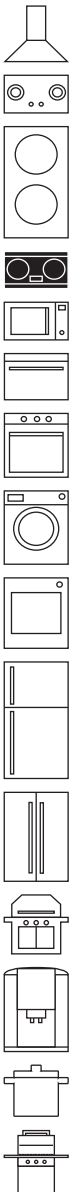




IVN2 Chimera Duo

Built-in vitroceramic electric hybrid cooktop with radiant and induction heating |
Piano di cottura elettrico misto in vetroceramica a riscaldamento radiante e l'induzione



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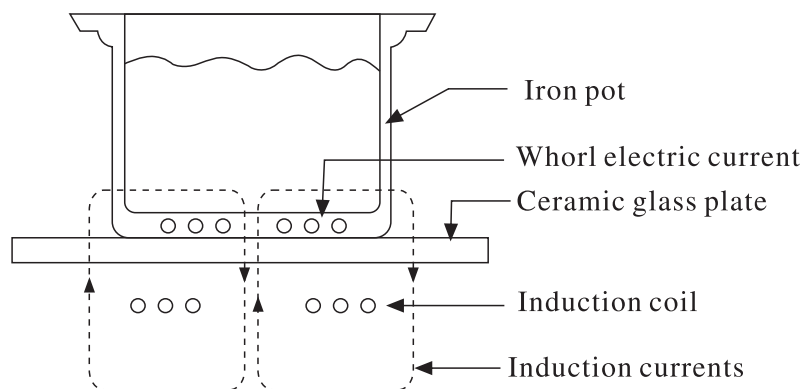
Dear customer:

Thank you for purchasing Kitchen Queen Fully Intelligent Induction Cooker & Infared cooker

Our Product can serve you many years to your satisfaction Please read this instructions manual carefully before using and installation, put it away for future reference.

1.WORKING PRINCIPLE

The induction cooker is mainly composed of an induced heating coil, cookware made of ferromagnetic materials and control system. In principle, it applies the heating principle of the magnetic field inducing the whorl current. It utilizes magnetic field produced by the current passing the loop when the magnetic force line passes the bottom of the iron pan. It will produce numerous whorl current that will heat up the pan and the food rapidly.



10.UNSUITABLE UTENSIL

This induction cooker is able to identify multiple heating appliance. If the following appliances are found, cooker will not heat and can not do any operation.



Pottery Pot



Anti-heating
Glass Pan/Pot



Pot with
curve bottom



Pot with legs



Outer Diameter
less than 12cm



Alloy with
low iron content

11.CLEANNING & MAINTENANCE

You can easily clean the surface of the induction cooker if following the methods given in the table.

Please disconnect power before cleaning.

1. If light dirty, wipe the body with moist cloth; if it is oil, wipe with toothpaste or neutral detergent. Do not use hard brush to scratched.
2. Please clean dirt or dust away from the air inlet or air outlet with cotton swab. If there is oil soil in it you can use soft brush with soft detergent to clean carefully.
3. Do not let water enter cooker when cleaning, please wipe dry before using.
4. Do not spray water on cooker directly or immerse the cooker into water to clean.
5. Do not open the cooker to clean.
6. Keep the cooker clean to stop blackbeetle away lest affect cooker operational performance.
7. Please keep the bottom of cookware clean to avoid filth burned on the surface plate.

8.SAFE PROTECTION

We have designed this hob for private use in home.

1.over-voltage protection

When the voltage of power supply changing between 80V and 280V, the cooker will adjust automatically and put out a suitable power.

When it is beyond this voltage range, the cooker will turn to ready state automatically.

2. Over-temperature Protection

A temperature sensor equipped can monitor the temperature inside the cooker. When an excessive temperature is monitored, the cooker turn to ready state automatically.

3. Detection of Small Articles

When the pot is less 80mm in diameter or small articles(knife,fork, forceps,key,etg.)exist are found,the buzzer can give out an alarm.

4. No cookware or unavaliable cookware protection

If the cookware is moved away when cooking or the cookware is unavali-able, the cooker will not work and display a fault code.

5. Auto shut down Protection

If no command is entered for 2 hours when the cooker is working, it will shut down automatically.

(Except you have setted a timer for more then 2 hours.)

9.SUITABLE UTENSIL

Ceramic cooker can use whatever material cooking vessel.

Requirement of suitable utensil for induction side:

1. Requirement for pot material:the bottom contains materials of magnetic conductivity.

2. Requirement for shape: flat bottom,12cm to 26cm in diameter.



Stainless Pot



Iron Skillet



Cast iron Pot



Frying Pan
(Iron /Steel)



Enamel ware



Iron Pan



Stainless Steel
or Enamel Pot

2.CAUTIONS

Please be aware of the following cautions and pay attention to it in order to avoid shock hazard, short circuit, fire hazard and break down of the appliance.

1. Do not temper, modify or fix the unit by yourself. It must be serviced by trained person.
2. Please avoid using it in moist place or near any thermal sources such as electric range, gas range, ect.
3. Do not put any detergents or flammable materials in the equipment under the induction cooker.
4. Do not use the cooker on carpet or table cloth to avoid the air inlet and air outlet are blocked, if it is block, it will be too hot inside the unit and the autoprotection will activate to cut off power supply automatically.
5. Do not interlay paper or towel between the top plate and the pot bottom.
6. Do not use the unit on any uneven surface or plastic sheet.
7. Avoid heating up empty utensil or oil excessively, or it will catch fire easily.
8. Do not place any metal materials such as knife, fork, spoon, pan lid, aluminum foil, dishware, ect. on the ceramic top plate so as to avoid danger due to the heat from these objects.
- 9.Do not use rough or uneven appliances, which will damage the plate.
10. Do not move the cooker when cooking with utensil on it.
11. Sufficient space is needed around the unit while cooking and avoid hanging anything loose around it.
12. Avoid subject falling on the top of the unit for the top plate is very fragile.
Do not use the unit if crack is found on surface, it must be sent to service centre.
13. Noise will generate when utensil made of certain material is used on the unit.
It is normal and safe due to the coefficient of expansion. The fan inside is used for heat dissipation, so this sound will be heard during operation and last for a while soon after power off.
14. Do not touch the top plate immediately after cooking for a long time to avoid Burn, since high heat will transmit to the plate.
15. If the supply cord is dammaged, the cord must be replaced with the cam spe. by the manufacturer or its service agent.
16. Do not put it on a metallic board or table to avoid heating up table and bring-ing in accidents subsequently.
17. The oil may be at a high temperature when fry, it is fairly easy to make fire, so do not go away when frying.
18. This appliance is recommended for DOMESTIC USE ONLY.
19. Disconnect the power when cooker is not in use.

REMIND: The patient with a heart disease shall use this product under the guidance of the doctor.

3.SAFETY

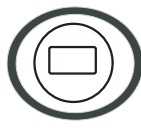
Warning: In the name of your own safety and the cooker as well, do not try to repair the unit by yourself. If there is any damage on the cord, stop using the cooker immediately and take it to our service centre or send it to service with qualified professionals.



Please use a dedicated power protection air switch.



Put the cooker flatly plane on the table and between cooker and wall there must be 10cm or more



When use the unit make sure the plug is grounded.



For sealed food such as canned goods, please do not heat them before opening their lids so as to avoid any dangers Of explosion due to heating expansion.



Do not block the air inlet or the air out let to avoid danger.



Never directly wash the cooker with water so as to avoid danger.



Never have the induction cooker to work without food inside, otherwise its operational performance may be affected and danger may happen.



Do not use the unit on metal table or metal board.



Do not use the unit where nearby any heat resource such as gas range electric range, ect.



Keep electrical appliance out of reach from children or inform person. Do not let them use the appliance without supervision.



Do not place any metal materials on the ceramic plate to heat, it will make high temp danger.

(4).Timer

You can set the desire time for the cooktop to cook by pressing the “TIMER” button. Once “TIMER” has been pressed, “00” will be shown, you can select the time by pressing the “UP” or “DOWN” button. The timer can be set from 1 minute to 24 hours. The cooktop will switch off automatically once it reached the time set.

(5).Switch Off

By touching the “ON/OFF” button three csconds, the cooktop will switch off immediately

(6).Residual Heat Indicator

After cooktop has been switch off, if the temperatures of the glass surface exceeded 60°C, a word “H” will be shown to warn user that glass surface is still hot. The indicator will go off once the temperature of the glass surface has reduced below 60°C.

7.DEFAULT&TREATMENT

CODE	FAULT DETECTED	CODE	FAULT DETECTED
E0	Main PCB at fault	E5	IC error or PCB error
E1	no utensil	E6	Over current protection
E2	supply voltage too low	E7	IGBT oper circuit or short circuit
E3	supply voltage too high	E8	ceramic plate over heated
E4	heat sensor open circuit or short circuit	E9	IGBT over heated

adjust your desired minutes. Touch the “TIMER” second time, the “00:” will flash in the display, you can adjust your desired hours. For example, you want to the product with 1800W of working station after four and half hours to cut down. First, you touch the “ON/OFF”, then touch the “POWER”, the display will show 1800W, Secondly, you touch the “TIMER” first timer, “:00” of “00:00” will flash in display, and then you adjust the time by “up” button, after “00:30” showed in the display, please touch the “TIMER” second time, and “00:” of “00:30” will flash in the display, you could touch the “up” button to adjust the time to show “04:30” which will flash in the display, if you don’t touch any button in four seconds, the timer will begin to count down. And after four and half hours, the product will cut off. The timer of temperature function is the same as power function.

Remark: When you touch the timer THREE times, the timer function will cancel.

5. Touch the “ON/OFF” button again, the product will be stopped, and it will be in standby station.

Remark: When it is in the state of the working, take away the pot, the alarm will sounding after 10 seconds and it will automatically shut off after 1 minute.

B. Ceramic cooker operation:

(1).Switch On

After power connection has been switched on, touch the “ON/OFF” button three seconds, the light on top of it will beam. The cooker is now in standby mode. You must start operating the cooker within 15 minutes, otherwise it will switch off automatically.

(2).Heat Adjustment

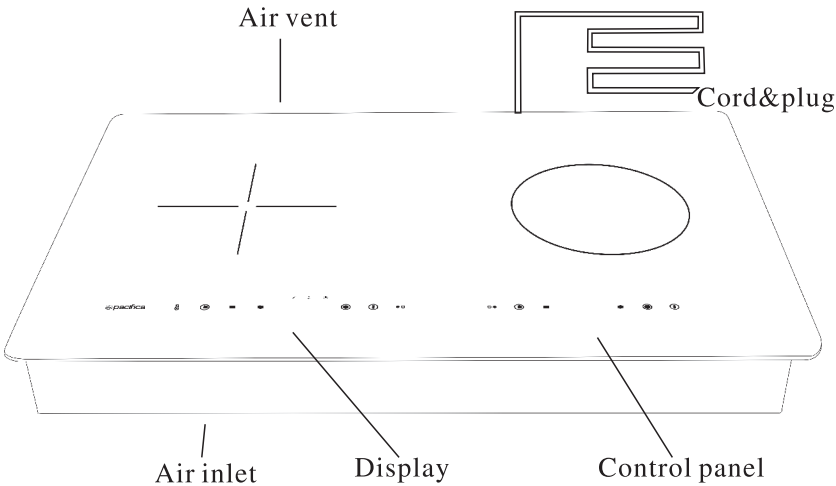
Once you have switched on the cooker, you can press the “UP” and “DOWN” button to select the desire power for your cooking.

The power level range is from 1 – 9 and the power selected will be shown.

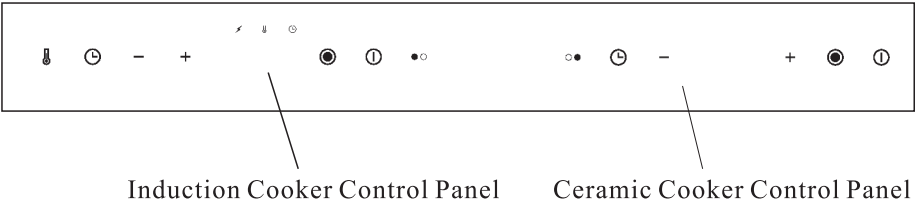
(3).Outer Ring

When the ceramic cooker is working, touch the “HI” key, the outer ring of the ceramic cooker starts working, and touch the “HI” key again, the outer ring will be stopped.

4. APPEARANCE



Schematic diagram of the control panel



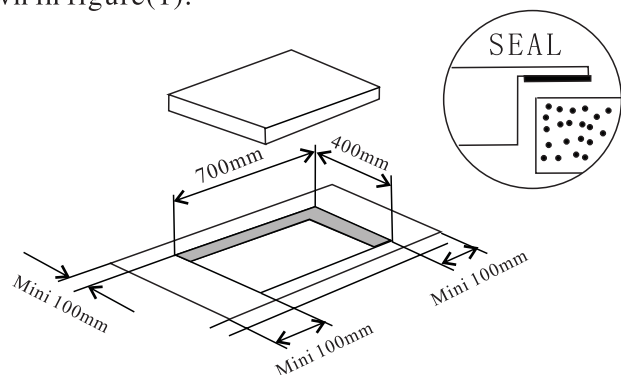
5.INSTALLATION

1.selection of installation equipment

Drill holes on the table surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 100mm space shall be preserved around the hole.

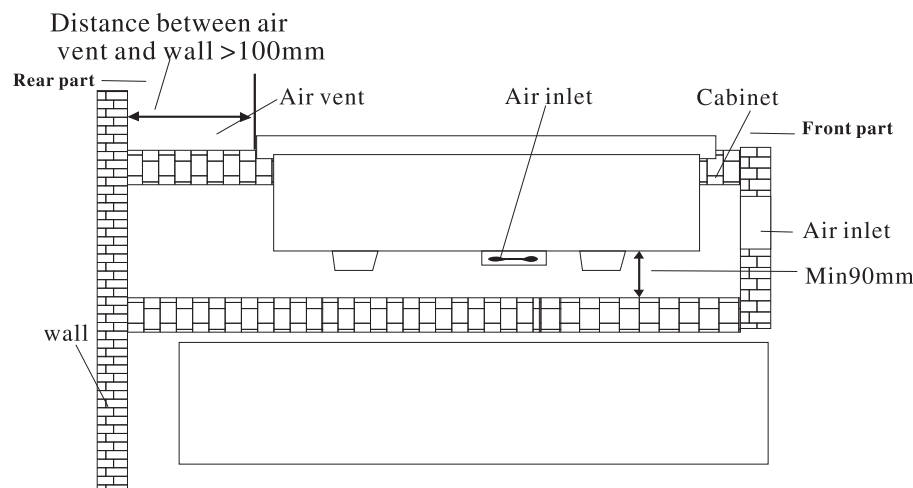
Be sure the thickness of the table surface is at least 30mm. Please select heat-resistant table material to avoid large deformation caused by the heat radiation from the cooker.

As is shown in figure(1).



2.Under any circumstances, make sure the induction cooker is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker is in good work state.

As is shown in figure(2)



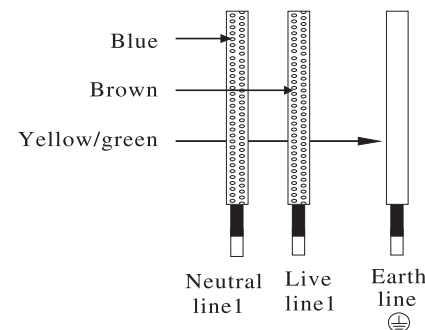
Figure(2)

3.Power line connection

The induction cooker must be installed by qualified personel or technicians. Do not install it by yourself. Before installing, please disconnect the power supply. Connect to the mains using the 3*2.5²mm power lines including one earth line(yellow/green), one live line (brown)and one neutral lines (blue). The socket shall be connected according to the relevant standard or connected to a single-pole cut-out. The method of connection is shown in figure(3).

4.SPECIFICATION

MODEL	IVN2
RATED VOLTAGE	AC 220-240V/50Hz
RATED POWER	1800W+2200W



figure(3)

6.OPERATING INSTRUCTION

A. Induction cooker operation

1. Put the applicable pan onto to the center of the heating zone when power cord is connected into wall socket. The product will sound “bee”.
2. Touch the “ON/OFF” button, the product is in standby station, the display showed “----”. If you don’t touch any button of the product, the product will be shut off automatically in 1 minute.
3. Touch the “TEMP” or “POWER” button to choose your request function, when you touch button “POWER”, the indicators of “W” is red, display showed “1800”, you could choose suitable firepower by touching “up” or “down” button. when you touch button “TEMP”, the indicators of “C” is red, display showed “170”, you could choose suitable temperature by touching “up” or “down” button.

4. TIMER

When the product is on working station, touch the “TIMER” the first time, the indicator of “MIN” will be red, and “:00” will flash in the display, you could