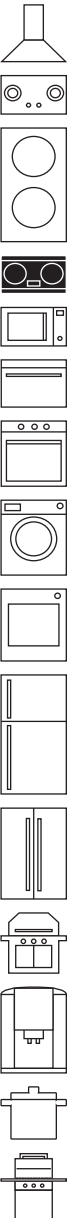




## IVN4 Chimera Quattro

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



 03-615-777-25

 03-6157-8526

 [info@pacifica.my](mailto:info@pacifica.my)

 [pacifica.my](http://pacifica.my)

**Kota Damansara, Petaling Jaya (HQ)**  
8 Jalan TSB2,  
Taman Industri Sungai Buloh,  
Kota Damansara,  
47000 Petaling Jaya,  
Selangor.  
Tel: 03-6157 7725

**SS2, Petaling Jaya**  
76 Ground Floor,  
Wisma Hing,  
Jalan SS2/72,  
47300 Petaling Jaya,  
Selangor.  
Tel: 03-7960 8617

**Tanjung Bungah, Penang**  
2D-G Jalan Lembah Permai,  
11200 Tanjung Bungah,  
Pulau Pinang.

Tel: 04-899 7929

**Skudai, Johor**  
121 Jalan NB 2/2,  
Taman Nusa Bestari 2,  
81300 Skudai,  
Johor.

Tel: 07-556 8188 / 9288

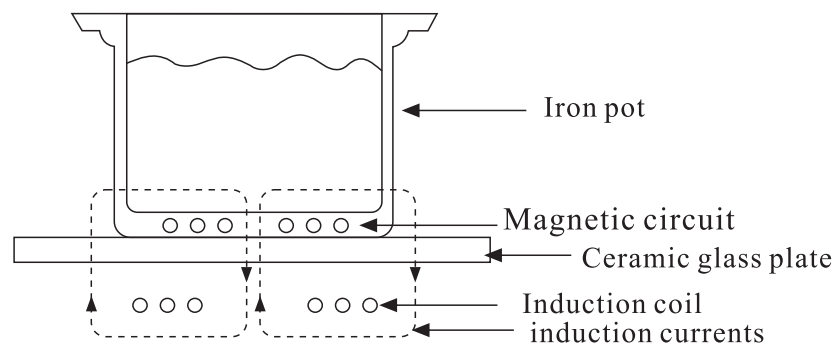
Dear customer:

Thank you for purchasing our induction and infrared 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.



### Infrared Cooker

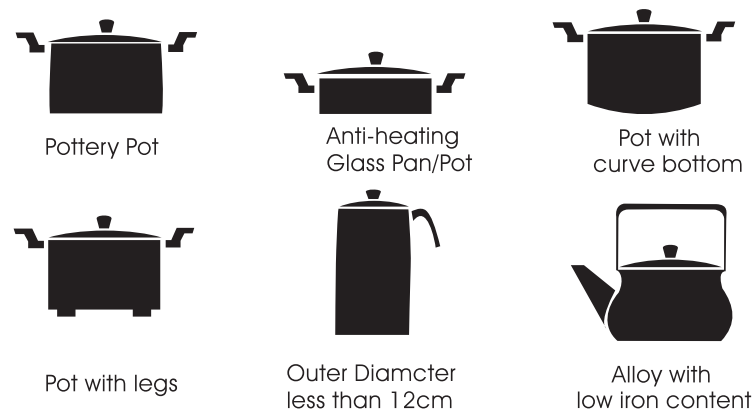
It adopt German top technology "Accurate temperature control", it makes temperature adjustment as easy as you wish. Infrared cooker has the high demand for the fire generated by cookware. Our infrared cooker use of the German advanced technique to create different levels of fire, so that you can adjust the fire level freely. And it adopts the dual-design of closed construction and high-efficiency heating system to meet user's different requirements for fire, meanwhile, ensure the fully utilization of electricity. It is a new cooking method: No smoke, no gas, convenient, safe, and suitable for all kinds of utensils.

## 10.UNSILTABLE UTENSIL

### FOR INDUCTION COOKER SIDE

### INFRARED COOKER CAN USE ANY KIND OF FLAT POT

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.



## 11.CLEANNESS& 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. Avoid water into cooker when cleaning. And wipe dry before using.
4. Do not spray water on cooker directly or immerse 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, ect.) exist are found, the buzzer can give out an alarm.

### 4. No cookware or unavailable cookware protection

If the cookware is moved away when cooking or the cookware is unavailable, 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 set a timer for more then 2 hours.

## 9.SUITABLE UTENSIL

### FOR INDUCTION COOKER SIDE

### INFRARED COOKER CAN USE ANY KIND OF FLAT POT

Requirement of suitable utensil:

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



Stainless Steel  
or Enamel Pot



Iron Pan

## 2.CAUTIONS

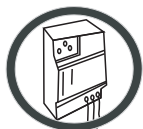
Please be aware of the following cautions and pay attention to it in order to avoid shock hazard, short circuit, fire hazard and break down of the appliance.

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 block the air inlet or the air outlet. Do not use cooker on carpet or table cloth, or air inlet or air outlet will be blocked and made a over temperature, at that stage the auto-protection 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, because it may catch fire.
8. Do not place any metal material such as knife, fork, spoon, pan lid, aluminum foil, dishware, ect on the ceramic top plate so as to avoid danger due to heat. From these objects, for they will activate inductive current and be heated.
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 any loose material hanging around.
12. Avoid subject falling on top of cooker for the top plate is fragile. Do not use It if the plate is found cracked. It must be returned to the service centre.
13. Noise will generate when utensil that made of certain material is used on the cooker. It is normal and safe. Also the fan inside is used for heat dissipation, so this sound will be heard during working and may last for a while 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 from pot.
15. If the cord is damaged, it must be replaced with the same specification and supply by the manufacturer or its service centre.
16. The oil may be at a high temperature when fry, it is fairly easy to make fire, so do not go away when frying.
17. This appliance is recommended for DOMESTIC USE ONLY.
18. 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.

Below are the relation between powerlevels & powers, temperature levels &temperatures :

Zone 1 & zone 2		Zone3 & zone 4	
Power level	Power	Power level	Power
P1	300W	P1	200W
P2	500W	P2	400W
P3	800W	P3	600W
P4	1000W	P4	800W
P5	1200W	P5	900W
P6	1400W	P6	1000W
P7	1600W	P7	1100W
P8	1700W	P8	1200W
P9	1800W	P9	1300W
Temperature level	Temperature	Temperature level	Temperature
C1	80 °C	C1	80 °C
C2	100 °C	C2	100 °C
C3	120 °C	C3	120 °C
C4	140 °C	C4	140 °C
C5	160 °C	C5	160 °C
C6	180 °C	C6	180 °C
C7	200 °C	C7	200 °C
C8	220 °C	C8	220 °C
C9	240 °C	C9	240 °C

### 7.FAULT DETECTED

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

## 6.OPERATING INSTRUCTION

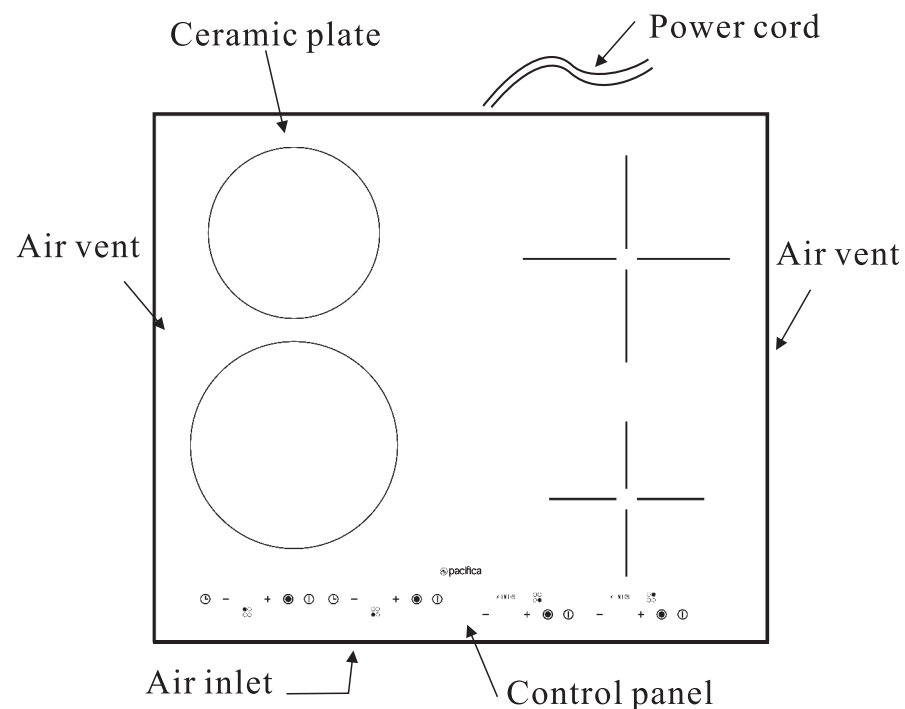
1. Power on: Connect power to 220-240V-50Hz.The cooker is in the ready mode of working.
- 2.Power adjustment and display showing  
When the cooker is in the ready mode of working, press ① ON/OFF, touch “Power” key, it display “P6” ,it means that the cooker is in the state of heating of the sixth level firepower. You can choose your firepower by touching “+” or “-”.The levels of firepower are P1, P2, P3, P4, P5, P6,P7,P8.The level of firepower is showing in the digital display. Touch “ON/OFF” once for power-off. ② burner act the same operation of the ①.  
Touch the ③ “ON/OFF” key ,it display “P5” in the screen and the light of “W” is red. Touch “MENU” key one time, the light of “℃” is red and it display “C4” in the screen, it means that it is in the fourth level of temperature cooking. You can choose your desired temperature by touching “+” or “-”.The levels of temperature are 1,2,3,4,5,6,7,8,
9. ④ burneract the same operation of the ③ burner.

### 3.TIMER

When the cooker is in the working ,touch the ① “TIMER” key, the digital displays “00” lights up, you can touch “+” or “-” to adjust your desired minutes from 1min to 99min.Each touch of “+” or “-” will plus or minus by 1min with sound. Continuous touch has an plus of 10min. When Power OFF time is selected, digital displaying back to your previous operating mode after 5 seconds. If you want to check the time remains on the OFF TIMER, touch “TIMER” once will show the time remains and digital display returns to previous display in 5 seconds.

The ② “TIMER” key is the same action as the ① “TIMER” key. When the ③ cooking zone and the ④ cooking zone are in cooking of POWER mode,touch “MENU” button, the lights of “W” and “M” are flashing,touch “+” or “-” button to choose your POWER OFF time from 1min to 99mins.Touch “MENU” button twice again, the lights of “℃” and “M” are flashing, touch “+” or “-” button to choose your TEMPERATURE OFF time from 1min to 99mins.  
Remarks:The ① and the ② cooking zone are electric stove. The ③ and the ④ cooking zone are induction cookers. Any ustensils can be used on “①” and “②” cooking zone.The “③” and “④” cooking zone accord to the instruction manual.

## 4.INDUCTION COOKER APPEARANCE



Schematic diagram of the control panel



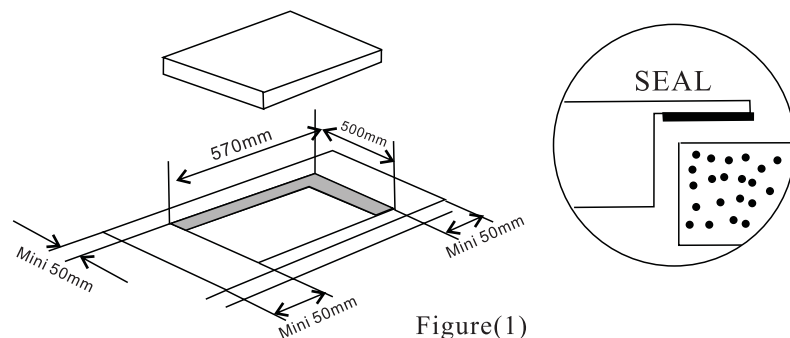
## 5.INSTALLATION

### 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 50mm 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.

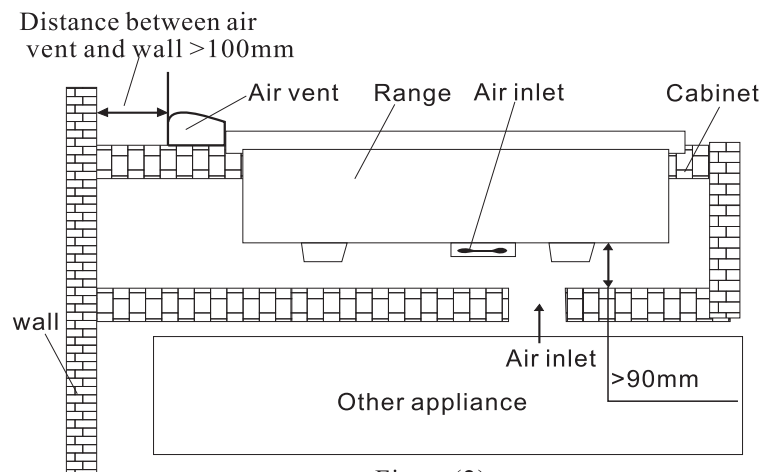
As is shown in figure(1).



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)

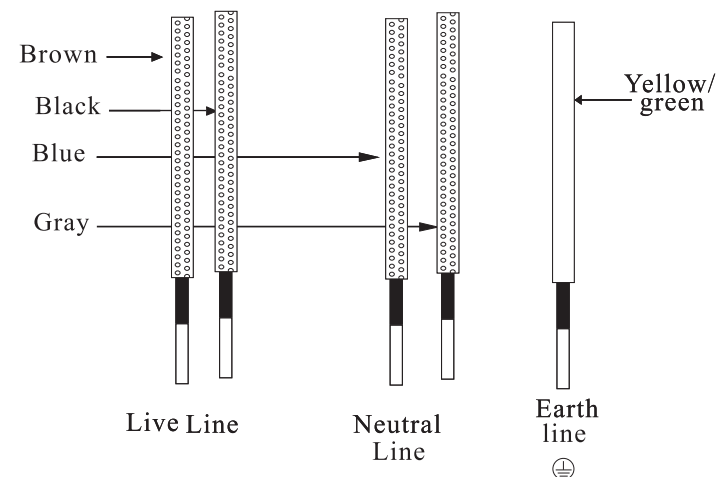


Figure(2)

### (3)Power line connection

The cooker must be installed by qualified person or technicians.

Do not install it by yourself. Before installing, please disconnect the power supply. Connect to the mains using the 5\* 1.5mm<sup>2</sup> power lines including one earth line(yellow/green), one live line (brown/black)and one neutral lines(blue/gray). 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).



figure(3)