TOSHIBA

Toshiba IC-S19RH User Manual

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USER MANUAL

INDUCTION COOKER IC-S19RH

KEEP WARM SIMMER BOIL





Related Manuals for Toshiba IC-S19RH

Cookers Toshiba IC-R19RH User Manual (26 pages) Cookers Toshiba IC-20R1THK User Manual (28 pages)

Summary of Contents for Toshiba IC-S19RH

Page 1 USER MANUAL INDUCTION COOKER IC-S19RH KEEP WARM SIMMER BOIL...

Page 2: Safety Instructions

I.SAFETY INSTRUCTIONS Warning • This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilties, or lack of experi- ence and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

<u>Page 3</u> Power Cord/Outlet Related • If the supply cord is damaged, it must be replaced by the manufactur- hazard. • nance or relocation and whenever it is not in use. • Make sure to insert the power plug steady to the base. •...

Page 4 Caution, hot surface, The surfaces are liable to get hot during use. • • When frying food with induction cooker, the following precautions caused by overheating of oil temperature. Please do not leave away when frying food in an induction cooker. Frying food with the "frying" menu.

Page 5: Other Matters

• Do not put the IH cooker near water leakage, stove, gas stove and other heat sources. Otherwise, electric shock, electric leakage, furnace deformation and fire may be caused. Other matters • This appliance is intended to be used in household and similar appli- cations such as:

Page 6: Product Introduction

Performance Parameters Applied Rated Dimension Model Weight(kg) voltage/frequency power (mm) IC-S19RH 220-240V \sim 50/60Hz 1900W 360x290x45 2.65 Power cord r r i i e e v v t t n n Ceramic plate Ceramic plate DEEP FRY...

Page 7: Using The Touch Controls

III. OPERATION INSTRUCTIONS Before using New Induction cooker Read this guide, taking special note of the "Safety Warnings" section. Remove any protective film that may still be on your ceramic plate. Using the Touch Controls The controls respond to touch, so you don't need to apply any pressure. Use the ball of your finger, not its tip You will hear a beep each time a touch is registered.

<u>Page 8</u> III. OPERATION INSTRUCTIONS Function After switching on the induction cooker, press the corresponding function button to select the desired cooking mode. Function cooking mode instructions Note: Power in each cooking mode is restricted complying with the cooking requirement and you can use power mode if higher wattage is required. Default Adjustable Default...

Page 9: How To Lock

III. OPERATION INSTRUCTIONS Timer To use the timer, press the "Timer" button. The digital screen will indicate "0:00". During the several seconds, press the "+/-" buttons to adjust the cooking time. Each pressure increase or decrease the time of 1 minute. If you maintain the

button longer, the time will increase or decrease by increments of 10 minutes.

Page 10: Compatible Cookware

IV. COMPATIBLE COOKWARE Iron oil frying Iron kettle Stainless steel pot Iron pan Enamel stainless Enamel cooking Iron plate steel kettle utensil Requirement for pot materials: containing magnetic inducting materials. Shape requirement: plat bottom, with the diameter more than 15 cm and less than 18 cm. After the first use, some white spots would appear at the bottom of the pot.

Page 11: Troubleshooting

Note: Please do not rinse it with water. For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild deter- gent. And then use a soft moist cloth to wipe it until no stain remains.

Page 12: Warranty

VII.WARRANTY If problems occur with the product, please contact our specific repair and maintenance site or service center. • Any problem caused by the following items is not included in the warranty: Damage caused by incorrect use. storing or maintenance by the customer. Disassembling or repairing the appliance by a repair agent that is not appointed by our company, resulting in damage to the appliance.

Page 14 IC-S19RH KEEP WARM SIMMER BOIL...

Page 15 DEEP FRY BOOST...

Page 16 DEEP FRY BOOST...

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Page 18 IC-S19RH 220-240V \sim 50/60Hz 1900W 360x290x45 2.65 DEEP FRY KEEP WARM BOIL BOOST SIMMER CHILD LOCK TIMER PAUSE HOT POT...

Page 19 III. " " " " " ...

Page 22 15 18 60-80°C...

Page 23 " " " " " " E3 E6 EA E7 E8 E1 E2 E4 E5 Eb...

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