. For more info, go to <https://www.p65warnings.ca.gov/>.



### **Features:**

- Ceramic Tempered Glass Induction Cooktop
- Simple Electric Plug-in Flameless Burner Design
- (2) Circular Top Panel Heating Zones
- Independent Configurable Temperature Zone Setting
- High-Powered Heating Elements
- Quickly Heats for Instant Food Prep
- Digital LCD Display Screens
- Sensor Touch Controls
- Four LED Digital Display
- Countdown Timer Setting
- Stain-Resistant & Easy-to-Clean
- Compact & Space-Saving Style
- Energy Efficient: Low Power Consumption
- Safety Certified & Approved
- 4 Intelligent Cooking Function
- 8 Levels Temperature Setting
- 4 Hours Timer Function
- 23:59 Hours Preset Function
- Child Safety Lock Function
- Without Pot
- For Use with All of Your Steel Kitchen Cookware, Pots & Pans

### **What's in the Box:**

- Double Burner Induction Cooktop

### **Technical Specs:**

- Dual Heating Element Power: 1800Watt x 2 Total 1800W by Power Shared
- Circular Heat Zone Diameter: 6.7" -inches (-Each)
- Max. Timer Setting: Up to 4 Hours
- Construction Materials: Tempered Ceramic Glass, Engineered ABS
- Power Cord Length: 4.9' ft.
- Power: 120V/60Hz
- Power Cable Type: USA Plug
- Plate Size: 14.2 " x 23.6" -inches
- Product Dimensions (L x W x H): 14.2 " x 23.6" x 2.6" -inches

The logo for NutriChef features the word "nutri" in a lowercase, sans-serif font, followed by a stylized icon of two leaves, and then "chef" in the same lowercase, sans-serif font.

nutri🌿chef

***Questions? Issues?***

We are here to help!

Phone: (1) 718-535-1800

Email: [support@pyleusa.com](mailto:support@pyleusa.com)