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**2 in 1**  
**INDUCTION & INFRARED**  
**Ceramic Cooker**



**Suitable for any pot!**  
Stainless • Aluminum • Cast Iron

**TOUCH**  
*Sensitive*  
CONTROL PANEL

**20KG**  
HEAVY DUTY



**3300W**  
POWER

**Induction:**

- 10 Power Level Settings
- 10 Temperature Level Settings from 60°C up to 240°C

**Infrared:**

- 10 Power Level Settings
- 10 Temperature Level Settings from 50°C up to 500°C

- Up to 3-hour Timer
- Overload Protection
- High Energy Efficiency

FOR HOUSEHOLD USE ONLY

**imartec** Corporation

**IDC-4201C**

### **SPECIFICATION:**

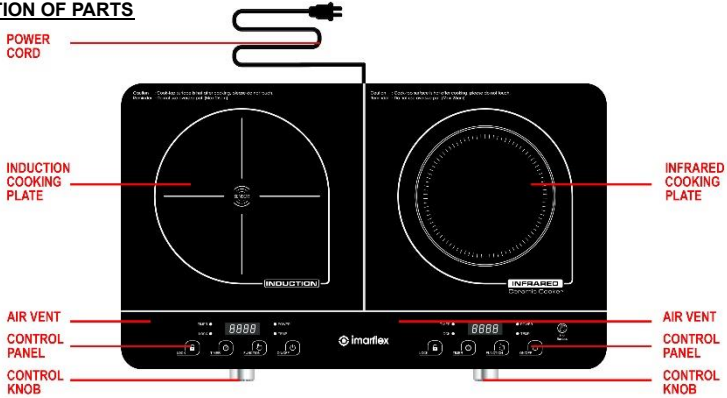
MODEL NO.	:	IDC-4201C
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	3300 Watts
BOX DIMENSION	:	625*105*420mm
UNIT DIMENSION	:	560*355*75mm
GROSS WEIGHT	:	5.53kg.
UNIT WEIGHT	:	4.9kg.

### **IMPORTANT SAFEGUARD:**

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Do not use the Induction Cooker on any metal table.
3. Do not use the Induction Cooker next to devices, which react sensitively to magnet (e.g., radios, TV, cassette recorders, etc.).
4. Keep curtains, furniture, flammable materials, etc. away from the Induction Cooker and from the convenience outlet where the Induction Cooker is plugged.
5. Before using the Induction Cooker, check if the voltage indicated corresponds with the convenience outlet (230Va.c.)
6. Do not use any appliance with a damaged cord or plug. If the cord is damaged it should be replaced with the same type and size or bring the Induction Cooker to the nearest Authorized Service Center.
7. Do not use the two-way socket with another appliance.
8. Do not place the unit near gas stove, an electric burner, in heated oven or near any hot surface.
9. Do not touch the Induction Cooker and the power plug with wet hands.
10. Do not block the ventilation slots of the Induction Cooker. Keep a minimum distance of 10cm to 20cm away from the wall or from other items.
11. The Induction Cooker's surface is made of glass, if damaged, unplug immediately.
12. Do not insert objects like wires or tools into the ventilation slots, this may cause electric shocks.
13. Do not allow the cord to touch the hot surface of the unit.
14. The Induction Cooker does not heat up during cooking, but the heat from the cookware may transferred to in the Induction Cooker. Do not touch the hot surface of the glass.
15. Scientific tests have proven that Induction Cookers are safe to use. However, persons with a pacemaker should keep a minimum distance of 60cm from the unit while using.
16. Do not place any metal kitchen utensils, pan lids, knives or other metal objects on the cooker. These may heat up when the Induction Cooker is ON.
17. Do not place any magnetic objects on the glass surface while the Induction Cooker is in use.
18. To protect against electric shock, do not immerse the Induction Cooker in water.
19. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
20. This induction cooker is only intended for tabletop use.
21. Do not use the Induction Cooker for other than intended use.
22. Not intended for outdoor use.
23. For household use only, not intended for any business purposes.
24. **Save this instruction for future references.**
25. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as timer, or connected to a circuit that is regularly switched on and off by the utility.

## DESCRIPTION OF PARTS



## OPERATING PRINCIPLE:

Induction Cooker applies the heating principle of the magnetic field inducing the whorl electric current. It utilizes the magnetic field produced by the current passing the loop when the magnetic force line passes the bottom of the stainless-steel cookware. It produces numberless whorl electric current that will heat up the stainless-steel cookware rapidly. This process is extremely efficient and minimizes the use of electricity. The Imarflex Induction Cooker automatically detects if the cookware is induction-ready.

## SUITABLE COOKWARES FOR INDUCTION PLATE:

- Magnetized stainless steel and cast iron
- Acceptable pot diameter is 12cm-26cm

**NOTE:** For optimal performance and efficiency, use pots that are within the size of the circular print on the induction plate.

## UNSUITABLE COOKWARES FOR INDUCTION PLATE:

- Non-magnetized stainless steel, aluminum, plastic, glass and Porcelain.

## CAUTION:

- Do not leave an empty cookware with the Induction Cooker ON
- When STIR-FRYING with little oil in the pot, don't overheat the oil, otherwise the pot may get damage
- When FRYING, the volume of the oil in the pot should not be less than 0.9 liter because the pot may get damaged

## CONTROL PANEL



## HOW TO USE:

1. Plug the unit into a convenient outlet. Will hear a "Beep" sound will be heard, 'OFF' will appear on the display and power light indicator will be flashing.
2. Press "ON/OFF" key for standby mode. Will hear a beep sound and 'ON' will appear on the display.
3. Place the suitable cookware in the center of the induction plate.
4. **Induction - Temp Setting:** Press the "Function" key once. The digital display shows "120°C", indicating that the default temperature is 120°C. Rotate the control knob to adjust the temperature. It can be adjusted from 60°C to 240°C.
5. **Infrared - Temp Setting:** Press the "Function" key once. The digital display shows "500°C", indicating that the default temperature is 500°C. Rotate the control knob to adjust the temperature. It can be adjusted from 50°C to 500°C.
6. **Induction - Power Setting:** Press the "Function" key twice. The digital display shows 1400, indicating the default power is 1400W. Rotate the control knob to adjust the power level. It can be adjusted from 200W to 1500W.

7. **Infrared - Power Setting:** Press the "Function" key twice. The digital display shows 1600, indicating the default power is 1600W. Rotate the control knob to adjust the power level. It can be adjusted from 200W to 1800W.  
**Note:** User can choose to adjust either "Power" or "Temp".
8. **Timer Setting:** First, select the desired function, then press the "timer" key. The digital display shows "0:00" and timer light indicator will light up, indicating the default time is 0 minute. Rotate the control knob to adjust the time. It can be adjusted from 0:01 to 3:00.
9. **Lock Setting:** Press "Lock" key to lock all the settings. The lock light indicator will light up. Under lock status, induction cooker would not respond to any key press. Press the "Lock" key for 3 seconds to unlock the "Lock" status.
10. After use, Press the "ON/OFF" key to switch back to sleeping mode.
11. Unplug the unit every after use.

**TROUBLESHOOTING:**

PROBLEM	POSSIBLE CAUSE	RECOMMENDATION
E0	<ul style="list-style-type: none"> <li>• No Pot/Pot not suitable</li> </ul>	<ul style="list-style-type: none"> <li>• Place a suitable pot into the induction plate</li> </ul>
E1	<ul style="list-style-type: none"> <li>• Electrical Malfunction/ Short Circuit</li> </ul>	<ul style="list-style-type: none"> <li>• Bring the unit to the nearest Imarflex Service Center</li> </ul>
E2	<ul style="list-style-type: none"> <li>• Damage Temperature Sensor</li> </ul>	<ul style="list-style-type: none"> <li>• Bring the unit to the nearest Imarflex Service Center</li> </ul>
E3	<ul style="list-style-type: none"> <li>• Voltage too high</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug the unit and wait for about two minutes before plugging in.</li> </ul>
E4	<ul style="list-style-type: none"> <li>• Voltage too low</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug the unit and wait for about two minutes before plugging in.</li> </ul>
E5	<ul style="list-style-type: none"> <li>• Temperature on the ceramic plate is too high / Pan Empty / Pan temperature is too high</li> </ul>	<ul style="list-style-type: none"> <li>• Wait for a few minutes to let the plate cool down. You may also use the temperature setting to continue cooking.</li> </ul>
E6	<ul style="list-style-type: none"> <li>• Damage Exhaust Fan</li> </ul>	<ul style="list-style-type: none"> <li>• Bring the unit to the nearest Imarflex Service Center</li> </ul>

**CLEANING AND MAINTENANCE:**

1. Turn off the power and pull out the plug before cleaning.
2. Clean the unit after it cools down completely.
3. Select proper detergent to remove the dirt.
4. Use clean damp cloth to clean the unit after removing the dirt.
5. Do not clean the unit directly with water.
6. Clean the induction glass plate and pan before cooking, otherwise, food residue may get difficult to clean and the plate may get discoloration.
7. You may clean air vent or air entry's dirt by vacuum cleaner to suck or by cotton. If there is dirt with oil, you can use a toothbrush with a little detergent to clean the surface. Never clear inside with water or any kind of liquid.
8. Do not use caustic detergents to clean the unit. It may damage the unit by chemical reaction.
9. Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.