

WARRANTY CARD

Model No IC-115 Serial No.

C.M.No. Date of Sale.....

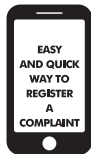
Owner's Name and Address

.....

Tested By..... Remarks.....

AUTHORIZED DEALER/FRANCHISEE

COMPANY'S AUTHORIZED PRICE LIST FOR SPARES AVAILABLE WITH SERVICE FRANCHISEE



MAHARAJA SERVICE APP

www.maharajawhiteline.com

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Marketed by:

Groupe SEB India (P) Ltd.
C-67, 3rd Floor,

DDA Sheds, Okhla Phase1, New Delhi-110020, India

**For customer feedback and complaints,
please contact:**

Service Executive :

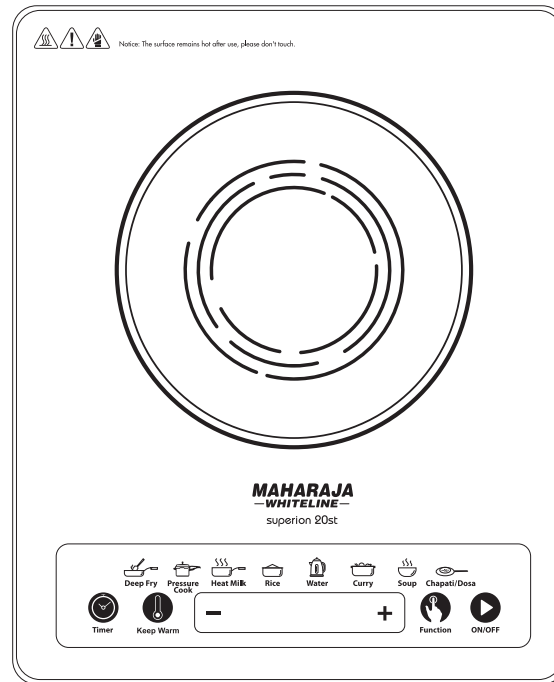
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MAHARAJA[®]
—WHITELINE—



Superion 20ST
Induction Stove
2000W

INSTRUCTION MANUAL

POSSIBLE ERROR MESSAGES AND THEIR SOLUTION

Error Code	Reason	Solution
E1	Abnormal supply Voltage, Voltage too low	Please check power supply, Power on after power supply is back to normal
E2	Abnormal supply Voltage, Voltage too high	Please check power supply, Power on after power supply is back to normal
E3	Short-circuited. Empty pot/pan heating leads to too high temperature	Please wait for some minutes until the unit cool down. Please check pot/pan
E4	Plate surface temperature sensor open	Please Contact the supplier or go to a qualified service center
E5	IGBT temperature sensor open	Please contact the supplier or go to a qualified service center
E6	IGBT temperature sensor short	Please contact the supplier or go to a qualified service center
E7	Fan failure: Air intake/exhaust vent block	Please contact the supplier or go to a qualified service center, Clean the vent after the unit Cools down
E8	Coil panel is not connected well, circuit malfunction.	Please contact the supplier or go to a qualified service center
E9	Glass temperature High	Please contact the supplier or go to a qualified service center
E0	No pot/pan on the plate. Non Useable pans on the plates	Put suitable Cooking utensil on the plates

SAFETY PRECAUTIONS

01. The hotplate surface is made up of temperature-resistant toughened Crystal glass. However necessary precautions in handling of glass are very important. The breakage of glass due to any reason is not covered under warranty.
02. In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.
03. We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
04. Place the hot pans in the hob area only. Never place them on the control panel or the frame as this may result in melting of the plastic frame due to heat in the pan.
05. Do not place any magnetic objects like credit cards, cassettes etc. on the glass surface while the device is in operation
06. In order to avoid overheating, do not place any aluminium foil or metal plates on the device.
07. Warning: Please do not put the induction cooker on an iron / steel board, while operating. Due to electromagnetic reason, the iron / steel board may heat and damage the bottom of the induction cooker.
08. Do not insert any objects like wires or tools into the ventilation slots. This may cause electric shocks.
09. Do not touch the hot surface of the Crystal field. Please note the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!
10. Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
11. If you do not use the device for an extended period, we recommend you disconnect it from the electric outlet.

12. Never touch the device and the power plug with wet hands.
13. Do not connect the device to the same outlet with other devices. Connect the device to a suitable outlet.
14. Never move the device by pulling on the power cable.
15. Do not move the induction hotplate during cooking or with hot cookware on top of it.
16. Never use the device when it does not function properly, shows damage or in case it was dropped.
17. Do not leave the device unsupervised during operation. Keep children and other incompetent persons as well as persons under influence of drugs or alcohol away from the device.
18. Warning: This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack the necessary experience and / or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
19. Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
20. Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!
21. Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should clear with their doctor whether to take care of some special handling advises.
22. Your Induction Cooker is provided with a cooling fan which keeps the internal temperature under control. Once the cooking is over the fan is still running so don't switch off the mains till the time the fan is running.

CLEANING AND MAINTENANCE

01. Unplug the power prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
02. To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
03. Wipe off the Crystal field with a damp cloth or use a mild, non-abrasive soap solution.
04. Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
05. Do not use any petrol products as they may damage the plastic parts and the casing/operating panel.
06. Do not use any flammable, acid or alkaline materials near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
07. Make sure that the bottom of the cookware does not scrape across the surface of the Crystal field, although a scratched surface does not impair the use of the device.
08. Make sure that the device was properly cleaned before storing it in a dry place.

TECHNICAL SPECIFICATIONS

Model No.	IC-115
Power Supply	230V AC 50 Hz
Power	2000 W
Temperature Range	60°C to 270°C

TROUBLESHOOTING

Symptom	Reason	Action
No beep after Induction Stove is switched on	The Power Cord is not properly plugged	Plug the Power Cord into the power socket properly
No display on the Display Panel		
Induction Stove stops working after successive short beeps	Vessel material or size is not suitable	Ensure that the Vessel is made of Steel or Iron Base and has a base diameter larger than 12 cm
	Vessel is not placed in the center of the Crystal Glass	Place the vessel in the centre circle of the Crystal Glass
The heating stops abruptly while cooking	Vessel Temperature is very high	Wait till the Vessel cools Down
	Once the set temperature is reached, the Thermostat will switch OFF the power supply automatically	
Vessel does not heat up to the required temperature	The button of the Vessel is not flat	Use flat Vessel only
Display failure code is E9	Very high internal temperature over Crystal plate	Switch off the Induction Stove Switch on only once the Induction Stove Cools down

WARRANTY TERMS AND CONDITIONS

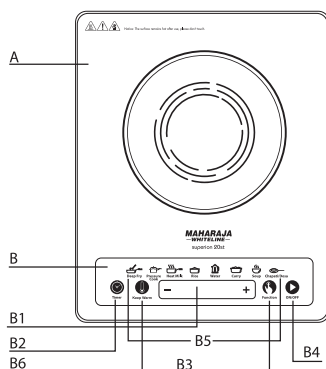
Warranty period is valid up to one year from the date of purchase. The company will not be responsible for any injury caused to any person or loss of damage or any property due to product failure, Malfunction, operation etc. As a result of using the product other than in accordance with the instruction provided.

- 1.This warranty is valid only if this card is duly signed and stamped by our dealer and is produced along with the original customer's copy of the purchase bill.
- 2.Warranty period starts from the date of purchase from our authorized dealer only.
- 3.The appliance has to be used with all normal care and maintenance and in accordance with instructions for use, recommended by the company, as enumerated in the instruction manual.
- 4.The appliance should not be repaired, tampered or altered by any agency or person other than an authorized company personnel or their service centers.
- 5.Plastic and glass parts, which are breakable, are not covered under this warranty.
- 6.The appliances subject to normal wear and tear, misuse, neglect, accident including technical breakdown etc. or non compliance of the instructions given in the instruction manual, improper installation is not covered by this warranty.
- 7.The customer is responsible for bringing the defective product to the service centre/manufacture for servicing and collecting the same at his/her own cost.
- 8.The appliance is meant for domestic use only.
- 9.Parts repaired or replaced under this warranty are warranted only for the remainder of the original warranty period, that is no fresh warranty period shall commence for the said replace/repared part.
- 10.Liability under terms of warranty is limited to the value of the repairs/replacement of the parts found to be defective with in the warranty period. All parts may have been replaced shall have been replaced shall become the property of the company.
- 11.Under the terms of warranty, installation, free service will be provided only within the municipal limits of the cities/towns where the company has its branches or authorized representatives. Service outside the municipal limits specified above will be provided after charging the actual to and fro traveling and incidental expenses, as prevailing from time to time.
- 12.The decision of the company is final and binding on all matters arising out of this warranty.
- 13.This warranty is issued at Delhi, and courts at Delhi shall have exclusive jurisdiction over matters by or following from this warranty. In case of any dispute, arising out of this the same shall be settled ny an Arbitrator, In accordance with the provisions of Arbitration and conciliation Act, 1996.

IDENTIFY YOUR INDUCTION STOVE

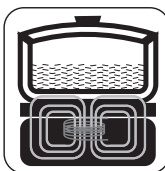
- A. Glass Plate
B. Operation and Display Panel

- B1. Digital Display
B2. Timer
B3. Function Selector Switch
B4. On/Off Switch
B5. Pre-Set Functions
B6. Keep Warm



HOW INDUCTION COOKING WORKS

01. An electric voltage is applied on a conductor spool beneath the glass plate.
02. This produces a high-frequency electromagnetic field. The field penetrates the metal of the ferrous (magnetic -material) cooking vessel and generates heat.
03. The heat generated in the cooking vessel is transferred to the vessel's contents.
04. Nothing outside the vessel is affected by the field. As soon as the vessel is removed heat generation stops.



INDUCTION COOKING ADVANTAGES

01. It is a powerful cooking medium, just like or even better than gas.
02. Instant and precise heat control, unlike electric cooking where the elements take time to heat and cool, resulting in lack of proper control on the dishes being cooked.
03. There is no heat wastage as the energy is supplied directly to the cooking vessel unlike gas or conventional electric cookers where they end up heating your kitchen and you, instead of heating up the food.
04. High safety no open flames, no fire hazards, no gas leakages.
05. Once you take the cookware off the hotplate, the device automatically switches to standby mode.
06. The device detects whether suitable cookware is placed on the hotplate. If this is not the case, no energy is transmitted.
07. As the hotplate is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick and burn.

SETTING UP YOUR INDUCTION STOVE

01. Check the device for visible damage.
02. Place the device on a stable and level surface.
03. Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
04. Do not block the ventilation slots of the device. This may overheat the device. Keep a minimum distance of 5 to 10 cm from the walls or other items.
05. Do not place the induction Stove next to devices or objects which react sensitively to magnetic field (e.g. radios, TVs, cassette recorders, etc.).
06. Do not place induction Stove next to open fires, heater or other sources of heat.
07. Make sure that the mains connection cable is not damaged or squashed beneath the device and does not come into contact with sharp edges and / or hot surface.
08. The device should be connected to a rolled-out extension cable with a maximum length of 3m and a cross-section of 2mm. If an intermediate switch is used, it must be rated at min. 16A.

USING YOUR INDUCTION COOKER

After the device has been turned on, select the appropriate function for your cooking using the function selector switch. You can choose from a selection of pre-set functions.

Function	Power level	Setting	Timer	Preset
Deep fry	60°C to 270°C	Variable temperature setting	up to 4 hrs.	Not Applicable
Pressure Cook	400 to 2000 W	Variable power setting	up to 4 hrs.	Not Applicable
Heat milk	120°C	Single temperature setting	Not applicable	up to 24 hrs.
Rice	1200 W	Single power setting	Not applicable	up to 24 hrs.
Water	2000 W	Single power setting	Not applicable	up to 24 hrs.
Curry	1000W	Single power setting	Not applicable	up to 24 hrs.
Soup	1600 W	Single power setting	Not applicable	up to 24 hrs.
Chapati/Dosa	60°C to 270°C	Variable temperature setting	up to 4 hrs.	Not Applicable
Keep warm	60°C	Single temperature setting	Not applicable	up to 24 hrs.

240 minutes Timer, Temperature Range 60°C to 270°C

TIMER : The cooking can be set to a desired time with the help of the timer. Press the timer button, and adjust the display to set the time with the help of (+) and (-) buttons.

Once set the display would flash the set time and then begin the countdown. After the set time elapses the Cooktop will automatically switch on.

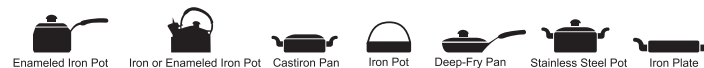
Heat Adjustment-The Cooktop automatically sets to the required temperature in case of pre-set functions. However it is possible to manually adjust it as per requirement in case of Fry, Roti/Dosa, steam functions.

The temperature can be set manually (from 60° C to 270° C) using the (+) and (-) buttons. The set temperature level is displayed on the digital screen.

SUITABLE AND UNSUITABLE COOKWARE FOR INDUCTION COOKING

SUITABLE COOKWARE

01. Pots and pans with magnetic bottom, stainless steel pots with iron bottom, cast iron enameled pans.
02. Flat-bottom pans and pots with a diameter of 12 to 22 cm with magnetic bottom.
03. Max. weight pot and content should not exceed 6 kg.



UNSUITABLE COOKWARE

01. Pots/pans with a diameter of less than 12 cm.
02. Crystal pots, heat-proof glass.
03. Copper pots and pans, aluminium pots and pans.
04. Cookware with feet.
05. Containers with a curved bottom.

