

Snappy Chef[®]



USER MANUAL

Snappy Chef 1-plate Induction Stove

The
CHEAPER – FASTER – SAFER

Way of Cooking



Induction Appliances	2
Safety Information	3
Technical Specifications	4
Installation	5
Operating Instructions	6
Cleaning & Maintenance	8
Trouble Shooting	9
Warranty	10

Dear customer, congratulations on purchasing your new

SNAPPY CHEF 1-PLATE INDUCTION STOVE.

This appliance was developed to meet the highest quality, performance and design standards.

We know that you will enjoy every moment of this
CHEADER- FASTER- SAFER way of cooking!



How the Induction Stove works

The main component of any induction stove is an electromagnet which is fitted under the cooking surface. An oscillating current is applied to the electromagnet, which produces an oscillating magnetic field. That magnetic field creates heat in the cooking vessel over it by inducing a current in the magnetically conductive pot.

Benefits of using Induction stove

This flameless cooking method has a lot of advantages over gas flame- and normal electric stoves.

- It does not have any HEATED plate. It's safer.
- It provides INSTANT heat. It's faster.
- It provides RAPID heating, improved efficiency and greater heat consistency. It's cheaper.
- It has a greater degree of precise control than a gas stove.

Getting the most out of your appliance

We suggest a careful read through of this user manual in order to familiarize yourself with all the functions of this appliances.

Please pay special attention to the Cleaning & Maintenance section to ensure the longevity and optimal performance of your appliance.



General

- 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 appliance by a person responsible for their safety.
- This item was manufactured for domestic use, and should not be used in an industrial kitchen.
- Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended while it is operating.
- Do not drop heavy objects on the stove.
- Do not place metal objects, mobile phones or devices on the appliance.
- Do not move the induction stove while it is cooking.
- Do not immerse the Induction stove in water. To clean the surface, wipe with a damp cloth.
- Do not put the appliance in a dishwasher.
- Do not use a steam cleaner to clean the appliance.
- Never touch the appliance with wet hands.
- Do not touch the cooking surface during or after cooking because the surface can be hot. The Induction stove itself does not generate heat, but the pot's heat might heat up the cooking surface.
- Do not cut the electrical cord.
- Do not move the appliance around by pulling on the power cord.
- If the cord is damaged it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

Breakage

- **WARNING** – If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the glass top breaks or cracks, be careful not to cut yourself. Switch the appliance off and send it in to a Service Centre to be repaired.
- Do not open the induction stove.
- Never try to repair the appliance yourself. Repairs must only be performed by qualified experts.

Size	405 x 340 x 80mm	
Cut-out Sizes	385 x 320 x 80mm	
Weight	3.2 kg	
Finish	Black Chrystal Cooking Zone, surrounded by Tempered Glass-top Light-weight Black Plastic Base-cover	
Programs	9 Settings Plate- P1 – P9 (1000W – 1800W) 179min Timer Child Lock	
Zones	Cooking Zone 260mmØ	
Technical	Pan presence detection Automatic switch off when over heating Automatic stand-by when cookware removed Built-in voltage regulator	
Electrical	Rating	2000W
	Current	7.2A
	Voltage	220-240V
	Frequency	60Hz
	Operating Frequency	50KHz
Assignment	Model	ZC-6C1
	SKU	SCS002
	Barcode	0762010101022

Snappy Chef 1-plate
Induction Stove
SKU- SCS002

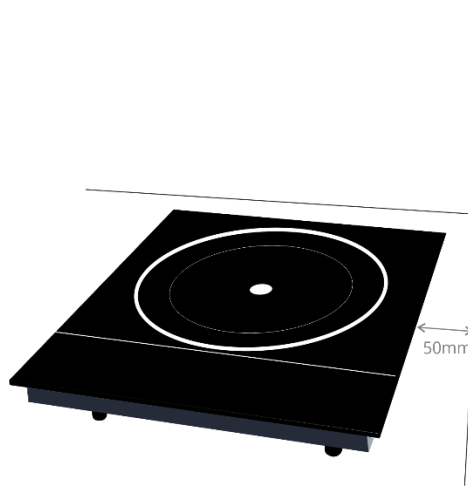


0762010101022



Free Standing Use

- Be sure to place the appliance on a flat, level and dry surface.
- Do not block the ventilation holes of the appliance. This could lead to overheating. Place at least 50mm from walls or other objects.

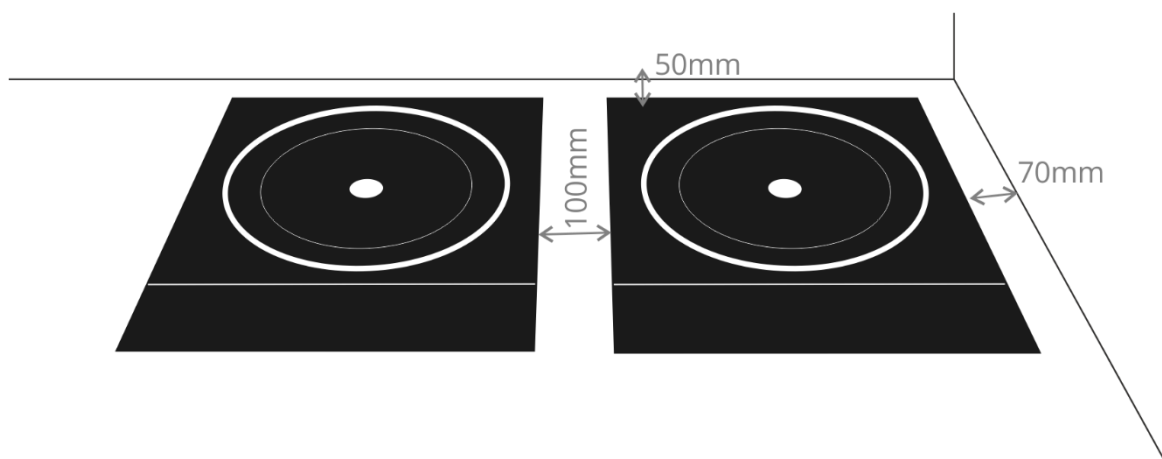


- Do not place the induction stove near appliances that is sensitive to magnetic fields or radio frequencies.
- Make sure that the appliance is not standing on the electrical cord.

Counter-top Installation

- When installing into a counter top, ensure at least 70mm beneath stove for proper ventilation.
- When placing a Snappy Chef 1-plate Induction Stove next to another sunken object, e.g. second stove top, wash-up basin, a gap of 100mm is recommended for safe installation.

It is also suggested that a gap of no smaller than 50mm between the back wall, and stove top exists.



Cookware

- The induction stove will only work with ferromagnetic cookware.
- Cast-iron cookware and stainless-steel cookware with a ferromagnetic inlay at the bottom WILL work.
- Please ask your supplier for induction friendly pots.



INDUCTION

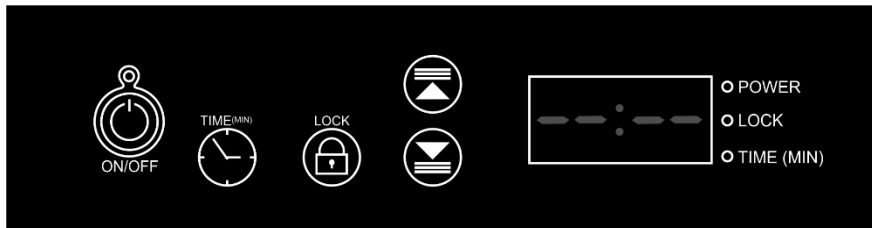
- Cookware with a diameter of less than 175mm will not work on the **SNAPPY CHEF 1-PLATE INDUSTRIAL INDUCTION STOVE.**
- No refunds will be made should your cookware not work.

OPERATING INSTRUCTIONS



General Use

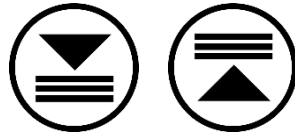
- Before first use ensure the unit is connected to an electrical outlet.
A flashing light will appear above the ON/OFF button and the LCD display will start flashing.
- Place the cookware on the stove.



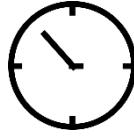
- Touch the ON/OFF button once



- To increase or decrease the heat, touch the up/down buttons.



- The timer can be used to set your cooking time.



Touch the timer button (once for minutes, another touch for hours), and by using up/down, select the time period (in min) after which the stove will switch off. Do not press any additional buttons. The display will flash the remainder of time every minute. After selecting the time, you can change the heat settings again by touching up/down.

- Use the lock button to lock the touch panel, by pressing the lock button for 3 seconds.



To unlock, press the lock button for 3 seconds.

VERY IMPORTANT

- When switching the unit off, the red light above the ON/OFF button will remain flashing. This light indicates that the unit is plugged into the electrical supply, and thus on standby.

Cooking Tips

Hot-plate	P1
Slow-simmer	P2
Medium Simmer	P3
General Cooking	P4 – P5
Very High Heat	P7 – P9
Boiling a Kettle	P9

CLEANING & MAINTENANCE



General Cleaning

- Appliances must be cleaned at least once weekly.
- Before cleaning the appliance unplug the power plug from the wall socket.
- Do not immerse the appliance in water. Clean surface by using a damp cloth and a non-abrasive soap solution.
- Before storing the appliance make sure it is clean and dry.
- Warranty will be voided if these cleaning instructions is not adhered to.

Error Codes

Problem

- E0** No cookware / Incorrect cookware.
Ensure your cookware is compatible with induction appliances.
If problem persists, contact your nearest Service Centre.
- E1** The IGBT has over-heated.
The temperature of the cookware has exceeded 270°C. Switch appliance off, and allow to cool down.
If problem persists, contact your nearest Service Centre.
- E2** The heat-sensor is faulty.
Contact your nearest Service Centre.
- E3** Supply Voltage is too high.
Switch off power at the plug point to cease electrical connection. Use a different plug point when trying to use the unit for a second time.
If problem persists, contact your nearest Service Centre.
- E4** Supply Voltage is too low.
Switch off power at the plug point to cease electrical connection. Use a different plug point when trying to use the unit for a second time.
If problem persists, contact your nearest Service Centre.
- E5** Overheating- general appliance overheating.
Switch appliance off, and allow to cool down.
If problem persists, contact your nearest Service Centre.
- E6** Induction intensity is too low.
Contact your nearest Service Centre.
- E9** Internal loose connection.
Contact your nearest Service Centre.



Snappy Chef offers a 24-month limited walk-in repair warranty on all appliances. Limitations include coverage of only working parts, which excludes glass-tops and base covers.

*Additional limitations may apply to products categorized as domestic.

Exchange Policy

Induction Appliances

Any induction appliances proven to be faulty, not working, or damaged within seven (7) work days from purchase will be exchanged for new appliances for the same make and model. No original invoice- no exchange.

Warranty Policy

Domestic Induction Appliances

In addition to the walk-in 7-day exchange option on all induction appliances, Snappy Chef will guarantee all working components of the Snappy Chef induction appliances for a period of twenty four (24) months.

This excludes replacement of:

- the glass-top
- the base cover
- and any part damaged by negligence and/or misuse.

Important Note

Should any indication of industrial use be found when repairs are being made, the warranty period will default to 3 months.

Any appliances submitted for repairs, found to have been neglected in terms of cleaning & maintenance WILL NOT be considered for repairs under warranty.

Full warranty terms available on snappychef.co.za/warranty-policy

Contact Details

Snappy Chef® is a registered trademark of and all products are manufactured,
branded and packed for

Snappy Chef Trading (Pty) Ltd

2017/087902/07

P.O. Box 100499
Moreleta Plaza
South Africa
0167

012 940 8196
info@snappychef.co.za

www.snappychef.co.za

This document is subject to the general disclaimer as found at
snappychef.co.za/terms-of-service, and may be altered or deemed invalid
without prior notice.