

## Applicable pots and pans

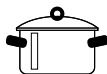
Stainless steel pot with diameter of 18cm~32cm (thickness of 304 or 316 stainless steel pot is limited to 0.5-0.6 centimeters).



Iron pot



Iron casting pots and pans



Pots and pans with magnetic conductive base



Enamel pot

## Not applicable to pots and pans



Ceramics



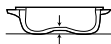
Aluminum pots and pans



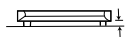
Heat-resistant glass pot



Copper pot



Uneven bottom



Bottom of pot with bracket



Round Bottom Casserole



The diameter of the bottom of the pot is less than 18cm

## Induction stoves for business use



Induction Furnace  
IDC-1500、IDC-1800、IDC-2500

Induction Furnace  
IDC-4300、IDC-5000  
IDC-6000、IDC-8000



Induction Furnace  
IDC-3500、IDC-3510

Induction Furnace  
IDC-20000、IDC-20000V3



## Induction stoves for business use

Product Name	IH MASTER Induction stove for business hotpot	IH MASTER Induction stove for business hotpot
Product Model	IDC-1500 /IDC-1800	IDC-2500
Rated Voltage and Rated Frequency	220V / 50Hz / 60Hz	220V / 50Hz / 60Hz
Total Rated Power Consumption	1500W	2500W
Product Size	277*277*76 mm	320*340*90 mm
Net Weight	3 Kg±5%	3 Kg±5%
Material	Microcrystalline Glass, Stainless Steel	Microcrystalline Glass, Stainless Steel

Product Name	IH MASTER 3500W Induction stove for business use	IH MASTER 3500W Induction stove for business use
Product Model	IDC-3500	IDC-3501
Rated Voltage and Rated Frequency	220V / 50Hz / 60Hz	220V / 50Hz / 60Hz
Total Rated Power Consumption	3500W	3500W
Product Size	330*410*95 mm	320*340*90 mm
Net Weight	5Kg±5%	3Kg±5%
Material	Microcrystalline Glass, Stainless Steel	Microcrystalline Glass, Stainless Steel

Product Name	IH MASTER 3500W Induction stove for business use	IH MASTER 5000W Induction stove for business use
Product Model	IDC-3510	IDC-4300
Rated Voltage and Rated Frequency	220V / 50Hz / 60Hz	220V / 50Hz / 60Hz
Total Rated Power Consumption	3500W	4300W
Product Size	380*460*125 mm	410*445*180 mm
Net Weight	7Kg±5%	15Kg±5%
Material	Microcrystalline Glass, Stainless Steel	Microcrystalline Glass, Stainless Steel

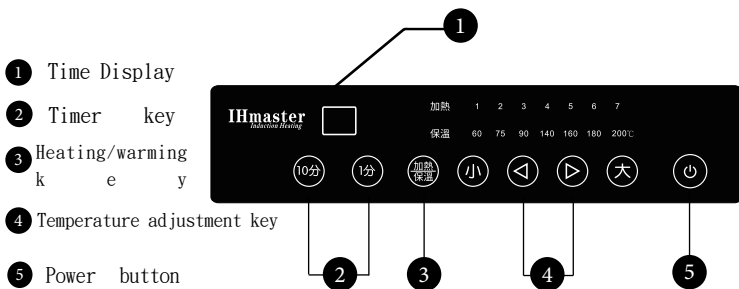
## Induction stoves for business use

Product Name	IH MASTER 5000W <sub>Induction stove for business use</sub>	IH MASTER 6000W <sub>Induction stove for business use</sub>
Product Model	IDC-5000	IDC-6000
Rated Voltage and Rated Frequency	220V / 50Hz / 60Hz	220V / 50Hz / 60Hz
Total Rated Power Consumption	5000W	6000W
Product Size	410*445*180 mm	410*445*180 mm
Net Weight	15Kg±5%	15Kg±5%
Material	Microcrystalline Glass, Stainless Steel	Microcrystalline Glass, Stainless Steel

Product Name	IH MASTER 8000W <sub>Induction stove for business use</sub>	IH MASTER 20000W <sub>Induction stove for business use</sub>
Product Model	IDC-8000	IDC-20000
Rated Voltage and Rated Frequency	380V / 50Hz / 60Hz	380V / 50Hz / 60Hz
Total Rated Power Consumption	8000W	20000W
Product Size	510*595*230 mm	650*750*380 mm
Net Weight	18Kg±5%	20Kg±5%
Material	Microcrystalline Glass, Stainless Steel	Microcrystalline Glass, Stainless Steel

Product Name	IH MASTER 20000W <sub>Induction stove for business use</sub>
Product Model	IDC-20000V3
Rated Voltage and Rated Frequency	220V / 3φ / 50Hz / 60Hz
Total Rated Power Consumption	20000W
Product Size	650*750*380 mm
Net Weight	20Kg±5%
Material	Microcrystalline Glass, Stainless Steel

# Touch Operation Introduction



## Instructions on how to use the buttons

This machine has [Timing], [Heating/Holding Temperature], [Small], [Large] (◀ ▶) [Power] etc. main keys. °

【Timer key】	To turn on and off the induction cooker. Press the [Power Key] to start the induction stove in the off state, the induction stove will come to the on state; if you want to end the use, press the [Power Key], the induction stove will come back to the off state.
【Power button】	Cooking time can be set at [10 minutes], [1 minute] key, the set time will appear on the time display, the shortest time is 1 minute and the longest time is 99 minutes. °
【Heating/warming key】	Press the [HEAT/KEEP TEMPERATURE KEY] and the HEAT/KEEP TEMPERATURE LIGHT turns on, you can adjust the heat or set the temperature.
【small】、【large】 (◀ ▶) key	Used to regulate fire.

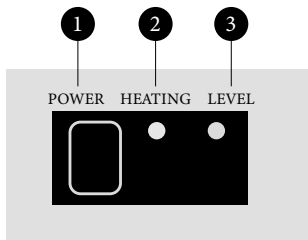
# U s a g e

1. Place the cookware on the stove top and plug in the power cord.
2. Press the power button, the time display window red light, start to press the selection key: heat / keep warm, small, large. ◀ · ▶ 10 points and 1 point to operate.
3. Temperature adjustment key: press small, big key or ◀ · ▶ select the power level and display the number "1" to "7". The "1" is the least powerful and the "7" is the most powerful.
4. Heating / warming key: under the heating state, press the heating / warming key on the operation panel, the warming lamp will be on. it will enter into the heat preservation state.

## e sensing operation introduction

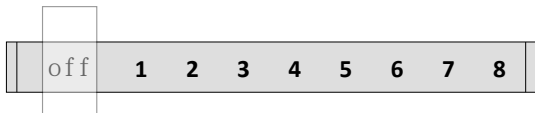
### user interface

#### ◆ Display LED Interface



- ① Power Level Display
- ② Power indicator
- ③ Heating Indicator

#### ◆ Fire Slide Switch



## Slip Sense Operation and Usage

1. Place the cookware on the induction cooktop and adjust the heat level to the "OFF" position.
2. Turn on the power, the heat level display will show "---" and the red power indicator light will flash.
3. Adjust the power setting according to the desired power level, the display will show the number "1" and "5/8" according to the selected power level, "1" is the minimum power and "5/8" is the maximum power.
4. When the red power indicator light and green heating indicator light are on, the induction stove will start to heat up.
5. After the work is finished, the heat control slide switch will be turned off at "OFF" position.

## Safety Precautions for Use

1. When connecting to 220V/240V power supply, it must be installed by the manufacturer's after-sales service or electrician operator on site.
2. Do not overheat or heat the empty pot, and use it on a flat desktop.
3. There is a cooling outlet on the back of the machine, it should not be placed close to the wall or objects, at least 20cm distance between the back and the surrounding area to facilitate ventilation.
4. Do not use the induction stove in bathrooms, gas stoves and other damp places or places near flammable materials.
5. Do not place metal objects such as iron sheets, knives, forks, spoons, pot lids, aluminum foils, etc. directly on the stove surface to avoid danger due to high temperatures.
6. Do not use the induction stove on the carpet or tablecloth to avoid blocking the suction or exhaust ports and affecting the heat dissipation.
7. Avoid collision with the surface of the stove. If cracks appear on the surface of the stove, turn off the power immediately and send it for repair.
8. Do not directly heat the canned food in sealed containers, otherwise it will be dangerous because of the heat expansion inside the container.
9. Do not place plastic containers on the stove surface to avoid damage to the container.

10. Do not transport the induction cooktop with the cookware loaded.
11. After cooking, the high temperature generated by the cookware will be transferred to the surface of the stove, do not touch it immediately.
12. operation should avoid unnecessary metal objects, such as: worn rings, watches or cutlery, etc. near the stove surface heat.
13. the use of cardiac pacemakers, it is recommended by a doctor to ensure that not affected before using the induction stove.
14. Ensure that the bottom of the cookware is flat so that the actual temperature is not too high due to the unevenness of the cookware, resulting in overheating or fire inside the cookware.

This product is a kitchen appliance and should not be used in industrial, medical or other places. Do not immerse the induction cooktop in water or rinse it with water.

16. The minimum diameter of this product is 18cm or more, and the width should not exceed 28cm in order to heat, please choose a suitable pot.
17. please do not put paper, fabric and other flammable items in the pot and heating between the surface of the stove, in order to avoid the danger of combustion.
18. long time not use or go out should be unplugged to ensure the safety of the power cord.
19. Do not allow children, slow and with physical and mental dysfunction to use the machine to avoid danger.
20. If the surface of the stove rupture must immediately cut off the power supply, and notify the service center for replacement.
21. please use the company's designated pots and pans, if the use of pots and pans curvature and the surface of the stove does not match, easy to cause damage to the surface of the stove or insufficient pilot power.
22. Do not place watches, credit cards, financial cards, magnetic cards, etc. near the induction stove to avoid magnetic damage.

Disclaimer: If the above precautions are violated and result in danger, injury or other undesirable consequences, the company will not be able to provide a warranty.



## Cleaning and Maintenance

- 1 · Please unplug the power cord before maintenance, and clean the surface of the stove when it is not hot.
- 2 · Please clean the machine as soon as possible after cooking, so that the food on the surface of the stove will not stick to the bottom of the pot repeatedly, making it difficult to clean.
- 3 · After each use of the induction stove, turn off the machine for one minute and wait for the heat to dissipate before unplugging the power cord.
- 4 · Do not use organic solvents to wipe the machine.

## Fault Code

If there are other fault codes, please contact our company, there is high pressure in the body, do not repair by yourself, such as accidents our company will not be responsible for any responsibility.

E 0	No pots and pans or the pots and pans don't match.
E 1	Temperature sensor disconnected.
E 2	Temperature sensor short circuit
E 3	IGBT NTC Disconnect
E 4	IGBT NTC shorts
E 7	Fan short circuit protection
A L	AC Low voltage(heat can be restored)
AH	AC High voltage(heat can be restored)

## Easy Troubleshooting

Phenomenon	Checking Methods
When the power supply is connected, no "beep" sound is heard, and the indicator light does not light up when the power button is pressed.	<ol style="list-style-type: none"> <li>1. Is the plug disconnected?</li> <li>2. Is there a power failure?</li> </ol>
A short "beep" warning sound is emitted continuously, and the device shuts down after 10 seconds.	<ol style="list-style-type: none"> <li>1. Is the pot suitable for use?</li> <li>2. Is the cookware placed in the center of the stove surface?</li> <li>3. Is the diameter of the bottom of the cookware greater than 18cm? The width should not exceed 28cm.</li> </ol>
Suddenly stops heating while in use.	<ol style="list-style-type: none"> <li>1. Is the ambient temperature too high? The surrounding area should be separated by a distance of 20cm or more.</li> <li>2. Are the cooling vents blocked? Is there any fan rotation sound?</li> <li>3. High temperature overheating protection device, please wait a few seconds to 20 seconds before starting.</li> </ol>
Temperature cannot be controlled during insulated use.	<ol style="list-style-type: none"> <li>1. Is the bottom of the cookware uneven or the center of the cookware sunken?</li> <li>2. Is the heat indicator light on? If not, contact service center.</li> </ol>

## Emergency Response

When there is any abnormality in this machine, please turn off the power switch, unplug the power cord, and send it to the maintenance unit of our company, or contact H.S.H. Marketing Customer Service Hotline: +886 2602-0760, and do not repair the machine by yourself in order to avoid any danger.

**IHmaster** Induction  
*Induction Heating*

stove



User's  
Manual

§ Make Cooking a Pleasure §

Thank you for using CHANCE' s products. In order for you to use and maintain this machine correctly, please read the instruction manual carefully before use and keep it in a safe place for future reference.

## Product Specification

MODEL	IDC- _____
Rated Voltage	<input type="checkbox"/> 220V/50Hz/60Hz <input type="checkbox"/> 220V/3 $\varphi$ /50Hz/60Hz <input type="checkbox"/> 380V/50Hz/60Hz
Rated Power	<input type="checkbox"/> 1500W <input type="checkbox"/> 1800W <input type="checkbox"/> 2500W <input type="checkbox"/> 3500W <input type="checkbox"/> 3800W <input type="checkbox"/> 4300W <input type="checkbox"/> 5000W <input type="checkbox"/> 6000W <input type="checkbox"/> 8000W <input type="checkbox"/> 20000W

Note: Please connect the power supply circuit strictly according to the instructions on the unit.



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