



Usable and non-usable utensils

1. Usable pan

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



2. Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 12cm.



How to Clean

1. Disconnect plug and wait until the unit is cooled down completely. Clean after using every use.
2. If the pot/pan is used without being cleaned, discoloration or stains may be caused.
3. Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction Cooktop.
4. Wipe using dish washing agent and damp cloth.
5. Use vacuum cleaner to suck up dirt from the air and exhaust vents.
6. Never immerse this unit in water.

Safety Instructions

Please read the following safety instructions before using the induction Cooktop:

- 1) Do not touch the plug with wet hands.
- 2) Do not plug into a socket where it is shared with other appliances.
- 3) Do not use if the power cord is damaged.
- 4) Do not modify the parts or repair the unit by yourself.
- 5) Do not use the unit near a flame or wet places.
- 6) Do not let a child meddle or operate the unit.
- 7) Do not place on unstable surfaces.
- 8) Do not move the unit with the pot or pan on it.
- 9) Do not heat an empty pot as it will be overheated and trip the safety device.
- 10) Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on the crystal plate of the induction Cooktop.
- 11) Ensure that there is sufficient amount of ventilation when using the unit.
- 12) Do not use the unit on carpet, tablecloth (vinyl), Metal or any other low-heat-resistant surface.
- 13) Do not place any paper between the pot or pan and the unit.
- 14) Do not use the unit when the crystal plate is cracked or broken.
- 15) Do not block the air intake holes or exhaust vent.
- 16) Do not touch the crystal plate after removing the pot or pan as it will be is very hot for some time even after switching OFF.
- 17) Do not place items such as radios, televisions, ATM cards and cassette tapes close to the unit as it will be affected by its magnetic field.

TROUBLE SHOOTING

| Trouble Code | Possible Reasons | Solutions |
|--------------|---|--|
| E0 | There is no pot / pan or unsuitable pot / pan on induction Cooktop | Change the suitable pot / pan, or contact the qualified service center |
| E1 | Supply voltage it too low (less than 90V) | Check the power supply. Power on after power supply is back to normal. |
| E2 | Supply voltage it too high (more than 280V) | Check the power supply. Power on after power supply is back to normal. |
| E3 | Plate surface temperature sensor is not connected well, or short-circuited. Please check it after one minute | Please contact the supplier or qualified service center. |
| E4 | The Heat sensor of radiator IGBT is not connected well, or short-circuited. Please check it after one minute. | Please contact the supplier or qualified service center. |
| E6 | The heat sensor of IGBT radiator temperature is overheated (more than 105 °C) | Check for air exhaust block or fan stuck. |

WARRANTY TERMS AND CONDITIONS

Stove Kraft Limited warrants to the purchaser of this PIGEON ACER PLUS INDUCTION COOKTOP for a period of 1 Year commencing from the date of purchase of the product. The company will repair or replace free of charge any part or parts of the product, should the company be fully satisfied in its sole direction, that the defect/s is/are due to faulty material or workmanship only. The warranty will be governed by the following clauses:

- 1) The company or their Authorised Service Agent/Dealer will repair/replace all parts that are failing due to faulty material or defective workmanship pertaining to the above product.
- 2) Only the Company or its Authorised Service Agent / Dealer can service/repair or attend to install/reinstall the above product.
- 3) No on-site warranty will be executed. The warranty will be executed only at authorized service centers and in authorized /dealer locations. All to and fro traveling and other incidental expenses as prevailing from time to time incurred in connection with the visit of the purchaser to the service location for the purpose of execution of warranty shall be borne by the said purchaser only.
- 4) The warranty extended herein is in lieu of all implied conditions and warranties under the law and is confined to the repair or replacement of defective parts and does not cover any consequential or resulting liability, damage or loss arising from such defects. Further more, the warranty in no case shall extend to the payment or any monetary consideration whatsoever, of the replacement or return of the product as a whole.
- 5) This warranty does not cover corrosive, plastic and glass components.
- 6) The warranty is issued subject to Jurisdiction of Bangalore Court of law.
- 7) The warranty is covered by force Majeure clause. In the event of the above product struck by any natural Calamity, this Warranty stands Null & Void.



ACER PLUS

Induction Cooktop

1 YEAR

WARRANTY

1800

WATTS



FEATHER TOUCH BUTTON



35% ENERGY SAVINGS COMPARED TO LPG COOKING

SMART TIMER FOR HANDS FREE COOKING BOILS MILK WITHOUT SPILLING

USER MANUAL & WARRANTY CARD

FOR CUSTOMER COMPLAINTS, CONTACT: MANAGER, CONSUMER CARE CELL
TOLL FREE NO : 1800-425-6666 | MISSED CALL & SMS : +91-97400 34444
✉ CUSTOMERCARE@STOVEKRAFT.COM | WWW.STOVEKRAFT.COM

MANUFACTURED, MARKETING & CUSTOMER CARE ADDRESS:
STOVE KRAFT LIMITED
AN ISO 9001 : 2015 CERTIFIED COMPANY
REGISTERED OFFICE: # 81, HAROHALL INDUSTRIAL AREA
KANAKAPURA TALUK, RAMANAGARA DISTRICT, BANGALORE RURAL - 562 112.
MADE IN INDIA

Dear Customer

Welcome to the Stove Kraft family.

Congratulations on choosing
PIGEON ACER PLUS INDUCTION COOKTOP

To get the best benefit of this product, kindly go through the user manual* before using the product.

Pigeon products are manufactured with state-of-the-art technology. They offer a valuable hand in your cooking and they would integrate with your life style and be your reliable support. If however, for some reason, you need any assistance or help - please let us know we shall be happy to resolve your issues at the earliest.

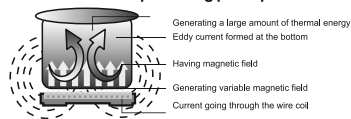
Assuring you of our best services and hoping to have patronage for other Pigeon products as well.

Yours
Team Stove Kraft
***PLEASE KEEP THE MANUAL SAFELY FOR REFERENCE**

Product Introduction

Induction Cooktop is one of the new environment-friendly kitchen wares, developed by our company based upon Europe, American and Japanese advanced technology. The main parts such as IGBT power transistors, CPU and IC etc are imported from FAIRCHILD, TOSHIBA, MOTOROLA, SIEMENS brands, which are advanced in craft and function. Our induction cookers are of national standard, suitable for all kind of cooking. Heating efficiency can get up to 94.36% from startup of boil. With peculiar Micro-computerized safety-inspection system, it is super safe and reliable by the characteristic of cooking with no fire, no smoke and no exhaust, it avoids traditional cooking safety problem, therefore it is liked by many consumers. Our induction Cooktop will bring more safety and health to your family, more cleanliness to your kitchen

Induction Cooktop working principle

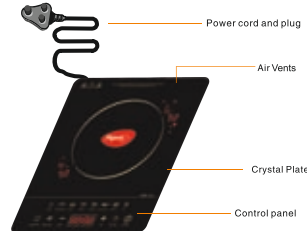


Induction Cooktop is mainly based on the principle of electromagnetic Induction Technology. Current generates through the variable magnetic field after running through the wire coil. Eddy current is generated at the bottom of the pot when the magnetic field induces the cooking pot on the Cooktop plate. Large amount of thermal energy produced can heat the bottom quickly, thus heating up the food very fast, with thermal efficiency up to 94.36%.

Specification

Power Supply : 220-240V ~ 50/60 HZ AC
Power Range : 1800 W
Temperature Adjustment : 80°C-240°C
Timer/Preset Timer : 3/24Hours

Parts Name



Function Diagram



Operation step

1. Place suitable cooking utensils in the center of the top plate.
2. Insert the plug into 230V-15A socket, screen shows "----" then touch ON/OFF to switch on, then touch function buttons to select different cooking functions, settings and adjustments.
3. To switch off, touch ON/OFF again then plug out to shut off power supply

Auto functions

Automatic functions of this product include: Dosa/Chapati, Milk, Boil, Idli.
All automatic functions controlled by intelligent micro controller and using intelligent dynamic fuzzy logic controlled technology. According to cook food quantity automatically adjust the firepower, do not need to adjust when it is working.

Attention:

1. Automatic functions must cook with compound pan, the thinner pot can not be used in automatic functions.
2. After entry into the automatic function, the power and timer can not adjust.
3. Automatic functions developed by the amount of food, so it is not suitable for little food.

Adjustable functions

Adjustable functions of this product include: Pressure Cooker, Deep Fry, Curry, Saute.
According to the different functions, Users can adjust the heat and timer by their individualized cooking requirements.

Attention:

1. Please use the pot which suits for this product
2. To avoid getting food burned, please do not leave when it is working
3. Please press the timer and preset after choosing the cooking functions.

Notice

1. Overheat Protection: The unit is equipped with overheat protection. If the pot or pan gets too hot, the unit will switch off automatically, and the Buzzer can give out an alarm, should this happen, wait for some minutes and cool it down. After that, the unit will work without problem.
2. This appliance is liable to get hot during using.

WARRANTY CARD

Model Name : **ACER PLUS**

Serial No. :

Bill No. : Date of Purchase :

Customer's Name & Address :

..... Phone No :

Dealer's Name & Address :

.....

MANUFACTURED, MARKETED BY & CUSTOMER CARE ADDRESS:

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