

User Manual Book

Portable Induction Cooker

Essente Series
PI 1314

Anulare Series
PI 0310

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This manual book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com.

PART 1: IMPORTANT SAFETY INFORMATION

Disposal: Do not dispose this product as common waste without being separated. Separate the garbage to have a special needed treatment. Please read this manual carefully before using the device.

The following symbols are used in this manual book:



Warning

The possibility of causing death or danger to persons.



Caution

The possibility of causing a physical or appliance damage.



Warning or Caution.



Prohibition.



Must be in accordance with the instructions.



WARNING!



The cooker repair should only be performed by trained and registered service technicians.



Unplug the power cord before cleaning. Do not unplug the power cord with wet hands.



Do not use the cooker if the power cord is damaged. The cord may only be replaced by MODENA technicians or MODENA authorized call center.



Do not touch the surface of the cooker shortly after cooking because of a burn risk from a residual heat. After cooking, the surface of the cooker takes time to become cold.



Do not damage, bend, strongly pull or suppress on the power cord.



Make sure the voltage matches the product specification label.



This cooker is made for household use or other similar uses and is not intended for the commercial use/ business.



In case of any problems on the cooker or damage (such as cracks, scratches, or sides) to the black crystal glass, the cooker must be turned off, and the power plug must be removed from the power socket to prevent the possible electric shock.



CAUTION!



During the use, always keep an eye on the cooker. If the cooker is not used in a long time, unplug the power cord.



Do not use the cooker that is surrounding by the flammable gases.



Do not place or store the flammable liquids or flammable materials on or near the cooker.



The over-hot fat and oil can be burnt quickly. Do not leave the cooker when you are cooking with fat or oil.



Do not heat the wrapped food before opening the lid.



Do not use the cooker in an environment with high humidity levels.



The addition or modification on the cooker is not permitted.



The cooker should not be used as a surface to do work (besides cooking) or a place to put stuffs.



Use a separate outlet (*power socket*) with a capacity not less than 10 A.



Cables from the electrical appliances must not be on the surface of a cooker or the hot cookware.



The cooker is not intended to be used by persons with physical, sensory, and mental (special) needs, or lack of experience and knowledge (including children), unless they have been given supervision or instructions concerning the use of the appliance by the person who is responsible for their safety.



Children should be kept away from the cooker and supervised to ensure that they do not play around with this appliance (the cooker).

SAFETY WARNING



Never change the structure or replace any parts of this portable induction cooker.



Do not use the cooking utensil (cookware) that is not appropriate. Make sure the pan surface that is in contact with the cooking zone is clean (not exposed to oil or water).



Do not use this portable induction cooker in the environment that have high humidity levels or in other hazardous environments.



Do not insert or put something into or around the air inlet and air outlet that can cause airflow obstruction.



Do not use the cooker with empty cookware or without cookware.



To avoid danger, do not let children to operate the cooker alone.



Do not use the cooker on a hot surface or around a fire or other heat source.



Do not spray or pour the water directly into the cooker.



There is a risk of burn from residual heat. Therefore, after the cooker is used, do not touch the surface of the cooker.



Do not place the cooker in a place that is easily exposed to the water or oil.



Do not place the cooker on a surface that can deliver heat (iron, etc.)



Do not use the open room. This cooker is only for indoor use.



The cooker must be placed in a location with good ventilation and at least 10cm from the wall.



In case of any problems on the cooker or damage (such as cracks, scratches, or sides) to the black crystal glass, the cooker must be turned off, and the power plug must be removed from the power socket to prevent a possible electric shock.



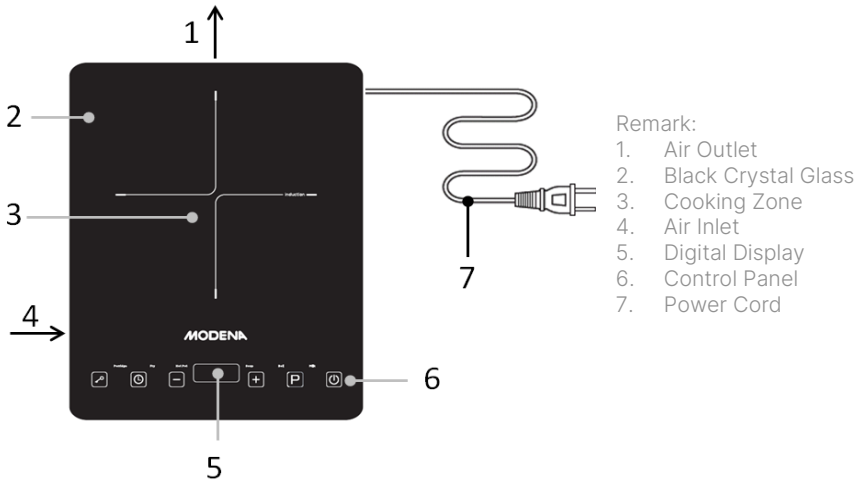
Do not place items made of metals such as knife, fork, spoon, and the pan lid on the cooking zone, because it can be hot.



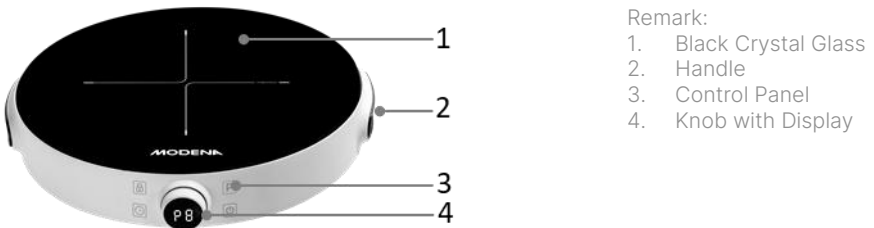
Before using this cooker, people with pacemakers should consult with a professional doctor.

PART 2: NAME OF PARTS

PI 1314



PI 0310

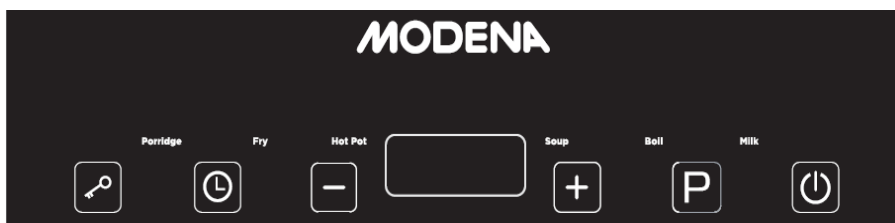


PART 3: PRE-INSTALLATION STEPS

- If you do not understand about the installation procedure of this portable induction cooker, contact MODENA Customer Care to perform the installation.
- Prepare the supporting equipment required for the installation such as screwdrivers, pliers etc.
- Prepare a power socket/ power network (line) that is easily reached by the power cord of this portable induction cooker.
- The cooker must be placed on a flat surface, so that the pan does not slip when it is placed in the cooking zone
- The cooker must be placed in a location with a good ventilation and at least 10 cm away from the wall.
- Remove stickers and film from the black crystal glass cooker before it is being used.
- The device is not intended to be operated by an external timer means or separated remote control system.

PART 4: HOW TO USE

PI 1314



“On/Off” Button



- Put the suitable pot/pan containing the ingredients to be cooked. The cookware should be placed in the middle of the cooking zone. If it is possible, always put the cookware lid on
- Then, connects the power plug to the power supply. Power indicator light will turn on.
- Press “On/Off” button to enter working mode, then select the desired function/menu.
- Under any conditions, if the “On/Off” button is pressed, system will return to waiting mode.
- To turn off the cooker, press “On/Off” button again, then plug out the power cord.

Cooking Menu Program Button



Press the “P” button to select an automatic cooking menu, press this button several times until the indicator light on the selected menu lights up.

“+” and “-” Buttons



Press the controller buttons to raise “+” or lower “-” the power, timer, or temperature setting.

Timer



- Under the cooking mode, press “Timer” button to set the cooking time.
- Press “+” or “-” button to adjust the time. By pressing “+” or “-” button once, the time will be increased or decreased 1 minute. By long pressing the “+” or “-” button, the time will be increased or decreased 10 minutes.
- The time will be set ‘done’ if there is no operation for 5 seconds.

“Child Lock” Button



- The function of “Child Lock” button is to prevent children from changing the cooking program or settings.
- Press the “Child Lock” button once to activate its function, the “Child Lock” indicator light will turn on, and the cooker will not respond any power or temperature settings. The “Child Lock” function can be activated on both working and standby mode. When the “Child Lock” function is activated, all buttons will be locked, except “On/Off” button.
- To turn off the “Child Lock” function, press the “Child Lock” button and hold it for 3 seconds until you hear a beep sound, and the indicator light turns off.

“Hot Pot” Program

Hot Pot

- The “Hot Pot” program is suitable for cooking that requires high temperature and boiling water. During the cooking process, you can adjust or change the power level and the cooking time as needed.
- After turning on the cooker, press the “P” button several times until “Hot Pot” indicator light on. The default power of the “Hot Pot” program is 1200W.
- Press the “+” or “-” button to adjust the power (400W, 600W, 800W, 1000W, 1200W, 1400W, 1600W, 1800W, 2000W).

“Fry” Program

Fry

- The “Fry” program is used for frying under normal condition. During the cooking process, you can adjust or change the temperature and cooking time as needed.
- After turning on the cooker, press “P” button several times until “Fry” indicator lamp turn on. The default temperature of the “Fry” program is 220°C.
- Press the “+” or “-” buttons to adjust the temperature (60°C, 90°C, 120°C, 160°C, 180°C, 200°C, 220°C, 240°C, 270°C).

"Porridge/Soup/Boil/Milk" Programs

Porridge

Soup

Boil

Milk

- These programs are the automatic menus; neither power nor temperature can be adjusted during the cooking process, only the cooking time can be adjusted.
- "Porridge" program is for cooking porridge.
- "Soup" program is for cooking soup.
- "Boil" program is for boiling water.
- "Milk" program is for boiling or warming milk.
- The display will show the remaining cooking time (in countdown) when these programs are activated.
- "Porridge" default cooking time is 2 hours, "Soup" is 2 hours, "Boil" is 1.5 hours, and "Milk" is 20 minutes.
- The cooker will automatically switch off once the cooking time is over.

NOTE

- Make sure that the remaining water is 30% to 80% of pot capacity when boiling the water.
- Factors such as uneven cookware surface and environment can affect the process and the result of boiling.
- Use special cookware or water kettle to boil the water.

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"On/Off" Button

After connecting power plug to the wall socket, the device will emit a "beep" sound. The LED display lights up for two seconds, which means that the device enters the power-on mode. At this time, appropriate pot or pan can be placed in the heating area of the surface plate. Press the "On/Off" button once, the LED display shows "on", and it enters standby mode. Press the "On/Off" button again, the device shuts down. In standby mode, if there is no operation for 30 seconds, the device shuts down automatically.



“Power” Button

There are two ways to select power function.

1. When the device is in standby mode, press the “Power” button once. The LED display shows “P5”, which means the device is working under power level 5. The power level can be adjusted from P1 to P9 by turning the knob.
2. When the device is in standby mode, turn the knob clockwise, the screen shows “P1”, which means the device is working under power level 1. Turn the knob counterclockwise, the screen shows “P9”, which means the device is working under power level 9.

Note: For safety reasons, the device will automatically shut off after 2 hours if the timer is not set.

Display	P1	P2	P3	P4	P5	P6	P7	P8	P9
Power (W)	400	600	800	1000	1200	1400	1600	1800	2000



“Timer” Button

The time can only be set in working mode. The range is from 1 to 99 minutes. When the device is working, press the "Timer" button once, the LED display shows "00" and it flashes. Turn the knob to the time you want, and it will start to count down after 5 seconds automatically. Press the “Timer” button again to cancel the timer function.

Note: Turn the knob clockwise, the time will be added by 1 minute. Turn the knob counterclockwise, the time will be reduced by 1 minute.



“Child Lock” Button

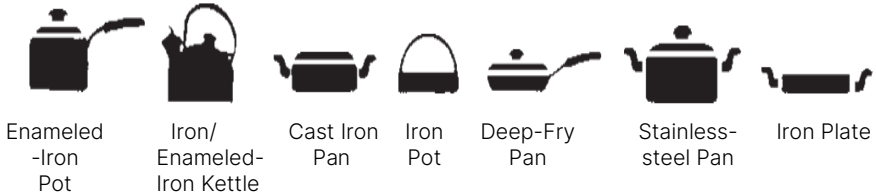
You can lock the control panel to prevent unauthorized use (e.g. by children accidentally operating the device).

Press the “Lock” button once and the device enters lock mode. The “Lock” button lights up. The control panel is locked except for the “On/Off” button. Long press the “Lock” button for 2 seconds to exit the lock mode.

Usable and Non-usable Cookware

Usable Materials

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans/pots with bottom diameter from 12 cm to 26 cm.



Steel, enamel-coated steel	Yes
Cast iron	The usage is limited because it can shorten the cooker durability.
Stainless steel	Yes, if it is marked specifically by its factory
Glass, ceramics, porcelain	No
Aluminum, copper, brass	No

- a) The cookware that is suitable for this portable induction cooker has a special mark given by the factory. A cookware is suitable to be used for the induction cooker if:
 - A small amount of water has boiled up in a short time when a cookware (e.g pan) is placed on the cooking zone at the highest power level.
 - Magnets can stick to the cookware base.
- b) The cookware must be as thick as possible and certainly flat. The certain cookware can make noise (sound) when being used on the portable induction cooker. That sound is not due to the damage of the cooker, and it does not affect the operation of the cooker.
- c) For a certain type, the induction cooker is sold together with its pan as one package. That pan is specifically designed to provide optimum cooking performance. It is recommended not to use other alternatives for avoiding the adverse effects on the performance

of the cooker. If you are using another pan, note the following conditions:

- The materials of the pan should contain the magnetic induction material.
 - The uneven cookware base should not be used on this cooker because it can trouble the function and make the glass broken.
 - The size of the cooking zone will automatically adjust to the cookware base to a considerable extent. The cooking zone size of this cooker is 14.5 – 20 cm.
- d) The portable induction cooker can identify most of the cookware except those which are made of the non-magnetic steel.
- e) The cooker should only be used for cooking in households. The maximum weight that can be accommodated by the cooker is 4 kg.

Non-usable Materials

Heat-resistant glass, ceramic container, brass, copper, aluminum pans/pots, and pans/pots with rounded-base (uneven base) and with diameter less than 12cm.



Rounded
-bottom
Pot



Aluminum/
Copper Pot



Bottom
With Diameter
< 12 cm



Pot with
Stands



Ceramic
Pot



Heat-
resistance
Glass Pot

PART 5: MAINTENANCE

Clean the cooker regularly after being used. Make sure that the cooker has been turned off and the power plug has been removed from the power socket and wait for the cooker cooling down before cleaning.

- Please be careful, there is a risk of burns from residual heat.
- Sharp objects and abrasive cleaning agent can damage the cooker
- Prevent the water or the cleaning agent from entering the air inlet and outlet because the cleaning agent residual can damage the cooker.
- For the user safety, cleaning off the cooker with steam spray or high pressure cleaning equipment is not permitted.
- Remove the stain with warm water and dishwashing liquid.
- Clean the cooker after using it. Wipe the cooker using a damp cloth with warm water. Then, dry it using a soft clean cloth.
- Remove stubborn stain with a cleaning agent for black crystal glasses.
- Some scratches and dark stain on the black crystal glasses probably could not be removed. However, this does not affect the function of the cooker.
- If an aluminum sheet, plastic materials, or liquids/ foods containing high sugar melt on the black crystal glass, the stain should be cleaned immediately before the surface of the cooker becomes cool. Otherwise, the fine holes may occur on the surface of the cooker.

NOTE

- The materials containing high sugar are not only jams and fruits, but also vegetables such as peas, tomatoes, and carrots.
- The body of the cooker can be cleaned using a soft dry cloth. Dust around the air inlet and outlet can be cleaned using a soft brush.

PART 6: PREVENTIVE ACTION

- The black crystal glass of the cooker can be damaged caused by any hard or strange objects falling on it.
- The edges of the black crystal glass can be damaged due to the cookware collision.
- The cookware that made of cast iron, cast aluminum, or cookware with a damage base can scratch the black crystal glass if it is shifted above the cooker surface.
- The melted and overflowed materials can burn the black crystal glass and immediately should be removed.
- To prevent the damage to cookware and black crystal glass, avoid using pots and pans in an overly long time that causes the food burnt or dried.

PART 7: TROUBLESHOOTING

Check the things below before contacting MODENA Customer Care if there is trouble on your portable induction cooker:

Problem	Possible Causes	Recommended Actions
The cooker cannot be turned on.	<ul style="list-style-type: none">• The power cord is not securely fastened to the power socket.• Switches, power sockets, fuses, and electrical wiring are not in a good condition.• The power is outage.• The voltage is over-low.	<ul style="list-style-type: none">• Make sure that the cooker is connected to the power supply and the power is on. If there is no problem but the cooker is still off, contact MODENA Customer Care.

Problem	Possible Causes	Recommended Actions
<p>The cooker is on, but there is no heating process, and the alarm is beeping.</p>	<ul style="list-style-type: none"> • The material of the cookware is not suitable. • There is no cookware on the cooking zone. • The pan is not placed on the center of the cooking zone. • If the error code appeared on the display, please check the error code explanation below. 	<ul style="list-style-type: none"> • Use the cookware that is suitable for this induction cooker. See “Usable Pans Materials” section for more detail information. • If an error code appears on the display, check the recommended actions on the error code list below.
<p>Heating process stops suddenly when the cooker works.</p>	<ul style="list-style-type: none"> • Ambient temperature is too high. • The air inlet or outlet holes are blocked. • Electric voltage is out of the cooker’s range. • The set time has run out. • The cooker has been operating for 3 hours. • Protection system is working and is testing the electric flux. 	<ul style="list-style-type: none"> • Check the cooker and its surroundings. • If an error code appears on the display, check the recommended actions on the error code list below.
<p>Touch control do not respond</p>	<ul style="list-style-type: none"> • “Child Lock” mode is active 	<ul style="list-style-type: none"> • Turn off the “Child Lock” function. See “How to Use” section.
<p>Touch control is not sensitive or difficult to be operated.</p>	<ul style="list-style-type: none"> • There may be a slight film of water or oil over the control panel. • Control panel is touched by fingernail. 	<ul style="list-style-type: none"> • Make sure that the control panel is clean and dry before using. • Use the fingertip to operate the control panel.

Problem	Possible Causes	Recommended Actions
Humming noise emerges from the cooker when it is used in the high temperature setting.	<ul style="list-style-type: none"> The humming noise comes from the induction process itself. 	<ul style="list-style-type: none"> This is a normal condition. When the temperature setting is lowered, the noise could be lowered down or disappeared completely.
Fan noise from the cooker is loud.	<ul style="list-style-type: none"> Cooling fan is working to prevent the cooker from overheat and prevent the electronics component from damage. The noise may continue to resound even after the cooking process is finished. 	<ul style="list-style-type: none"> This is normal condition and no need any action. Do not plug out the power cord when the cooling fan is working.
Crackling or clicking noise resounds from cookware.	<ul style="list-style-type: none"> The noise comes from the vibration of the cookware that made from several layers of material. Layers from different metals would vibrate differently. 	<ul style="list-style-type: none"> This is a normal condition and no need any action.

Error Code

When being used improperly or with other disturbances, the cooker will stop operating and displays an error code on the screen to prevent the danger that may arise. The displayed codes along with the possible causes and recommended actions are summarized in the table below.

Error Code	Possible Causes	Recommended Actions
E0	<ul style="list-style-type: none"> There is no cookware on the cooking zone. Unsuitable cookware material. Cookware diameter less than 12 cm. 	<ul style="list-style-type: none"> Put the cookware and use the suitable cookware size and material.

E1	<ul style="list-style-type: none"> • Voltage is less than 85 Volt. 	<ul style="list-style-type: none"> • Wait until the voltage returns to normal.
E2	<ul style="list-style-type: none"> • Voltage is more than 275 Volt. 	<ul style="list-style-type: none"> • Wait until the voltage returns to normal.
E3	<ul style="list-style-type: none"> • The heat sensor of cooker surface is opened, or short circuit occurs. 	<ul style="list-style-type: none"> • Contact MODENA Customer Care for reparation.
E4	<ul style="list-style-type: none"> • Temperature of glass surface is over than 280°C. 	<ul style="list-style-type: none"> • Check whether the bottom of the cookware is uneven. If it is uneven, replace it with a flat one. • The food/water is dried out or the cookware is empty. Fill the cookware with food/water. • Let the cooker to cool down before using it again.
E5	<ul style="list-style-type: none"> • IGBT temperature is over than 105°C (overheat protection). 	<ul style="list-style-type: none"> • Check whether the air inlet and outlet are blocked or not. • Check whether the cooling fan is working or not.
E6	<ul style="list-style-type: none"> • IGBT sensor is opened, or short circuit occurs. 	<ul style="list-style-type: none"> • Contact MODENA Customer Care for reparation.

If the troubles above are still not resolved or if the power cord or other parts are damaged, please contact the **MODENA** Customer Care immediately for reparation. Keep using the original components and spare parts from **MODENA**.

PART 8: SPECIFICATION

Model	PI 1314 V	PI 1314 L	PI 1314 W	PI 0310 W
Type	Portable Induction Cooker			
Number of Cooking Zone	1			
Color	Silver - Black	Black	White - Black	White
Control Panel	Touch Control			
Power Level	9 (400 – 2000 W)			9 (400 – 2000 W)
Timer	Yes			
Operating Power	400 – 2000 W			400 – 2000 W
Dimension (W x D x H)	280 x 350 x 65 mm			310 x 310 x 80 mm
Induction Pot	Included			Not Included

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environment conditions of the appliance, values may vary.

