



1800W Portable Induction Cooker



User's Manual

Model:CCB18T4ASB

IMPORTANT NOTE: Please read the manual carefully before operating your product. Retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use side handles. Move or lift the burners by their sides after they have cooled completely.
3. To protect against electrical shock do not immerse cord, plugs or any electrical parts in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the induction cooktop outlet when not in use and before cleaning. Allow the cooktop cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacture may cause injuries.
8. Do not use outdoors or while standing in a damp area. Household use only.
9. Do not let cord hang over edge of table or counter or touch surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

IMPORTANT SAFETY INSTRUCTIONS

15. When using this appliance, provide at least 4–6 inches of air space above and on all sides for air circulation.
16. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
17. Do Not Cook on Broken Cook-Top - If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
18. Clean Cook-Top with Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
19. Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.
20. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
Extension cords are available and may be used if care is exercised in their use.
21. If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children or tripped over unintentionally.

IMPORTANT SAFETY INSTRUCTIONS

22. This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/ TV technician for help.

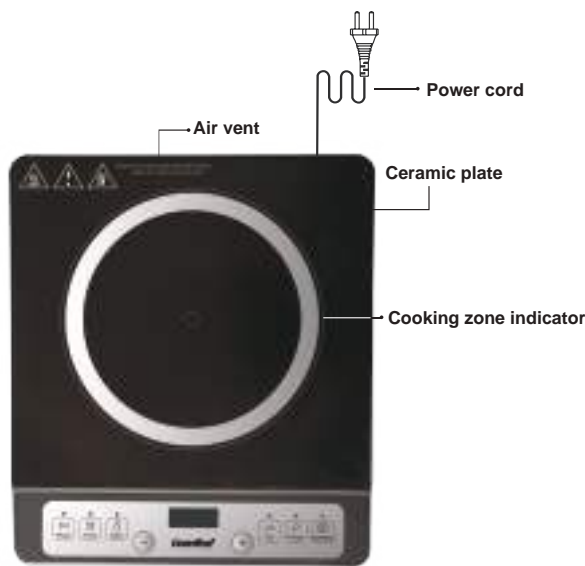
SAVE THESE INSTRUCTIONS.

PRODUCT INFORMATION

Technical features

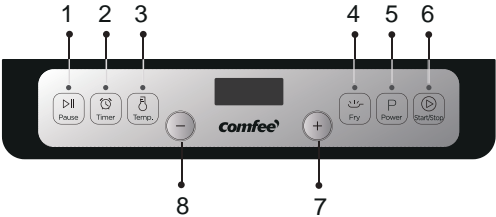
Model No.	Rated voltage	Power adjustment range	Dimension	Weight
CCB18T4ASB	120V~ 60Hz	1800W	H12.99xL11.42xP2.56(in)	6.2lb

Parts and Features



PRODUCT INFORMATION

Control panel:



No.	Description	No.	Description
1	Pause	5	Power
2	Timer	6	Start/Stop
3	Temp.	7	Power regulating control +
4	Fry	8	Power regulating control -








Important Notice

- When unpacking your unit, make sure that you carefully remove all of the packaging materials.
- Before using the appliance for the first time, be sure that it is placed horizontally at least 4 inches away from all sides of the wall, curtains, etc.
- Use an individual socket with more than 15-amp capacity. Never use a universal socket or share a socket with other appliances. If the use of a multiple socket is indispensable assure that those elements respect the limit power. The appliance must be placed on a flat, firm and dry surface. Never move the appliance when it is in process.
- It is normal to hear a noise due to high frequency electromagnetic wave when using the appliance.

PRODUCT INFORMATION

Suitable and unsuitable pots and containers

It's necessary to use suitable pots and containers. Test the pan cookware with a magnet: if the magnet “attracts” to the base of the pan, then it is suitable for induction cooking. Refer to the following description for suitable pots and containers.

Iron oil frying pan	Stainless steel pot	Iron pan	Iron kettle
			
Enamel stainless steel kettle	Enamel cooking utensil	Iron plate	
			

Shape requirement: You can use a pot that has a diameter between 6 and 9 inches.

PRODUCT INFORMATION

Safety features

- **Over-temperature protection.** If the temperature inside the induction cooker body is too high, the appliance will stop heating.
- **Over current or voltage abnormality protection.** When voltage is abnormal or current changes abruptly, the induction cooker will stop. Once the issues are solved, the induction cooker will work again normally.
- **Container detection system.** If a pot is moved during process, the unit will stop heating immediately. The appliance will emit a sound and about 60 seconds it will automatically return to standby mode.
- **Automatic shutdown protection.** When the time selected is reached, the induction cooker will shut off automatically until the user triggers the timer again.

OPERATION

Starting your appliance

1. Place unit on a flat surface.
2. When burner is powered on, the buzzer will sound and the screen will display "-- --", blinking indicator light will illuminate.
3. Your burner is now ready for use.

Never put an empty container on the ceramic plate before switching on the appliance.

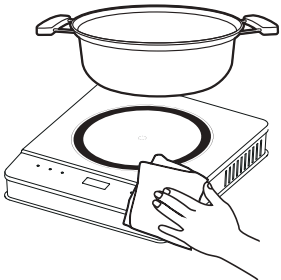
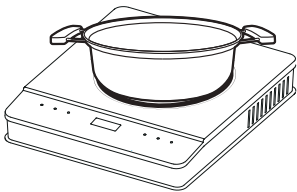
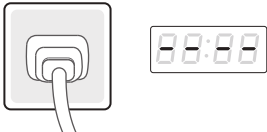
Note:

When the cooktop is working and the pot is removed, the induction cooker will switch off automatically within a few seconds (no more than 60 seconds).

OPERATION

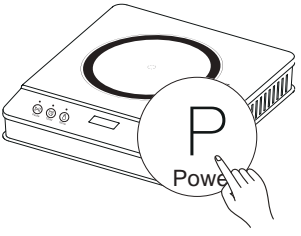
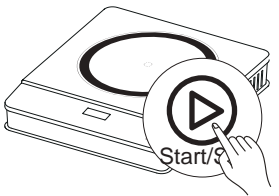


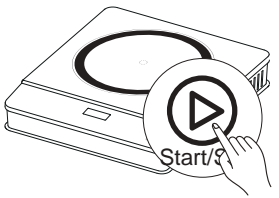
Preparation

Preparation Work

	<p>① Clean the cookware and the induction cooker</p> <p>Please make sure there are no foreign substances such as water and rice grains left at the bottom of the cookware and on the induction cooker.</p>
	<p>② Place the cookware on the central position of the heating area of the induction cooker.</p> <p>Cookware should contain the water or prepared food you are planning to cook.</p>
	<p>③ Plug in the power cord to the wall power supply outlet, and the display will show "---".</p>

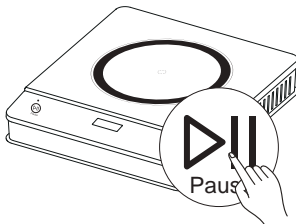

OPERATION


Cooking Steps

	<p>① Select Your Function</p> <p>Select one of the three functions (Power, Fry, or Temperature).” Indicator light will light up.</p>
	<p>② Press Start/Stop button to start</p> <p>After selecting the function, press down the “Start/Stop” button, the corresponding lights will be displayed on the control panel and the unit will start heating up.</p> <div data-bbox="445 699 971 911"> <p>Note:</p> <ol style="list-style-type: none"> 1.Dry burning is strictly forbidden 2.When there is no cookware pot detected, the digital display shows “ ” and “-” flashes for notification. </div>
	<p>③ Power adjustment</p> <p>Adjust the power level if using Power or Temp. functions. (Fry stays at 360 F) by pressing the “+” and “-” buttons.</p>
	<p>④ After the cooking complete, press the “Start/Stop” button and the corresponding indicator light turn off and the function will stop.</p> <p>When done cooking, unplug the power cord from the power outlet.</p>


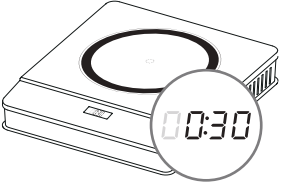
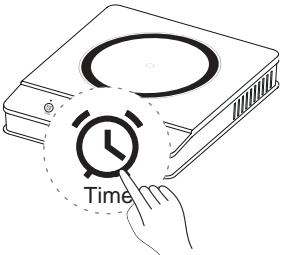
OPERATION

Other Functions

	<p>① Pause Function</p> <p>During the cooking process, press the "Pause" button to stop heating and the timer, and the corresponding lights will be displayed on the control panel.</p>
	<p>② Cancel the pause</p> <p>Press the "Pause" button again to restart the heating and timer again.</p>
	<p>③ Automatic Shut-Off</p> <p>The device will automatically switch to standby mode after it stops heating in the pause state and no operation has been selected in 10 minutes.</p>

	<p>① Start The Timer</p> <p>Press the "Timer" button, the digital display shows 00:00.</p>
--	--

OPERATION

	<p>② Timer adjustment</p> <p>Press the “+” and “-” buttons to adjust the time accordingly. Short press to fix the regular time at 1 minute. Long press to fix the regular time at 10 minutes.</p>
	<p>③ Timer confirmation</p> <p>After the digital screen flashes for 5 seconds, the timer is confirmed, and the device enters countdown state.</p>
	<p>④ Cancel the timer</p> <p>Press the "Timer" button a second time to cancel the current timer.</p>

Please, refer below table for wattage:

Fire Level power	1	2	3	4	5	6	7	8
Wattage(W)	300	500	800	1000	1200	1400	1600	1800
Temperature (°F)	160F	200F	240F	280F	320F	360F	400F	440F

CLEANING AND MAINTENANCE

Cleaning the Induction Cooker

Switch off and unplug the appliance. Let it cool down before cleaning.

Regarding the glass-ceramic and the control panel:

Never use harsh abrasives or steel wool pads on any part of the burner as they may scratch the surface or damage the unit.

Note:

Never clean the surface of the Induction Cooker with a rigid brush.

Regarding the air entry and the air vent

After a long time of use, some dust or other dirt may be accumulated at the air entry or air vent. Use a flexible brush or a detergent to clean it. The body of the appliance can be cleaned with caution with a dry cloth.

Note:

Never immerse the Induction Cooker in the water and do not maintain it with a steam cleaner.

TROUBLESHOOTING

Here are the recommended inspections of common failures:

Problems		Points to check
After the plug in the socket, the indicator (1) and the screen do not light up.		<ul style="list-style-type: none"> - Make sure that the plug is inserted tightly. - Make sure that the switch, socket, fuse and power line are in good condition.
The button (1) lights up but heating does not start.		<ul style="list-style-type: none"> - Make sure that the containers are suitable for induction cooker. - Sent it to service facility to repair
Heating stops suddenly during operation.		<ul style="list-style-type: none"> - Let the appliance cool down - Let air entry and air vent free - Set again the timing - Refer to failure codes
Failure codes	E6	After a moment, temperature inside the cooker returns to normal. The unit can restore its work once the «Start/Stop» button is pressed.
	E7, E8	After adjusting the voltage, the unit restores its work.
	E1, E2, E4, E5, U1, Eb	Send it to service facility to repair.

Any other servicing should be performed by an authorized service representative.

Customer Service Management Office: 5 Sylvan Way, Suite 100 Parsippany, NJ, 07054

<https://www.amazon.com/comfee>

Tel: 866-646-4332

E-mail: officialservice@comfeeappliance.com

