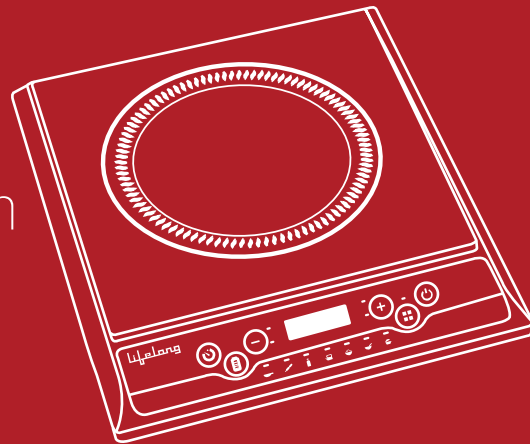


Lifelong

KITCHEN

MAKING IT POSSIBLE

Lifelong Inferno Induction Cooktop VX



7-Preset
Cooking Modes



Safety
Sensor



Anti Skid
feet



Pan Sensor
Technology

**1 YEAR
WARRANTY**

Welcome to Lifelong Family

Dear Customer,

Congratulations on purchasing Lifelong Induction Cooktop and a warm welcome in the Lifelong family.

At Lifelong, we take pride in developing quality products for your home, health and happiness. Through constant innovation in our products, we have been able to develop a wide spectrum of products across Home, Kitchen, Grooming and Wellness categories.

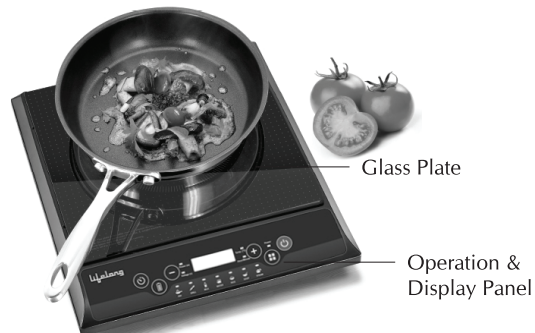
We strive to enrich the lives of the modern consumer every day. Keeping that in mind, we have offered all our products at a fair and honest price.

We hope that the Induction Cooktop serves you and your family's needs without any hassles. Thanks again for becoming a part of the Lifelong family. Enjoy using the product!

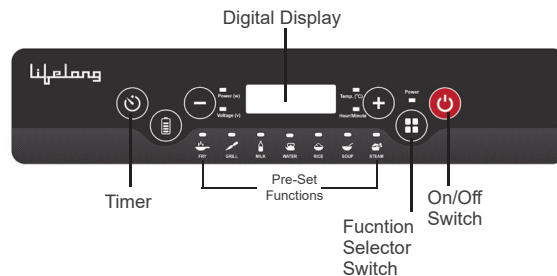
In case of any other queries you can contact our customer service we assure you to help you in case of any issues

Warm Regards,
Lifelong

IDENTIFY YOUR INDUCTION COOKER



OPERATION & DISPLAY PANEL



HOW INDUCTION COOKING WORKS

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

INDUCTION COOKING ADVANTAGES

- It is a powerful cooking medium, just like or even better than gas.
- Instant & 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.
- 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.
- High safety no open flames, no fire hazards, no gas leakages. The glass top stays cool that means no burnt fingers or hands.
- Once you take the cookware off the hotplate, the device automatically switches to standby mode.
- The device detects whether suitable cookware is placed on the hotplate. If this is not the case, no energy is transmitted.








- 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 COOKTOP

- Check the device for visible damage.
- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- 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.
- Do not place the induction Cooktop next to devices or objects which react sensitively to magnetic field (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction Cooktop next to open fires, heater or other sources of heat.
- 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.
- 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 COOKTOP

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
 FRY	1200w	Timer & power adjustable setting
 GRILL	240°C	Timer, adjustable 60° - 280°, 60° keep warm only
 MILK	60°C	Pre set / only on keep warm mode / 'OFF' After 20 min.
 WATER	1400w	Pre set / no adjustment / 'OFF' After 13 min.
 RICE	700w	Pre set / 5 min. 'ON', 3 min. 'OFF', 4 min 'ON', then keep warm / 'OFF' after 45 mins.
 SOUP	1100w	Pre set / Continues 'ON' - 12 min., then keep warm mode for 1 hr 48 min. / 'OFF'
 STEAM	1000w	Timer & adjustable power setting upto 300w keep warm mode only

240 minutes Timer, Temperature Range 60°C to 280°C

Fry: This is a function designed for frying vegetables etc. During cooking the temperature and time can be adjusted as per requirement.

Grill: Preset temperature, can be adjusted.

Milk: This function is designed to keep the milk warm. In case you change the Power level. Please supervise the boiling otherwise the milk may spill over.

Water: This function is used for boiling purposes.

Rice Cooking: Take a cup of rice, soaked for half an hour. Put the rice along with 2 cups of water into the pan. Switch on the cooktop. Select the rice function. After the stipulated time, the induction cooktop switches to keep warm mode.

Soup: Take 4 cups of soup stock in a pan. Select the soup function. After the set time, the cooktop switches to keep warm mode.

Steam: This function is used for steam purposes. Note: The results may vary depending on the power supply, quality of ingredients and the amount of water.

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 to keep warm mode.

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, Grill and steam function Fry functions.

The temperature can be set manually (from 60° C to 280° C) using the (+) and (-) buttons. The set temperature level is displayed on the digital screen.

SUITABLE AND UNSUITABLE COOKWARE FOR INDUCTION COOKING

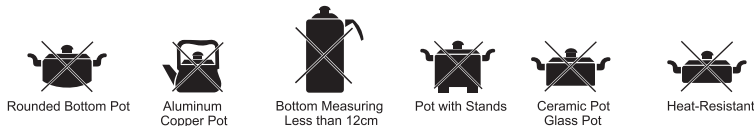
Suitable Cookware

- Pots and pans with magnetic bottom, as stainless steel pots with iron bottom, cast iron enameled pans.
- Flat-bottom pans and pots with a diameter of 14 to 20 cm with magnetic bottom.
- Max. Weight pot and content should not exceed 6 kg.



Unsuitable Cookware

- Pots/pans with a diameter of less than 14 cm.
- Ceramic pots, heat-proof glass.
- Copper pots and pans, aluminum pots and pans.
- Cookware with feet.
- Containers with a curved bottom



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	Plate surface temperature sensor short-circuited: empty pot/pan heating leads to too high temperature	Please wait for some minutes until the unit cools down. Please check pot/pan.
E4	Plate surface temperature sensor open	Please contact the supplier or go to a qualified service center.
E5	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, then can restart.
E6	IGBT temperature sensor open.	Please contact the supplier or go to a qualified service center.
E0	Coil panel is not connected well, circuit mal function.	Please contact the supplier or go to a qualified service center.
	No pot/pan on the plate. Non-usable pans on the plates	Put suitable cooking Utensils on the plates.

SAFETY PRECAUTION

- The hotplate surface is made up of temperature-resistant toughened ceramic glass. However necessary precautions in handling of glass are very important. The breakage of glass due to any reason is not covered under guarantee.
- 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.
- 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.
- 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.
- Do not place any magnetics objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- In order to avoid overheating, do not place any aluminum foil or metal plates on the device.
- Warning: Please do not put the induction cooktop on an iron / steel board, while operating. Due to electromagnetic reason, the iron / steel board may heat and damage the bottom of the induction cooktop.

- Do not insert any objects like wires or tools into the ventilation slots. This may cause electric shocks.
- Do not touch the hot surface of the ceramic field. Please note the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate.
- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
- If you do not use the device for an extended period, we recommend you disconnect it from the electric outlet.
- Never touch the device and the power plug with wet hands.
- Do not connect the device to the same outlet with other devices. Connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- 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.

- Warning: This appliance is not intended for use by persons (including children) with limited physical, sensory or metal abilities or who lack the necessary experience and /or skills unless these persons act under the supervision of a person responsible for their safety should be instructed by such a person on how to use the appliance.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- 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!
- 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.

Your Induction Cooktop 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

- Unplug the power prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.

- To protect yourself from electric shock, never immerse the device, its cables and the plugin water or other liquids.
- Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
- Do not use any petrol products as they may damage the plastic parts and the casing/operating panel.
- 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.
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.
- Make sure that the device was properly cleaned before storing it in a dry place.

SPECIFICATIONS

Model No. : Inferno VX	Temperature Range : 60°C TO 280°C
Power: 2000 Watt	Connection : 220-240V AC 50 Hz
Dimensions L x W x H : External Dimensions – 330 x 280 x 59 mm	

Terms and Conditions:

1. This warranty is void if:
 - a. The completely filled warranty card is not presented at the time of servicing the product.
 - b. The product is not operated according to the instructions given under the user manual.
 - c. Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
 - d. Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
 - e. Product label specifying the model number, serial number and production code has been removed and altered.
 - f. Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
 - g. Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
 - h. Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.
2. Repairs or replacements will be carried out by authorized service provider.
3. During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised servicer.
4. All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.

5. Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the law.
6. Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
7. However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
8. No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not reply on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

Manufactured for & Marketed by :
Lifelong Online Retail Private Limited

For queries and complaints:
please contact: customercare@lifelongindia.com
www.lifelongindiaonline.com

Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

All Lifelong consumer products are covered against manufacturing defects from them date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: customercare@lifelongindia.com

Customer Details

Name: _____

Address: _____

Home Number: _____

Office Number: _____

E-mail Address: _____

Product Details

Model No.: _____

Serial No.: _____

Purchase Date: _____

Invoice Number: _____

Online Site: _____

Please log onto to www.lifelongindiaonline.com and complete the online warranty form with your personal and product details within 14 days.