

MEX

คู่มือการใช้งานและการบำรุงรักษา
เตาแม่เหล็กไฟฟ้า
PIC11S



MEX

Induction Cooker
PIC11S
Instruction Manual

To ensure optimal performance and avoid potential hazards, it is important to read the instruction carefully and maintain this product according to the guidelines outlined in the manual. Keep this manual with you at all times during use.

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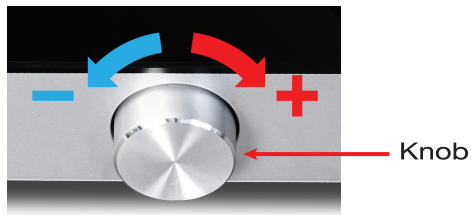
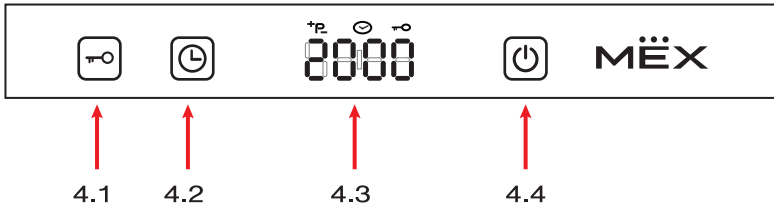
Instruction Manual

MEX INDUCTION COOKER

Model : PIC11S

Components:

1. Power Switch/ Timer
2. Furnace Glass
3. Outlet Air Vent
4. Operation Controller Circuit
 - 4.1 Lock symbol
 - 4.2 Timer setting symbol
 - 4.3 LED indicates power light/ timer
 - 4.4 Power symbol (on/ off)



Induction Working Principle

Induction cooker is a modern kitchenware that generates an electromagnetic field which occurs through the furnace glass. When an electromagnetic field conducts through a steel sheet at the bottom of the container, the heat will generated up to the pot or pan.

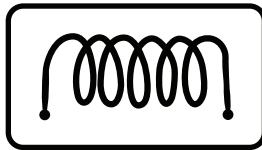
The heat from steel sheet will conduct, through the liquid, which makes it hot and able to cook food. Other container made from another kind of metals such as Aluminum or Stainless steel is unable to conduct the heat, therefore these types of metal are unable to use with our Induction Cooker.

The heat generation by the method of an electromagnetic field conducts the steel sheet that can be built the heat efficiently, with less energy loss. Thus it helps to save the electricity bills more than other kind of Cookers.

An electromagnetic field generated by electronic circuit, which will not caused the heat around the furnace glass, instead the heat will generated only on the point of the bottom container that been conducted, as a result it doesn't heat up the furnace glass. This is why it makes a comfortable and safe consumption for consumer. However the heat around furnace glass might generate a little heat, therefore the user should be caution.

Container selection for Induction Cooker :

According to the principle of Induction Cooker that caused by an electromagnetic field flows conduct through the bottom of container steel sheet, to choose the right container that suit with an Induction Cooker, the container must only has a steel sheet at the bottom, as an Aluminum or Stainless steel kitchenware is unable to operate with an Induction Cooker. Before buying the kitchenware for consumption, it must notify the symbol that appears underneath



If the symbol above isn't appear on the cooker, the customer should ask the seller for better and further purchase decision.

Material required:

- Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with bottom diameter from 12cm to 26cm.
- So suggest to use the required pot, do not try to use other pot instead (especially pressure sensors vessels.)



Stainless steel
pot



Iron blast pan



Magnetics stainless
steel pot



Magnetics stainless
Iron pan



Iron board pan

Please kindly according to the below requirement if necessary to use the vessel is not equipped.

- Pan/pot must be suitable for induction cooker.
- Pan/pot should be tried out if it's bought by self to see if there are unusual phenomena.
- Pan/pot bought by self should be flat and come with the cover with gas vent.

Operation Method

- Make sure that the power on the unit is matching with an outlet power at your home, before plug-in.
- In the ready operation position, should plug into an outlet, you will hear a “Peep” sound, which means that an electricity current is flowing into the Cooker.



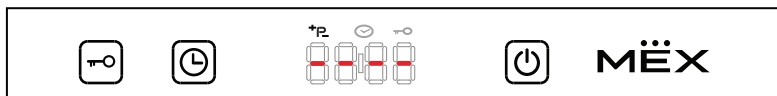
Caution! Socket and plug should stay in good condition. Plug should be fit into an individual outlet, the rated electrical current is not less than 15A.

- The container that fills with food needed to be place on the center of the furnace glass for an electromagnetic field able to heat up as efficiently as possible.



Caution! Avoid placing the empty container on the cooker, because it might damage an internal circuit

- Power On : by touching on the symbol  (4.4) for 3 second. When turning on the cooker, LED light “ ---- ” (4.3) on, meaning the cooker is on the standby mode.



• Power Adjustment

After turn on the cooker and the control circuit shows at 1,200 watt, you are able to adjust the power to be an increase or decrease as you liked, starting at 400 watt until 2,000 watt by rotate the button (1). If  you are turning Clockwise, it will increase and turning at Anti Clockwise,  it will decrease the power. Each step of rotation, increasing or decreasing powers, will be 200 watt.

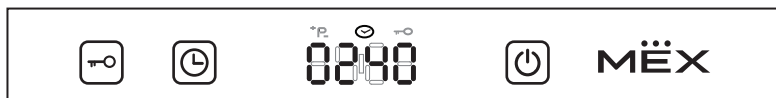
There are 9 power levels.

LEVEL	1	2	3	4	5	6	7	8	9
POWER (W)	400	600	800	1,000	1,200	1,400	1,600	1,800	2,000

- Power Off : by touching on the symbol  (4.4) for 2 second, the cooker will stop the operation and switch to standby mode.

• Automatic Turnoff Timer

After you satisfied with the power adjustment, you can set the timer at maximum 240 minutes, the timer can be adjusted from 1 ~ 240 minutes, as method describe below:



- Press the timer button  for 3 second to access the timer function, the  indicator will be show in the display. And the timing will be show the default time from “0”, and users can use the control knob to set for the desired time.

Turn the control knob to left side  to increase the timing

Turn the control knob to right side  to decrease the timing

Turn the control know by slow rotating for 1 minute and fast rotating for 10 minutes.

After finishing timer setting, press  key again to confirm the setting, and the timer will be started to count down. Or the timer will be started to count down automatically without further operation.

To cancel the timing Press the  [Timer] key for 3 second during timer is counting down, the appliance will be keeping working on desired power. Press  [On/Off] key during timer is counting down, the appliance will be stopped working and turn into standby mode.

When the timer finish countdown, a “Beep” will be emitted, and the appliance will be stopped working, and turn into standby mode.

• Child Lock

Press the  [Lock] key for 3 second to access the child lock function. The child lock function will go to child lock function if no further operation in 60 second automatically. The child lock function will not be active once the timer which is set for 1 minute (60s).

Caution

- Do not place the unit in any place that is near gas or hot environment in order to avoid damages or malfunction.
- Place the unit on a level surface, the distance between it and its back ground surrounding must be not less than 10 cm
- Prohibit of placing the steel parts, magnetic such as credit card, recorder or disk; on! close to the Induction Cooker, because these may caused the damages.
- Since the Induction Cooker is heating up so fast, therefore don't leave the empty contain-er on the cooker, because the heat might changed the shape of the container, the container should be place with filled food.
- Prohibit of placing the knife, fork, spoon or the lid on the top of Induction Cooker, because it generates the hotness, so it is dangerous.
- To reduce the risk and damage, this plug should be fit into an individual outlet. The rated electrical current is not less than 15 Amp. Do not use the extension cord or use the tow line for sharing the power with other electronic appliances.
- If you want to use the Induction Cooker to warm up the can food, the cover of a can must be opened, otherwise it will expose.
- Do not place the unit on the cloth, carpet to avoid blocking the gas vent.
- Please do not place paper, cloth or other articles under the bottom of the pan to get heated, to avoid the danger of fire.
- Switch off the induction cooker in case of any crack on the cook-top panel.
- Be sure to use the power cord recommended by the appliance manufacturer after it is damaged.
- Always clean the unit to avoid any dirt goes into the fan to effect normal working.
- This induction cooker is not intended for use by children, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have given supervisor or instruction concerning us of the appliance by a person responsible for their safety.
- Children shall not play with induction cooker.

Cleaning and Maintenance

- Every time, before cleaning the induction cooker, it needs to be unplug an electrical outlet from the house. Do not clear it until the surface cool down.
- Every time after cooked, needs to clean the glass, because if not immediate cleaning, it may caused the stain to stick as deep-seated and it will be difficult to clean up later.
- Should use a damp cloth with dishwashing liquid for removing the stain on the glass and furnace.
- Prohibit of using oil or acidic chemical that is a flammable properties for cleaning.
- Prohibit of water injection into the Cooker or immerse the induction cooker in the water for cleaning.
- Before start the operation, makes sure that the condition of Cooker is clean, dry and not wet.

Troubleshooting and Treatment

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

Symptoms	Check points	Remedy
After connecting the power and pressing the “power” key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Service Centre for checking and repairing.
	Is the plug connected firmly?	
Heating being interrupted in normal use and a “Beep” will be heard.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not considerably placed from the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.
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.
Error codes occur.	E0: no pot; E1: thermistor module open/short; E2: thermistor to IGBT open/short; E3: Over Voltage E4: Low Voltage E5: Furnace thermistor Overeat E6: thermistor to IGBT overheat E8: thermistor module failure protection	When showing error signal E0,, please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down naturally. When showing E1-E8, please contact Service Centre for checking and repairing.

If the above remedies/controls cannot fix the problem, unplug the appliance immediately, contact Service Centre for inspection and repairing, note the error code and report it to Service Centre Ltd. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself

Quality Warranty

The warrantee for this Mex Induction Cooker Model PIC11S covers the defective of parts and materials for a period of 1 years after the date of purchase. This warrantee is not valid for natural wares and tears and accident take place to the machine (such as: drop of machine, electricity search). This warrantee void if the user is not use according to the instruction describe in this manual, if use for commercial purpose and/or service by the third party that is not our authorized person.

Should you need any information, please contact our service center:

PEN K INTER TRADING CO., LTD.

63/3 Moo 6 Soi Suksawat 76, Bangchak, Phra Pradaeng,

Samut Prakan 10130

Tel: 0-2493-6565 Fax: 0-2464-1600

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Line Official



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PIC11S

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