



INDUCTION COOKTOP

CJ1600XPC

Instruction Manual



Dear Customer,

Congratulations!

You are now the proud owner of USHA 'CookJoy' Induction Cooktop – a state of art, technologically advanced Induction Cooktop. This modern Induction Cooktop makes cooking healthy and safe. This is another unique quality product from Usha International Limited, a name synonymous with trust and reliability.

All USHA products are designed to give you trouble free performance. We suggest you to read this user manual carefully to ensure many years of trouble free and easy cooking.

Enjoy Cooking



CONTENTS

Know your Induction Cooktop

Description of Parts	3
Control Panel	3
Key Features	4
How Induction Cooking works.....	4
Advantages of Induction Cooking.....	4

Operating Instructions

Connecting your Induction Cooktop.....	4-5
Pre-set Functions.....	5-6
Cookware for the induction Cooktop.....	6

Safety Instructions

Important Safeguards	7
----------------------------	---

Care and Cleaning	8
-------------------------	---

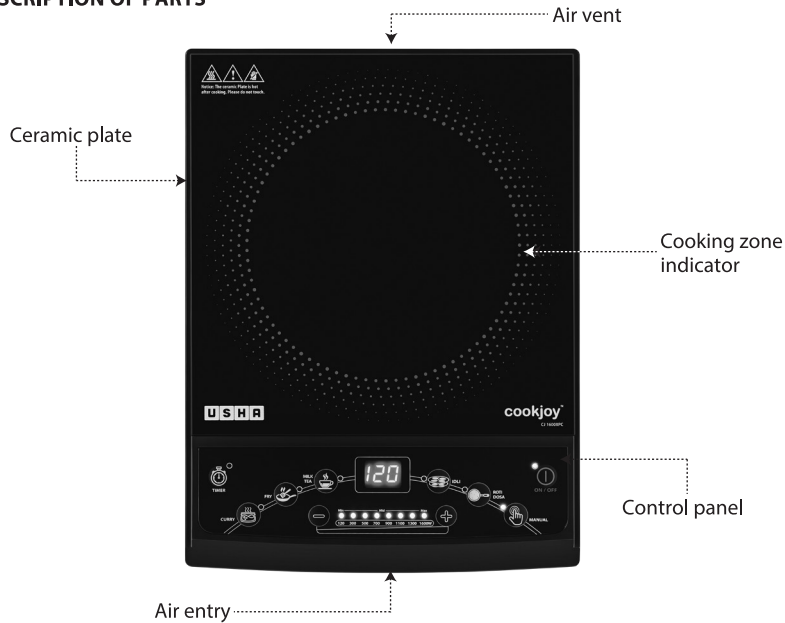
Miscellaneous

Technical Specifications	8
Troubleshooting	9

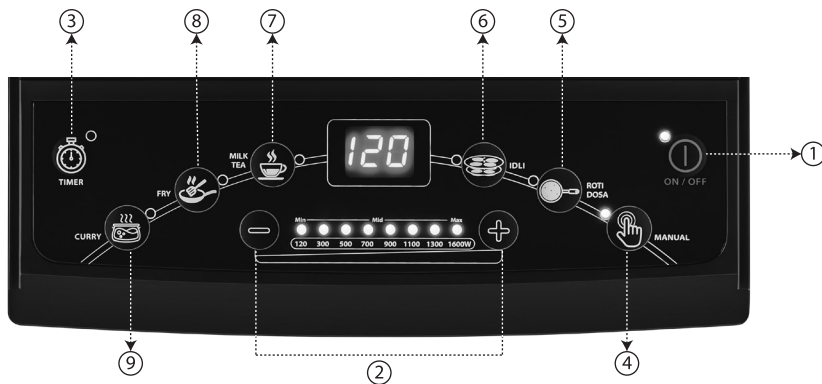
Warranty Card	10
---------------------	----

KNOW YOUR INDUCTION COOKTOP

DESCRIPTION OF PARTS



CONTROL PANEL



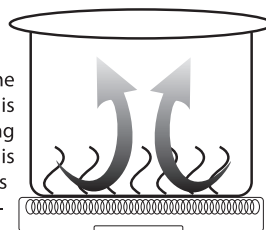
- | | | | | |
|-----------|---------------------------|---------------|-----------|--------------|
| 1. ON/OFF | 2. Power/Timer regulating | 3. Timer | 4. Manual | 5. Dosa/Roti |
| 6. Idli | 7. Milk/Tea | 8. Deep Fryer | 9. Curry | |

KEY FEATURES

1. Auto switch to power saving mode to prevent overheating
2. Pan sensor technology – operates only when Cookware is placed on it.
3. 5 Pre-set menu with additional manual control
3. Safety device (metal oxide variaster) for protection against voltage fluctuation upto 1500 Volts
4. Anti skid feet
5. 10 A Plug with earthing for safety.
6. Flexible power cord of 1.2 m length

HOW INDUCTION COOKING WORKS

An electric voltage is applied on a conductor Coil, which is beneath the ceramic glass. This produces a high frequency electromagnetic field. This field penetrates the metal of the ferrous (magnetic material) cooking vessel and generates heat. This heat generated in the cooking vessel is transferred to the vessel's contents. Nothing outside the vessel is affected by the field. As soon as the vessel is removed, the heat generation stops.



ADVANTAGES OF INDUCTION COOKING

- It is a powerful cooking medium with precise and instant heat application.
- No wastage of heat, maximum energy utilization as the energy is supplied directly to the cooking vessel.
- Safety from open flames, no fire hazards, or gas leakages. The glass top stays cool that means no burnt fingers or hands.
- Once the cookware is taken off the ceramic plate the device automatically switches to standby mode.
- If unsuitable cookware is placed, the unit will detect the same and no energy will be transmitted.
- Spilled food will not stick and burn as the top plate is heated through the base of cookware
- Auto switch off at high temperature.
- Burning gas has by-products that are vaporized, but eventually condense on the surface of the cooktop and around. Induction cooking uses electricity that eliminates any such by-product keeping the cooking area clean.
- Specially designed body to prevent ingress of water and insects.

OPERATING INSTRUCTIONS

CONNECTING YOUR 'COOKJOY' Induction Cooktop

- Check the unit for visible damage.
- Place the unit on a stable and level surface. It is preferred that the product be placed on a concrete, stone or a wooden surface as to avoid heating of surface and any damage to the device.

- Never place the unit on a flammable surface (e.g. table cloth, carpet, etc.)
- Do not block the ventilation slots of the unit. This may overheat the unit.
- Keep a minimum distance of 10 cm from the wall.
- Do not place the induction cooktop next to devices or objects which have a magnetic field (e.g. TV, Music Systems, etc.)
- Do not place the unit near to open fire, a heater or other source of heat.
- Ensure that power cord is not damaged or squeezed beneath the unit.
- Oversize pot may damage the product.

PRE-SET FUNCTIONS**

There are various preset healthy cooking options.

After switching ON the Induction Cooktop, press the corresponding preset function button to select the desired cooking mode.

Note: Power in each cooking mode is restricted complying with the normal cooking requirements & you can use manual mode if higher wattage is required.

Function	Default Cooking time	Default wattage	Adjustable cooking time range	Usage
Manual	2 hours	700W	1min-3hours	This setting can be used for all type of cooking especially if you want to control the time and power setting yourself. Press the manual button and use the +/- button to increase or decrease the power.
Roti/ Dosa	2 hours	500W	1min-3hours	The Roti/Dosa mode can be used to cook food on a flat induction type tawa. In case the tawa gets overheated or less heated, the power can be increased or decreased by using +/- button. The max power setting for this mode is 1100W.
Curry	45mins	900W	1min-3hours	This cooking mode can be used for gravy or curry dishes. You can increase or decrease the power as required by using +/- button. The max power setting for this mode is 1300W.
Deep Fry	1 hour	900W	1min-3hours	This cooking mode is applicable for high temperature cooking and typically used for deep frying like samosa, puris, bhajias etc. You can increase or decrease the power as required by using +/- button. The max power setting for this mode is 1600W.

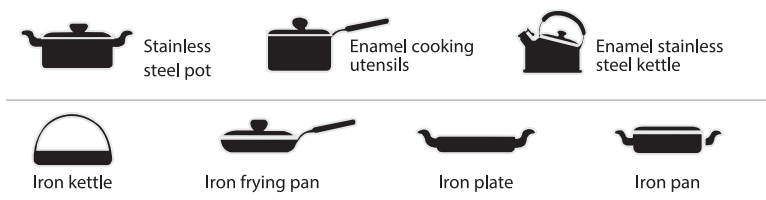
Function	Default Cooking time	Default wattage	Adjustable cooking time range	Usage
Idli	1 hour	1100W	1min-3hours	This cooking mode can be used for steaming idli /dhokla/vegetables etc. You can increase or decrease the power by using +/- button. The max power setting for this mode is 1300W.
Milk/Tea	15mins	900W	NA	This cooking mode can be used for boiling tea/coffee/milk. You can increase or decrease the power as required by using +/- button. The max power setting for this mode is 900W.

NOTE:

- The results may vary depending on the power supply, quality of ingredients and the amount of water.
- Above shown wattage is for ideal vessel. Actual wattage may differ depending upon the vessel used.

Timer:

The timer function on the device helps you set a desired time for your cooking requirements. The timer can be adjusted as per your cooking need by the (+) and (-) buttons on the device. Once set the display would flash the set time and begin the countdown.

COOKWARE FOR THE INDUCTION COOKTOP

- All pots and pans with magnetic bottom, stainless steel pots with iron bottom, cast iron enameled pans.
- Flat-bottom pans and pots with the diameter of the size of the heating area with magnetic bottom. Pots and Pans having base diameter of 15 to 18 cm.
- Utensils such as ceramic pots, heat—proof glass, copper pots and pans, aluminium pots and pans, and containers with curved bottom should be avoided.
- Pressure vessels should be substituted with pots.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

- In case of damage, even if it is only a small tear, disconnect the device from the power supply immediately & contact customer service.
- It is recommended not to place any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the induction cooktop. These may heat up when the device is turned on.
- Place the hot pan in the hob area or the heating area only and not on the control panel or the frame.
- Any magnetic objects like credit cards, cassettes etc. should be kept away from the device when in use.
- Keep metal plates or aluminium foil away from the device to avoid overheating.
- Avoid keeping the Induction cooktop on a steel or iron board while operating. Due to electro magnetic waves, the iron or steel board may heat up and damage the bottom of the device.
- To avoid affecting product performance and to prevent injury, do not heat empty pots. When in use, do not leave the appliance without supervision for a long time. When leaving the appliance without supervision, make sure there is enough water in the pot.
- Do not heat iron items on the induction cooktop heating plate to avoid danger caused by high temperatures.
- The utensils provided for the induction cooktop can only be used for cooking with it. These cooking utensils cannot be used on both induction cooktop and gas stove.
- Do not use the induction cooktop near a gas stove, kerosene stove, gas cooker or in any space with an open fire or an environment with high temperature.
- Do not use the induction cooktop by putting it onto a carpet, tablecloth or thin paper to avoid blocking the air inlet opening or air outlet opening, which results in influencing heat emission
- Do not insert any objects like wires or tools in the ventilation slots, this may cause electric shock.
- Avoid touching the hot surface of the ceramic field. The hotplate does not heat up during cooking, but the temperature of the cookware heats up the hotplate.
- Unopened tins or cans are not to be heated on the hotplate. They might explode, and therefore please remove the lid beforehand.
- It is recommended to disconnect the device from the electric outlet when not in use.
- Stay away from the device or the power plug, if hands are wet.
- Connect the device to a suitable outlet. Do not connect the device to the same outlet with other devices plugged in.
- Never pull the device by pulling on the power cable.
- The device should not be left unattended when in use.
- Ensure proper earthing is provided in the socket.
- People with limited physical, sensory or mental abilities or who lack the necessary experience and/or skills should not use the appliance alone. They should only be allowed to use the device under the supervision of a person responsible for their safety.
- It is recommended not to move the device during cooking or with the cookware on top of it.
- Avoid using the device when it does not function properly or is damaged.
- Keep children as well as people under influence of drugs or alcohol away from the device.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.

- In case of any problem with the device, do not try to repair it yourself. It should be only done by a qualified expert using original replacement and accessory parts.
- The maximum weight the Usha Cookjoy Induction cooktop can with stand along with the cookware and its contents is 8 kgs.
- It has been scientifically proven that an induction hotplate does not pose a risk. However, people with pacemakers should check with their doctor.

CARE AND CLEANING

- Unplug the power cord prior to cleaning the device. Avoid using any caustic cleansing agents and make sure that no water penetrates the device.
- To avoid electric shocks, never immerse the device, the cables and the plug in water or other liquid.
- Wipe off the ceramic field with a damp cloth or use a mild, non abrasive soap solution.
- Wipe off the chasing and the operating area with a soft cloth.
- For better life of the device, do not use any petroleum product on the device as it may damage the plastic parts.
- Clean the device properly and store in a dry place

MISCELLANEOUS

TECHNICAL SPECIFICATIONS

Model	CJ1600XPC
Operating Voltage	230 V, 50 Hz
Operating Power Range	1600 W
Power Plug	10 A, 3 pin Plug
Product Dimension (mm)	360 x 270 x 65
Product Weight	1.95 kg

TROUBLESHOOTING

Abnormalities		Key checking points and trouble shooting
After plugging in the power cord and pressing the "ON/OFF" key, the indicator and display do not light up.		Is the power plug properly connected? Is the switch, power outlet, fuse or power cord damaged?
The "ON/OFF" indicator lights up and the display works normally, but heating does not start.		Is the pot material proper? Is the appliance in a "Preset" working status? For other causes, please take the appliance to a service centre to be fixed.
Heating suddenly stops during the process.		Is the temperature of the oil too high when frying dishes? Is the temperature of the surroundings very high? Is the air inlet or air outlet of the induction cooktop blocked? Is the default heating time of the induction cooktop over? The self-safety protection of the induction cooktop starts, wait for several minutes and connect power to use it.
Code of failure	E3 E6	Wait a moment and press the "ON/OFF" button when the temperature of the cooktop becomes normal, the induction cooktop will operate as usual.
	E7 E8	Turn off the induction cooktop when the voltage becomes abnormal, and then turn on the hotplate, it will operate as usual.
	E1 E2 E4 E5 EB	Please contact the Service Centre

WARRANTY CARD

TERMS AND CONDITIONS OF WARRANTY:

- USHA 'Cookjoy' Induction Cooktop carries a one year warranty against manufacturing defects only from the date of sale.
- In the event of any complaint, please contact USHA Care at Toll Free No: 1800 1033 111
- Please preserve the warranty card and original invoice and ensure that they are duly stamped and signed by the dealer. A warranty card or invoice which is not stamped and signed will be treated as invalid.
- This warranty does not cover damages to the Induction Cooktop due to improper use, storage, mishandling, negligence, breakage or cracking of plastic parts or ceramic plate and fluctuation in voltage supply.
- If the Induction Cooktop is opened, tampered or serviced by anyone except our authorized customer care center or technician, the warranty becomes void.
- Warranty is void if the Induction Cooktop is used for other than the domestic use.
- Warranty shall not be applicable for damages caused by Force Majeure.
- Warranty does not cover the man made issues or problems caused by incorrect use.
- All repairs within 1 year warranty period (arising from manufacture defects) will be done 'Free of Charge'.
- Warranty is void if the serial no. has been deleted, defaced or altered.
- Under no circumstances, whether based on limited warranty or otherwise the company be liable for incidental, special or consequential damages.
- Use of product indicates acceptance of the aforesaid terms & conditions.
- For service & repair of product outside the warranty period, You may contact the Usha Service Centre. We will be happy to serve you.

Liability for consequential loss or damage is neither accepted nor implied.

S.No: _____ DATE: _____

CASH MEMO: _____

DEALER'S NAME AND ADDRESS: _____

OWNER'S NAME & ADDRESS: _____

To explore our range of
product and recipe log
on to www.usha.com
www.ushacook.com

USHA
COOK

USHA CareTM

Toll free
1800-1033-111
usha_care@usha.com

USHA INTERNATIONAL LTD.

Plot No. 15, Institutional Area, Sector 32, Gurugram - 122 001 (Haryana) Tel : +91-124-4583100,
Fax : +91-124-4583200, E-mail : corporate@usha.com

Regd. Office : Surya Kiran Building, 19 Kasturba Gandhi Marg, New Delhi(India) Tel : +91 11 23318114 Fax : +91 11 23318118
ISO 9001 :2015 Certified Company



® Registered Trademark and Copyright of USHA INTERNATIONAL LTD.



® Registered Trademark of USHA INTERNATIONAL LTD.



TM Trademark and Copyright of USHA INTERNATIONAL LTD.
The joy of cooking