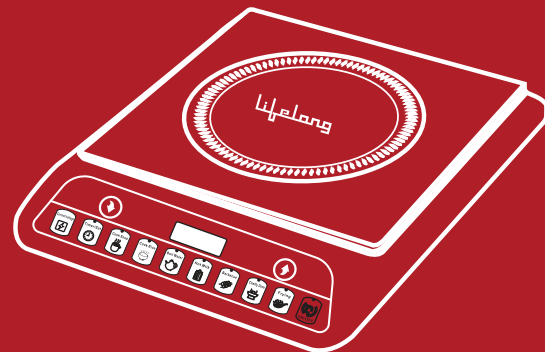


Lifelong

KITCHEN

MAKING IT POSSIBLE

Lifelong Inferno Induction Cooktop 2000W



7-Preset
Cooking Modes



Safety
Sensor



Anti Skid
feet



Pan Sensor
Technology

**1 YEAR
WARRANTY**

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.

Terms and Conditions:

1. This warranty is void if:

- The completely filled warranty card is not presented at the time of servicing the product.
 - The product is not operated according to the instructions given under the user manual.
 - Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
 - Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
 - Product label specifying the model number, serial number and production code has been removed and altered.
 - 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.
 - Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
 - 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.
- Repairs or replacements will be carried out by authorized service provider.
 - 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.
 - All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as will as any other expenses and incidentals will be borne by the consumer.

- 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.
- 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.
- 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.
- No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely 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
 Made in China
 For queries and complaints:
 please contact: customer@lifelongindia.com
www.lifelongindiaonline.com

PRODUCT FEATURES

FEATURES	Inferno Induction
Reliable Tact Switch operation	Yes
Auto Detection	Yes
Auto Cool Function	Yes
Under Voltage & Over voltage protection	Yes
Anti Magnetic Glass plate	Yes
Variable Heat level for customized Indian cooking	7 levels
Intelligent preset functions	Yes
Digital Timer Display	Yes
Input Voltage Display	Yes
Electricity Reading	Yes

PRODUCT FEATURES

- 1) Air Vent
- 2) Power Cord
- 3) Glass Top
- 4) Cooking area
- 5) Control panel
- 6) 7 segment display



COLOURS	BLUE
Rated Power (W)	2000 W
Voltage/ Frequency	220-240 VAC / 50 Hz

NOTE: DESIGNS & SPECIFICATIONS ARE SUBJECTED TO CHANGE WITHOUT PRIOR NOTICE.

KNOW YOUR INDUCTION



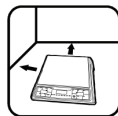
ATTENTION: Before use, please check for the plug and socket are in good condition. Before positioning the pot, please clear off marks/dirt from pot surface & glass panel. Put pot at the centre & never put empty pot on glass panel.

POWER & FUNCTION SELECTION

- Plug in induction cooktop into power supply into supply and switch on. Short sound is heard & Mains voltage is displayed as eg U 230. This is standby mode.
- Press "ON/OFF" switch and unit will switch on to "MANUAL" mode by default. Press "MENU" switch repeatedly for desired cooking options. Once desired cooking function is selected unit will start to operate on set cooking functions.



In use, never leave it unattended for a long time. If leaving is necessary, make sure that water inside the pot can prevent dry-burning due to excessively little water from damage to the pot.



Never use the induction cooktop in narrow space, and do not have foreign objects to block the air entry and air vent, as this may affect radiation.

PRODUCT DISPOSAL GUIDELINES

For the purpose of recycling to facilitate effective utilization of resources, please return this product to a nearby authorized collection center / registered dismantler or recycler while disposing off this product. In case of further assistance, you may contact nearest authorized service center.

SPECIAL ATTENTION



During and after using the induction cooktop, keep it clean. Prevent the machine from insects, dust and damp and stop black beetles from entering and causing short circuit; when not in use for a long time, it is recommended to be stored in a plastic bag after cleaning.



Never splash water or soup into the induction cooktop to prevent the circuit board from shorting.



After using, unplug the unit to avoid damage to electronic elements or even fire due to long-term on-position. After the ceramic panel cools, clean it with soft cloth dipped with little detergent rather than water.



It is recommended to use a high-power socket rather than a defective one. Do not share a socket with high-power appliances such as air conditioners and electric stoves to avoid over-current from causing fire.



Never use this induction cooktop on a table or bottom plate made of iron or stainless steel, as this may cause burning of the unit.



Because the bearing of the ceramic panel for the induction cooktop is limited, never put too heavy objects on the ceramic panel, as this may cause damage to the plastic lid and ceramic panel.

TEMPERATURE/POWER ADJUSTMENT

- If, after selection of a function, to adjust power, press "+" or "-" key.
- Individual function may be & limited in power adjustment because of effect on cooking.
- For some functions, the induction cooktop can, during heating, control its temperature automatically based on cooking effect.

TIMER ADJUSTMENT

- If no timing is conducted or there is no such function the induction cooktop will heat based on default cooking time.(for detailed time duration, refer to "Cooking mode instructions")
- To adjust the cooking time press "Time/Preset" switch, after the numbers on the display screen flash, press switch to carry out the timing adjustment.
- When adjustment is finished, the number on the display will be shown after blinking for 5 secs.The induction cooktop will start counting down.
- After work time elapses, the cooktop will shut down automatically. To shut down ahead of time; press "ON/OFF" switch.

TEMPERATURE AND TIME CAN BE ADJUSTED

- After work time elapses, the cooktop will shut down automatically. To shut down ahead of time; press "ON/OFF" switch. Preset time adjustment When the unit is connected to main supply, a short audible signal is heard and led for "ON/OFF" switch glows.
- For the purpose of delay start, press "timer/preset" switch "0000" will start blinking.

- Press "" or "" switch to adjust timings. Timing can be adjusted from 1Min to 23Hrs 59Min.
- After the adjustment of desired timing, set timing will blink for 5sec & the time will be registered. •After the time adjustment, default manual mode is selected. To change, press desired cooking function to be used as per requirement. After the countdown time elapses the induction cooker will resume heating automatically.

MAINTENANCE

1. Clean after every use Before cleaning, disconnect Plug and wait till the cooktop cools down completely.
2. Clean the outside body of cooktop and the control panel with a damp cloth.
3. Do not wash or immerse Cooktop in water
4. Use clean Pots Nessler to avoid discolouration or stains on the ceramic Plate.
5. To Clean the ceramic plate, first wipe it with a wet cloth or sponge using water & mild detergent Finally wipe it dry with a soft damp cloth.
6. When not in use for a long time, please unplug the unit and protect against dust & insects.

COOKWARE KNOWLEDGE

Use the Recommended Cookware for efficient cooking.



Stainless Steel Pots
with magnetic base



Enamelled SS Kettles
with magnetic base.



Iron Kettles



Iron Pans

- Min Diameter of Pan/Pot - 120 mm, Max Diameter of Pan/Pot - 200 mm.
- Material - Iron, SUS304, SUS430



Never have a child to operate this unit alone so as to avoid any dangers such as scalding.



A person wearing a heart pacemaker shall consult a doctor before using this product.



Avoid using great force to strike the ceramic panel as this may cause damage. In the event of damage, please stop using, and send it to a service facility for repair.

IMPORTANT SAFEGUARDS



Do not use this unit on a carpet, table cloth or tissue, as this may block the air entry and air vent and affect radiation caution from the cavity.



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.



The adult should supervise the children in order to make sure the children can Warning not play with the appliance.



Metal objects such as knife, fork, spoon and lid should not be placed on the surface of glass panel, because they may Warning become hot.



This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices Warning and other working environments; -farm houses;-by clients in hotels, motels and other residential type environments; bed and breakfast type environments.



If the supply cord is damaged, it must be replaced by a special cord or assembly Warning available from the manufacture or its service agent.

ATTENTION

- Caution** Please use an individual socket of more than 10A, and never use a universal socket or share a socket with other appliances.
- Caution** During the use, the induction cooker shall be placed horizontally, with at least 10 cm from its sides and back to the wall.
- Prohibit** Never use the induction cooker in high temperature environments such as near a gas stove or kerosene stove.
- Washing prohibited** Never directly wash the induction cooker with water so as to avoid dangers.
- Prohibit** Be sure not to insert foreign objects such as an iron wire or block the air vent and air entry so as to avoid dangers.
- Prohibit** Never heat the iron piece on the ceramic plate so as to avoid any dangers due to high temperature.
- Warning** For sealed foods such as canned goods, please do not heat them before opening their covers so as to avoid any dangers of explosion due to heating expansion.
- Prohibit** Never use the induction cooker on a gas stove (magnetic force lines may heat iron parts of the gas stove) to avoid accidents.
- Prohibit** Never contact the control panel with a sharp article to prevent from any damage such as crack to the control panel.
- Prohibit** Never place the induction cooker on any metal (iron, aluminum, etc.) platform, including a non-metal cushion less than 10cm on the upper pad.
- Prohibit** Never have the induction cooker to work without food inside, otherwise its operational performance may be affected and even danger may happen.
- Caution** The induction cooker shall be cleaned regularly to prevent foreign objects from entering the fan. This can influence the normal work.
- Touch prohibited** Never touch the ceramic panel when it is in use.
- Caution** If the power cord is damaged, it must be replaced by a special one.

Do not use



Convex bottom Pots



Pots with stands



Aluminum /Copper Pots



Heat-resistant Glass Pots

OPERATION FUNCTIONS

FUNCTION	PROCEDURE
MANUAL (Default Function)	When "Manual" is selected, "1600" indicating the wattage is displayed. Wattage adjustment can be done from 200W to 2000W by using M or' key. Cooking time can be adjusted from 1 min to 3Hr.Default cooking time is 2Hr.
FRY	When the "Fry" function is selected, "270°C" indicating the wattage is displayed. Temperature adjustment can be done from "60°C" to "270°C". Cooking time can be adjusted from 1 minute to 3Hr.Default cooking time is 2Hr.
ROTI/DOSA	When the "Roti/Dosa" function is selected, "200°C" indicating the temperature is displayed.Temperature adjustment can be done from "60°C" to "270°C". Cooking time can be adjusted from 1 minute to 3Hr.Default cooking time is 2Hr.
CURRY/SABJI	When the "Curry/Sabji" function is selected, "2000" indicating the wattage is displayed. Wattage adjustment can be done from "200W" to "2000W". Cooking time can be adjusted from

	from 1 min to 3Hrs.Delayed timer setting can be done for 1,in to 23:59Hrs. Default cooking time is 25min continue,95min ON/OFF.
NOODLES	When the "Noodles" function is selected, "1800" indicating the wattage is displayed. Wattage adjustment can be done from "200W" to "2000W".Cooking time can be adjusted from 1 minute to 3Hrs.Default cooking time is 15min.
MILK/TEA	When the "Milk/Tea" function is selected, "1600" indicating the wattage is displayed. Wattage adjustment can be done from "200W" to "2000W".Cooking time can be adjusted from 1 min to 3Hrs.Default cooking time is 12min continue,23min ON/OFF.

TROUBLE SHOOTING

SYMPTOM	ERROR
Vessel size is not suitable or no vessel	E0
Input voltage is low (125±10V)	E1
Input voltage is high (270±10V)	E2
Temperature under the glass is high	E3
IGBT temperature is high	E4
Sensor under IGBT is open / short	E5
Sensor under glass is open / short	E6




Problem	Possible cause
There is audible signal & display shows "EO" blinking	<ul style="list-style-type: none"> • Please check if pot is kept on cooktop or Non induction compatible pot is placed or Pot is placed at centre of cooktop plate
Stops heating during use	<ul style="list-style-type: none"> • Please check if surrounding temperature is very high. • Check if the air inlet/outlet is covered. • Set time/default time has lapsed.
No response from switch/key	<ul style="list-style-type: none"> • Please check if plug is properly plugged.
Abnormal noise during use	<ul style="list-style-type: none"> • Please check if noise is from cooling fan.

The above are indicators of common failures. If the problem persists call customer care. Please do not disassemble the unit to avoid any danger and damage to the induction cooktop.

IMPORTANT SAFEGUARDS

Read the Instruction Manual carefully before use.
Close supervision is necessary when appliances are near children.

IMPORTANT SAFEGUARDS

-  • Operate carefully in accordance with the requirements.
-  • Such operation is not allowed.
-  • Be sure to operate like this.