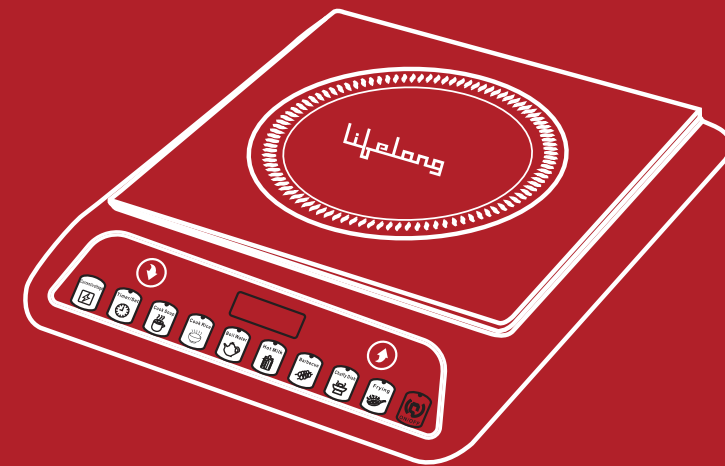


Lifelong

KITCHEN

MAKING IT POSSIBLE

Lifelong Inferno Induction Cooktop 1400W



7-Preset
Cooking Modes



Safety
Sensor



Anti Skid
feet



Pan Sensor
Technology

**1 YEAR
WARRANTY**

Dear Customer:

Thank you very much for purchasing our microcomputer induction cooker. The Company induction cooker is manufactured with advanced induction technology and production technique. It contains specialties such as wide range of power adjustment and advanced functions. The cooker has reasonable design and beautiful appearance. It can bring you much more warm atmosphere when ever it is put in your kitchen. The cooker has many functions such as fried, hotpot, stir-fried, rice-making, soup-making, brew up, steam heating, warm milk, preset timing, adjust key, power consumption. Thermal efficiency is to 93%. In order to enable you have a better knowledge of these functions and proper use of this product, & to better enjoy the modern life. Please read this manual carefully before use.

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Introduction of product

With the advanced technology, The main properties indicators are superior to the national standards. This enable our products to satisfy the various cooking habits. It only takes you little time to cook everyday. Our products are safe and reliable to operate by adoption of unique microcomputer error finding system. When using this cooker, there is no Visible fire, smoking and exhaust gas caused by traditional cookware. This cooker make your family safer and healthier and give you a cleaner kitchen. It is a perfect environment protection product.

Product features:

- 1: High efficiency & energy-saving.
The product can reduce the heat loss during the process of Energy exchange because of a high-efficiency way.
- 2: Healthy & Environment friendly
When cooking, it produces no smoke, fire, noise, toxic and exhaust gas, and has no any interference to the home appliances, healthy and environment friendly cooked. It is much safer than traditional cookware.

Automatic safety protections

1. If there is no pot on the cooker. It will be power off in 1 minute.
2. Auto protections will start when the bottom diameter of the pot is less than 8cm.
3. Auto protections will start when dry burning or no operator long time.
4. Auto protections will start when the pot's temperature is too high.
5. Auto protections will start when the voltage is too high or too low.
6. Auto protections will start when any error occurs.
7. Auto protections will start when the current is too strong.
8. Auto protections will start when EMI pulse wave surges.
9. Auto protections will start when temperature is too high inside the cooker.
10. Lightning protection.
11. Auto protections will start when the sensor is in open or short-circuit.
12. Auto protections will start when the coil is open or short-circuit.
13. Auto protections will start when dry burning.
14. Auto protections will start if the bottom of pot is too uneven.
15. Auto protections will start if the IGBT is in too high temperature.
16. After power off, delay radiation protection will work automatically.

Trouble code display automatically

- E0: No suitable pan or no pan on the stove
E1: Low voltage protection
E2: High voltage protection
E3: The top sensor short circuits or over heating
E4: The top - sensor circuit opening
E5: IGBT high temperature protection
E6: IGBT sensor circuit opening

Trouble and remedy

Trouble phenomenon	Remedy
No 'b' alarm when inserting plug into socket. Press 'on/off' key Indicator is not on	Is plug and socket in good connection? Do switch, socket, fuse or cable work well?
Heating, frying and baking indicator is not flash and power indicator is on but not heating, 'hh...' alarm appears and cooling fan is working.	Is cooking utensil suitable? Is the diameter of pan's bottom more than 12cm? Is the cooking utensil set in the middle of ceramic plate?
Heating shut off during use	Does it reach at selected temperature under warm state? Are the air inlet or outlet jammed? Is the induction cooker body temperature too high? The protection system is working. It will be taken several minutes to confirm.
Can not control temperature during use	Is waking mode is right? The bottom of cooking utensil is even?
Please don't have individual repair to avoid danger or damage to induction cooker. If there is damage in cable, it should be replaced by specialized cable by Professional person to avoid danger.	

layer.

Shape: The pot should be even in the bottom with a diameter from 12cm to 26cm.



2. Vessels that can't be used

Material: galvanized iron, ceramic, glass, aluminum and copper

Shape: the bottom of pot is too uneven with a diameter less than 12cm. It will damage the cooker if the bottom of pot is over 26cm.



Attention

- § Once the power was damaged must be repaired and replaced by our factory or professional engineer.
- § The power plug should be inserted in specialized socket over 15A/220V. More than one electric appliance share one socket is forbidden.
- § Put induction cooker flatly. Leave 10cm space between induction cooker edges and wall.
- § Don't use induction cooker in wet or high temperature environment.
- § Don't flush induction cooker directly to avoid insulation damage.
- § Don't insert metallic object or other similar object into the air inlet or air outlet to avoid electric shock.
- § When Heating closed pot, Please remove the lid first to avoid danger.

- § When heating open, please open the lid first to avoid danger of explosion.
- § Avoid cracking the black crystal plate. In case of breaking of the plate, Please switch off at once and send it to appointed maintenance place.
- § Don't put foil paper on the surface of black crystal plate to heat, otherwise, it will cause the danger.
- § Don't place metal piece, paper, cloth or other flammable objects on the plate surface to heat, avoiding the danger of fire.
- § Dry burning is strictly not allowed.
- § Don't put this machine together with the gas stove or coal stove.
- § Don't wash this machine directly with water to avoid the damage to the insulation of this machine.
- § When using this product, make sure supervision is there. Switch the power off when the product is not in use.
- § Don't put induction cooker on the iron of the table during working, otherwise, it will block the outlet.
- § Don't touch the ceramic plate with hand after just using because of high temperature on it by itself bottom.

Cleaning and Maintenance

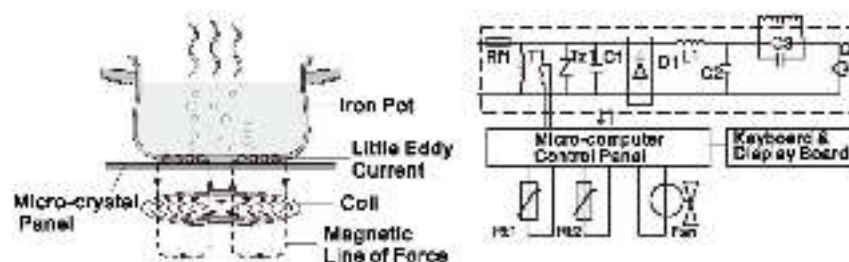
Before cleaning, Please pull out the plug. Start to clean after the ceramic plate is cool enough.

1. Use a soft cloth to clean the ceramic plate and the control panel when it is dirty.
2. For the oil dirt, Use a soft wet cloth with a few cleaning paste or neutral cleaning agent specific for the cooker. Then clean it completely with a soft wet cloth. Please remember not to use some hard brush to cleaning the cooker surface.
3. Use a soft dry cloth to wipe the cooker body and you can clean the air intake and vent with a soft brush or vacuum cleaner.
4. A bad contact between plug and socket will lead to the damage to the cooker, so please check the contact before use.
5. It is forbidden to pull out the plug when the cooker is working. You should press 'on/off' key first, and then pull out the plug.
6. Preset time from '00:01' minute to 24 hours.
7. When preset time is over, the output of power will be on, and the cooker will complete the work automatically followed the preset procedures.
8. The power consumption will be display on the window if you press the 'power consumption' key when the cooker is working. The data will be disappear if the cable is pulled off from the socket.
9. The cooker will be shut off if you press the 'on/off' key when it is in use.

Operating Principle

The induction cooker adopts the heating principle of induction of electric current in the magnetic field. Magnetic field will appear when the electric current passes through the coil, and when the magnetic lines of force in the field pass through the bottom of an iron pot, numerous eddies current will be produced to enable the bottom of the cooker to be heated in a natural way at a high speed thus to cook the food.

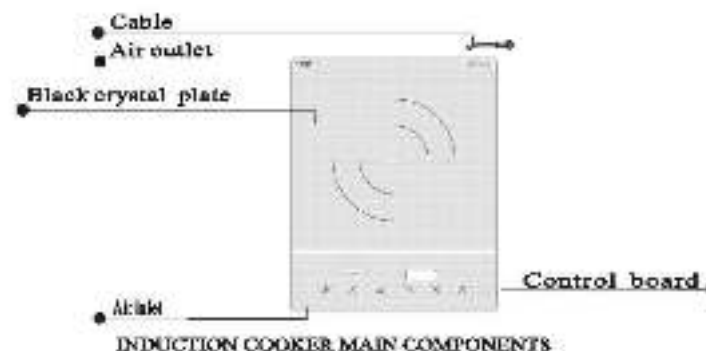
Electric Principle Fig



Working Principle of Innovated Heating Concept

Electrical schematic diagram

Components:



INDUCTION COOKER MAIN COMPONENTS

REMARK: Children should not use this product, or should be used under the guidance of adult supervision.

*Our product is not ready for the one who is weak, unresponsive, or psychologically wrong, including children, except under the guidance of people who is responsible for him to use safely.
*Children should be supervised, so that they won't play with the product avoiding accidents happening.

Function description

Hand function: press hand function to cooking, press "+" key and "-" key to adjust firepower of the induction cooker; all key of hand function can timing time.

Auto function: press auto function to cooking. Auto function of the induction cooker can be as per the food of the temperature in the boiler to auto control firepower, the function can't adjust firepower and timing shutdown, but can be preset start.

Attention: The functions described below are all series of the induction cooker in our company. But Not necessarily all settings and functions in Actual products All products must be practical.

1.ON

a) Insert the cable plug into socket

b) Please clean up water, smeary and any other bur on the surface of the induction cooker before put boiler on it.

c) Please put the cooker the center of the induction cooker. Not to put empty pot on it to heat.

d) Press "on" key, the induction cooker will be start "hot-pot" function to heat

e) Press "on" key, the induction cooker will be alarm and display window displays "EO" in one min. and AUTO shutdown if nothing put on it.

2.Function select

a) In the start of cooking, press the relevant function key will into the relevant function to cooking

b) Please check the relevant of cooking function in the Manuals.

3.Firepower adjustment

a) Select hand function, press "+" "-" to adjust the firepower

b) Several Function have limit firepower to cooking purpose.

c) In the auto intelligent heat function, the induction cooker will be according to CPU preset process to auto control firepower so that finish cooking mission.

4.timing shutdown /preset start

a) 2 digital display type of the induction cooker if not to timing operation, It will be default to heat time to heat

b) Timing shutdown: In the heating function, digital indicator (twinkling,

Press your required heating time, setting finished, the indicator will be steady displays twinkling 5 second later. The induction cooker will be countdown timing heating until auto shutdown of the time. Timing shutdown time is 1-180min. 2 digital display type is 99min.

c) Preset start: auto function, Press "preset time" to adjust required time to start, the digital indicator will twinkling 5 second, then, the induction cooker will countdown until auto start of the time, Booking the longest 24 hours

5.shutdown

a) In the state of timing, the time is up after the induction cooker will be auto shutdown.

b) In the state of auto function, the induction cooker will be shutdown after finish cooking according to CPU preset process

c) When you want to early put off, please press "on/off" directly

6.Lock

a) Lock: press "lock", it will be locked in the 3 second. Press anything will not be changed

b) Unlock: in the state of "lock", press lock key for long time to unlock

c) The induction cooker will be not any operation after unlock.

d) In the auto function, you had better press lock key to avoid wrong operation

7.Electricity/voltage

a) In all function of the induction cooker, press "electricity" to check the electricity, 4 digital indicator displays electricity for 5 second

b) You press this key while can select any other function to cooking

c) Electricity/Voltage in one key, press first times display voltage for the 5 second, press again displays electricity for 5 second

The functional model:

1. Hot-pot: auto function. The cooking model apply to boiled and other heat model, in the heat processing, you can adjust timing and firepower. When nothing in the pot or boiler to heat or unwanted high temperature, the induction cooker will be auto protection or shutdown

2. Warming: auto function. After starting, select "warming" and 4 digital displays "AUTO". The induction cooker, it will auto control firepower, after reaches certain temperature will be Intermittent heating. Keep warming temperature 60-80C. Warming time is 60 min. The function can preset start, but can not to shutdown and adjust firepower.

3. Boiled: auto function. Put the boiler on the center of induction cooker (specialized boiler within 3L water) press "boiled" function, 4 digital indicator displays "AUTO". It is the biggest firepower to heating, auto shutdown after boiled for 5 min later.

4. Rice making: auto-function. You had better choose specialized rice boiler or pot. Press "Rice making" key to cooking. Please put rice boiler on the center of induction cooker. 4 digital indicator displays "AUTO". After the induction cooker will be use small fire to heat, it will auto start rice making control process by CPU preset. In the certain of temperature, the induction cooker can be auto control firepower and Intermittent heating until rice cooked. rice making function time is 30 min. the function can not be adjust firepower and can not to use pressure cooker to auto cooking, but can use hot-pot function to cooking look cared by people.

5. Barbecue: cooking function. It is apply to Barbecue and other high-temperature cooking. In the cooking, you can adjust time and firepower, after the temperature of food in the boiler reaches setting temperature, the induction cooker will be Intermittent heating or stop heat again after the temperature fall.

6. Conjee making: auto function. Press this key that 4 digital indicator displays "AUTO" function. The induction cooker will be use big fire to heat, after reaches the certain temperature, it will auto change to Intermittent heating until cooked. Then, use small fire to Intermittent heating for some time, at last, keep warming until finished. Conjee making time is 90 min. the function can be preset start but can be not to timing shutdown and adjust firepower.

7. Warm milk: auto function. Press "warm milk" key, 4 digital Indicator displays "AUTO". The induction cooker will be auto control to heat. After reaches certain temperature, it will Intermittent heating to keep warm milk 60-80 C. Warm milk time is: 20 min. the function can be preset start, but can be not timing shutdown and adjust firepower.

8. Stir-fry: cooking function. It is apply to Barbecue and other high-temperature cooking. In the cooking, you can adjust time and firepower, after the temperature of food in the boiler reaches setting temperature, the induction cooker will be Intermittent heating or stop heat again after the temperature fall.

9. Warm wine: auto function. Press "warm milk" key, 4 digital indicator display "AUTO". The induction cooker will be auto control to heat. After reaches certain temperature, it will Intermittent heating to keep warm wine 60-80 C. Warm wine time is: 20 min. the function can be preset start, but can be not timing shutdown and adjust firepower.

10. Soup making: auto function. Press this key that 4 digital indicator display "AUTO" function. The induction cooker will be use big fire to heat, after reaches the certain temperature, it will auto change to Intermittent heating until cooked. Again, it will be use small fire to Intermittent heating for some time, at last, keep warming until finished. Soup making time is 90 min. the function can be preset start, but can be not timing shutdown and adjust firepower.

11. Braise heating: Press this key that 4 digital indicator display "AUTO" function. The induction cooker will be use big fire to heat, after reaches the certain temperature, it will be auto change to small fire to Intermittent heating until cooked. Braise heating time is 60 min. this function can be preset start but can be not timing shutdown and adjust firepower.

12. Steam heating: press the key that 4 digital indicator displays "AUTO" function. The conduction cooker will be use big fire to heat, after reaches the certain temperature, it will auto change to small fire to steam heating until cooked. Steam heating time is 60 min. this function can be preset start but can be not timing shutdown and adjust firepower.

13. Fry: cooking function. This function is Apply to fry and other high-temperature cooking. In the cooking, you can adjust the time and firepower, after the temperature of food in the boiler reaches setting temperature, the induction cooker will be Intermittent heating or stop heat again after the temperature fall.

14. Tea making: press the key, 4 digital indicator display "AUTO". the induction cooker will be use big fire to heat, After reaches the certain temperature, it will auto change to small fire to Intermittent heating and keep warm. Tea making time is :60min The function can be preset start but can be not to timing shutdown and adjust firepower

15. Intelligent fire: intelligent fire is applied to keep warm with small fire, the function can operate soup making, rice making and so on. Please use big fire make it boiled, then use "Intelligent fire" to steam heating or braise heating.

Selection Of Induction Cookware

Vessels that can be used

Material: iron, enamel, stainless iron, iron casting and heatresisting glassware with magnetic conduction

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

Made in China

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 their 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.