

User Manual of Product 1:

Prestige PRWO 1.8-2 700-Watts Delight Electric Rice Cooker with 2 Aluminium Cooking Pans - 1.8 Liters, White

User Manual of Product 2:

Prestige PIC 6.1 V3 2200 Watts Indian Menu Options Induction Cooktop, Black

Dear Customer,

Congratulations! Thank you for choosing Prestige Delight Electric Rice Cooker.

Prestige Delight Electric Rice Cooker is a modern appliance for healthy and safe cooking. Prestige Delight Electric Rice Cooker are carefully manufactured, tested and packed so as to give you a trouble free performance. After all, it is from Prestige - a trusted name in kitchen appliances for generations in India with customers countrywide.

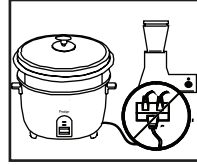
We are sure that Prestige Delight Electric Rice Cooker will help you to reduce the time you spend in the kitchen, still providing healthy food to your family.

Your Prestige Delight Electric Rice Cooker comes with a one year warranty for the product and five years on the heating plate.

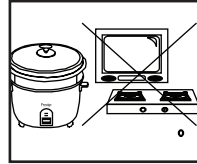
Please read the instruction manual carefully, before use.

IMPORTANT SAFEGUARDS

1. The Electric Rice Cooker should not be plugged into a multisocket sharing with other appliances in simultaneous use.



2. Do not place the Electric Rice Cooker near stoves, flames or other sources of heat or inflammable materials. Do not keep the Electric Rice Cooker bowl on LPG stove in case of power failure.



3. Do not wash the main body with water or immerse it in water. Its electrical insulation may get damaged.
4. Do not scrape the cooking pan or throw it as it may cause dents. Deformation causes bad contact of cooking pan with heating plate. This may lead to malfunctioning of Electric Rice Cooker.
5. Never switch on the cooker when the cooking pan is not placed in the main body.
6. The steam vent on the outer lid will emit hot steam during cooking. Never touch it by hand.
7. Do not cover the steam vent on the outer lid when the cooking is in progress.
8. Do not touch the cooking pan with bare hands as it will be hot and may cause scalding injury. Use gloves to hold and lift the pan.
9. Never touch the heater by hand immediately after cooking. You may get burnt.

10. Never shift to “warm” mode by yourself. Allow the cooker to go to “warm” position on its own. The exception is in the case of dishes other than rice.
11. Check from time to time if the electric sockets, cord etc., are in good condition. Do not operate the Electric Rice Cooker with damaged plug and cord. The power cord should not get twisted / knotted or stretched.
12. When plugging out from the socket, hold the plug firmly and then pull it out. Do not hold the wire while pulling out of the socket.
13. Ensure that there are no water / dust/ food particles between the cooking pan and the heating element/thermostat. Due to the presence of such particles, cooking results may be affected and heating components may get damaged as well.
14. Unplug the Electric Rice Cooker when not in use.
15. Do not allow children to operate the Electric Rice Cooker.
16. Do not use the attachments that are not recommended by the company.
17. This appliance is designed for household use only. Do not use it other than for intended use as described in this manual.
18. It is recommended to operate the Electric Rice Cooker with the socket that is properly earthed.
19. In case of any problems or repairs, please contact any of the Prestige Regional Service Centres / Authorised Service Centres. Do not try to repair the Electric Rice Cooker yourself.

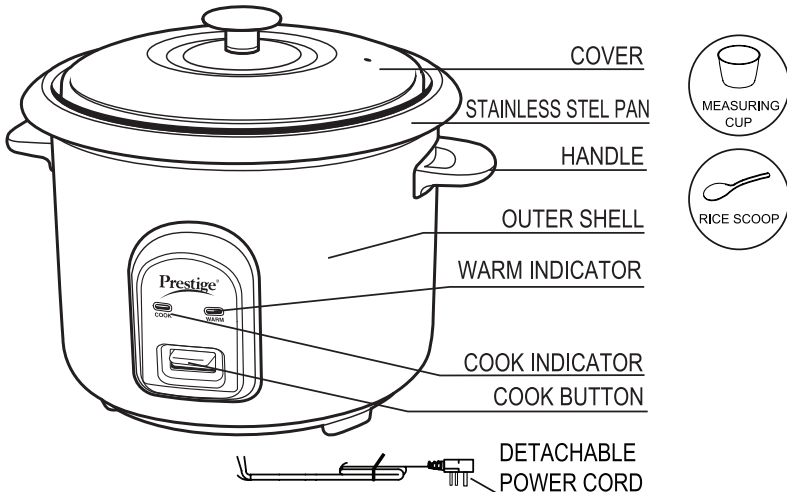
SAVE THESE INSTRUCTIONS

FEATURES OF PRESTIGE DELIGHT ELECTRIC RICE COOKER

- The cool-touch handles make it easy to carry the cooker.
- “Warm” mode keeps rice moist and warm upto 4 hours.
- The graduated cooking pan allows uniform distribution of heat for efficient and even cooking of rice.
- Detachable Power Cord - Makes it easy to carry the Electric Rice Cooker any where after the cooking is over. (Only for models : PRWO 0.5L, PRWO 1.0L, PRWO 1.5L, PRWO 0.6-2, PRWO 1.4-2, PROH 1.8-2, PRWO 1.8-2, PRWO 2.8-2, PRWO 1.8-2 SR, PRWO 2.8-2 SR , PRCK 1.8 SS & PRCK 2.8 SS).
- The models PRWO 0.6-2, PRWO 1.4-2 and PRWO 2.8-2 comes with double wall strong body which protects the cooker from dents and damages there by enhancing the life of the cooker.
- PRCK 1.8 SS & PRCK 2.8 SS comes with stainless steel pan

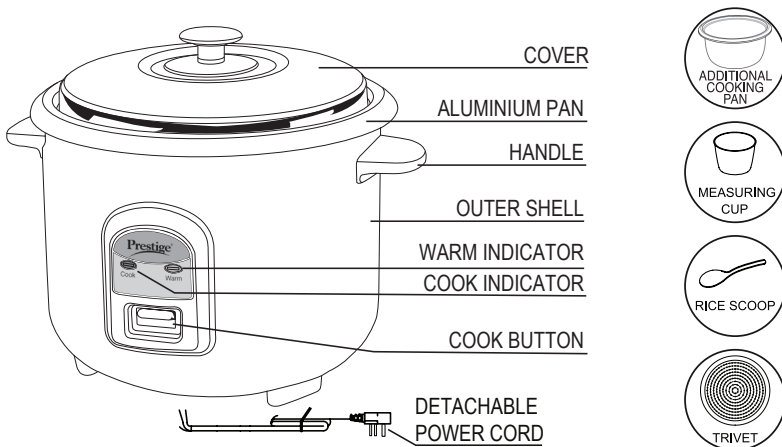
KNOW YOUR PRESTIGE DELIGHT ELECTRIC RICE COOKER

Model: PRCK 1.8 SS / PRCK 2.8 SS

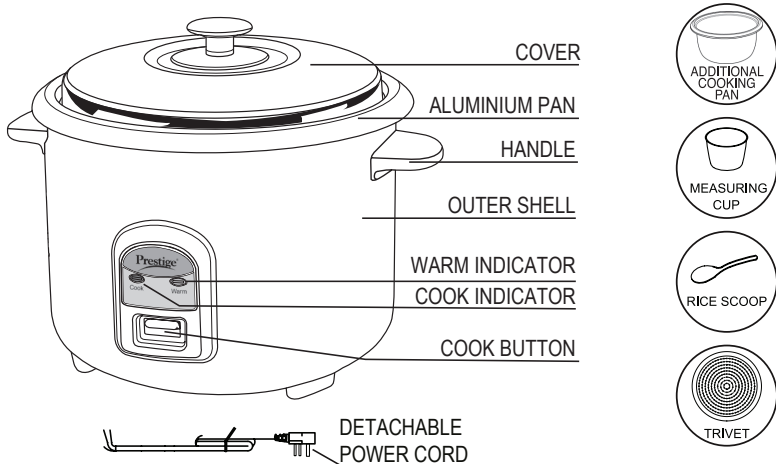


KNOW YOUR PRESTIGE DELIGHT ELECTRIC RICE COOKER

Model: PRWO 0.6-2

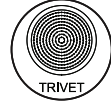
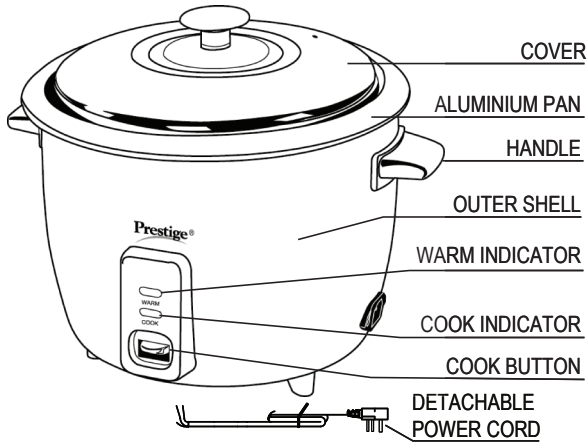


Model: PRWO 1.4-2

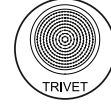
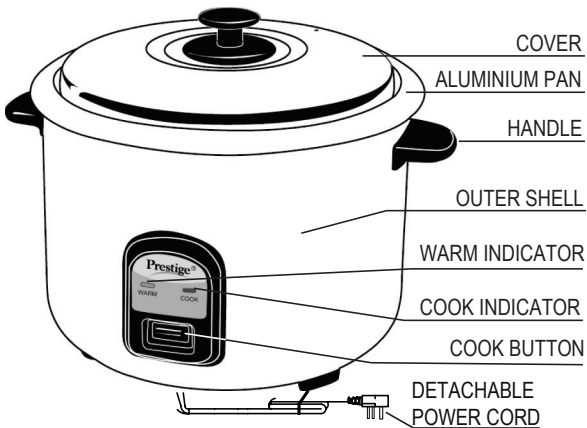


KNOW YOUR PRESTIGE DELIGHT ELECTRIC RICE COOKER

Model: PRWO 1.8-2

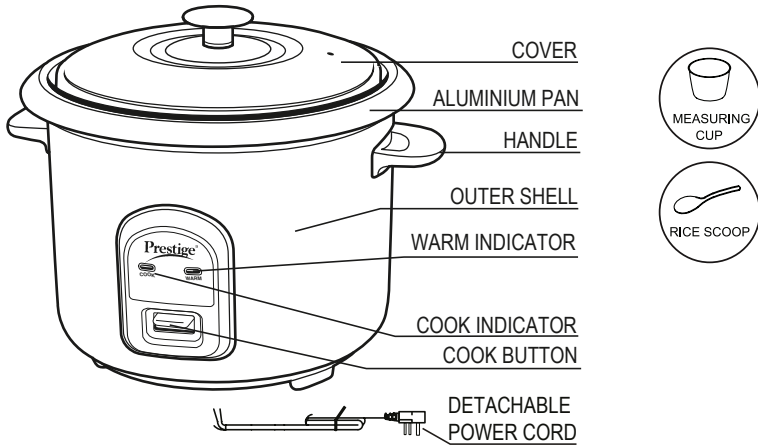


Model: PRWO 2.8-2

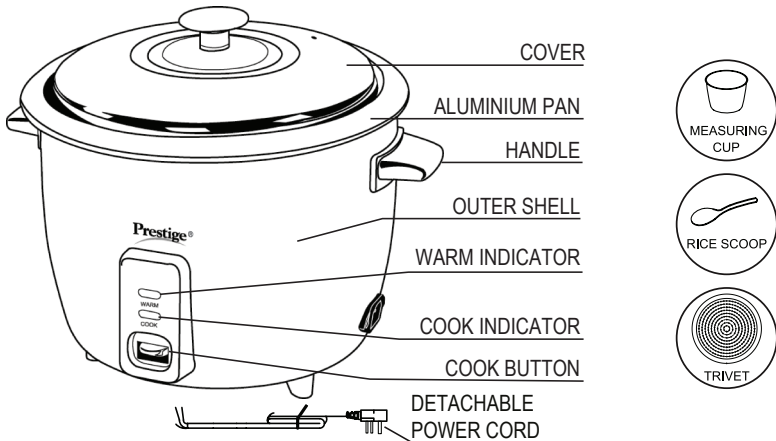


KNOW YOUR PRESTIGE DELIGHT ELECTRIC RICE COOKER

Model: PRWO 0.5L

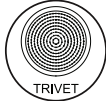
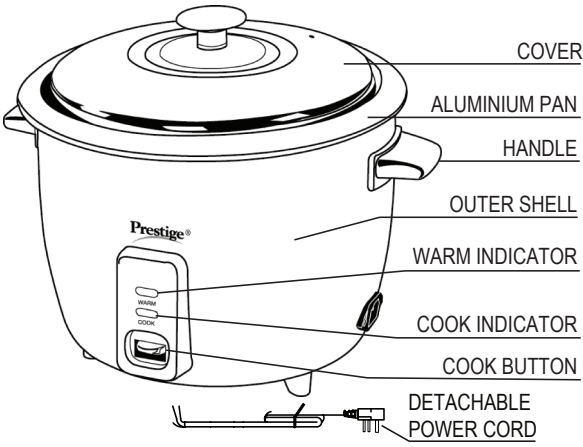


Model: PRWO 1.0L

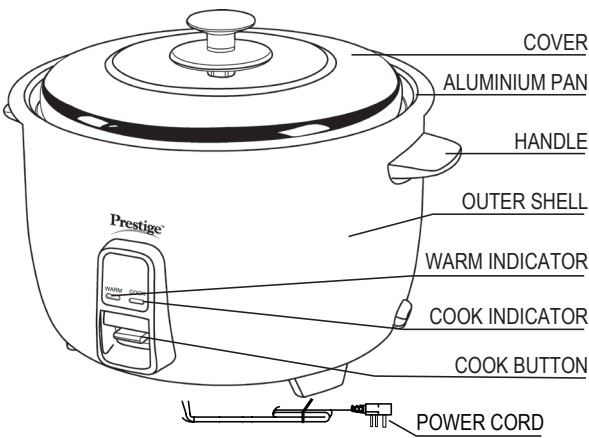


KNOW YOUR PRESTIGE DELIGHT ELECTRIC RICE COOKER

Model: PRWO 1.5L

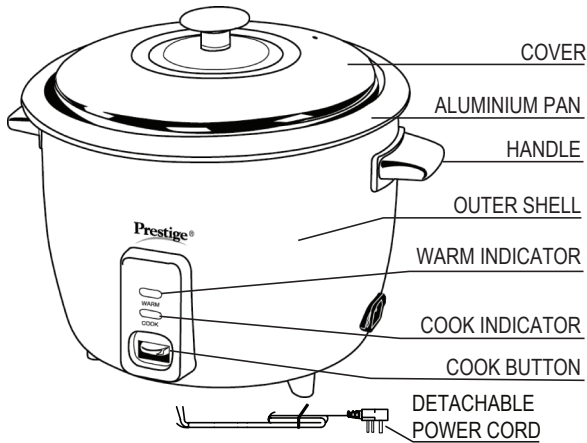


Model: PRWO 4.2-2

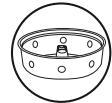


KNOW YOUR PRESTIGE DELIGHT ELECTRIC RICE COOKER

Model: PRWO 1.8-2 SR



ADDITIONAL COOKING PAN



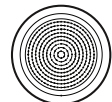
UNIQUE STARCH REDUCER ATTACHMENT



MEASURING CUP

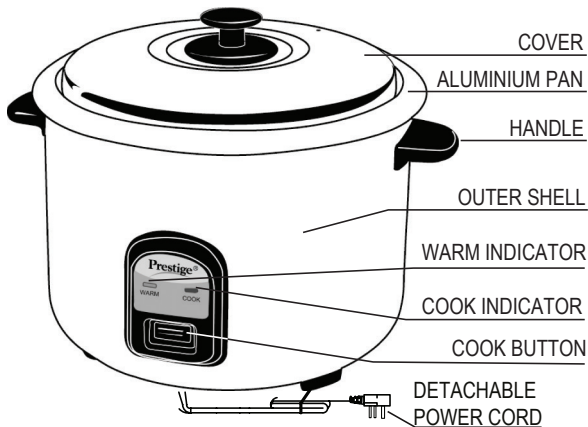


RICE SCOOP



TRIVET

Model: PRWO 2.8-2 SR



1. Measure desired amount of rice with the measuring cup provided and pour it in a container for washing. Do not use the cooking pan provided with the Electric Rice Cooker for washing as the cooking pan would be damaged or the bottom would be deformed. This may lead to the malfunctioning of the Electric Rice Cooker.
2. You can soak the rice in water for 30 minutes. This improves the quality of cooked rice.
3. Place the Trivet* at the bottom of the cooking pan. Add rice into the cooking pan on top of the trivet and add water according to the table given below. Never pour water and rice together in the cooking bowl as there is a possibility that the rice will go below the trivet plate and will become brown.

Please remember the above proportion is only our indication. However, depending on the individual preference and the quality and age of rice

Item	Rice texture	Water in cups (For 1 cup of rice)
Fried rice	Slightly undercooked	1½ - 1¾
Pulav/Biriyani	Firm	2
Plain White rice	Medium	2½ - 3
Kitchadi, Pongal etc.,	Soft	3 - 4

used, the water quantity will vary. You will become familiar with how much water to add after a few operations.

4. Do not let the rice pile on one side. Make sure it spreads evenly on the bottom to avoid half-done rice.
5. Wipe off any food particles / dust on the outer surface, thermostat and heater. Otherwise the appliance may get damaged.
6. Place the cooking pan into the main body of the Electric Rice Cooker. Gently turn the cooking pan left and right in the main body for proper seating. Make sure that the pan is positioned correctly otherwise the heater may get damaged.
7. Place the lid on the cooking pan.
8. Plug the power cord to the socket / power outlet on



the wall. The “warm” indicator will light up.

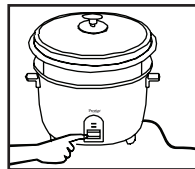
9. Press the “Cook” button down immediately to start cooking. You will see the “Cook” indicator lights up. If the cook button is not pressed and the power is “ON”, the cooker will automatically set to “Warm” mode.



10. The button cannot be pressed down without placing the cooking pan. Please do not place the empty cooking pan in the cooker.

11. When the rice is cooked, the “Cook” indicator will go out and “Warm” indicator will light up automatically.

12. Please allow the rice cooker to remain in “Warm” mode for at least 15 minutes after this. This allows the cooking to be completed. It is recommended to always use the trivet for cooking rice. Also if the rice is cooked without placing the trivet, the rice will become slightly brown at the bottom. It is normal.



13. If you want to eat after some time, please open the Electric Rice Cooker after 15 minutes of “Warm” mode and distribute the rice evenly with the scoop. Place the lid on the cooking pan.
14. Continuous “Warm” over 6 hours may cause the rice to smell bad.
15. Unplug the power cord when not using the Electric Rice Cooker.

Please Note :

1. When cooking soups, curries and other liquid foods, the Electric Rice Cooker will not automatically shift to “Warm” mode. Check if the food is cooked, and push the switch to “Warm”.
2. For foods that tend to crust easily, smear a little oil on the cooking pan before adding the other ingredients.
3. Use of hard water will increase cooking time.

pan on top of the trivet and add water according to the table given below. Now place the starch reducer attachment inside the cooking pan. Never pour water and rice together in over the cooking bowl as there is a possibility that the rice will go below the trivet plate and will become brown

Please remember the above proportion is only our indication. However, depending on the individual preference and the quality and age of rice used, the water quantity will vary. You will become familiar with how much water to add after a few operations

Model	Item	Rice texture	Cup of rice	Rice & Water ratio
PRWO 1.8-2 SR	Plain white rice	Medium	Minimum 1 cup to Maximum 3 cup	1:3
PRWO 2.8-2 SR	Plain white rice	Medium	Minimum 2 cup to Maximum 5 cup	1:3

ELECTRIC RICE COOKER

cleaning.

- Fill the cooking pan with some water and mild cleansing agent. Let it soak for 10-15 minutes. Clean with sponge. Rinse and dry.
- Clean the lid of the Electric Rice Cooker with a soft cloth or sponge, dipped in water or mild cleansing agent. Never use sand paper ,brush or any other rough abrasives to clean the cooking pan as it may cause damage.
- Never immerse the body of the Electric Rice Cooker in water as the water may enter into the electrical parts leading to electric shock and/or malfunctioning of Electric Rice Cooker.
- The body of the Electric Rice Cooker should be wiped clean only with a dry cloth.
- The heating plate can be wiped with dry cloth to remove any spillovers of food ingredients.
- The lid is provided with steam vent holes on the top. This is required for emitting the steam out while cooking. Make sure that the vent holes are not blocked.

Special Instructions

To reheat cooked rice:

This can be done by sprinkling a little water over the rice, distributing it evenly in the cooking pan and then operating the cooker in “Cook” mode.

COOKER FOR DISHES OTHER THAN RICE

- 1) The cooking time for dishes other than rice has to be monitored by you.
- 2) The cooker has to be turned manually to “warm” mode when some quantity of water still remains in the cooking pan.

Important : Do not allow the Electric Rice Cooker to get dry heated.

To prepare Idly or Soup:

1. Idly – Just add two cups of water to the cooking pan. Switch on the Electric Rice Cooker and put it in “Cook” mode. Wait till the water starts steaming. Then place the idly stand along with the batter. Close the lid. Steam for 15 minutes. Remove the stand and ease out idlys after cooling. Check from time to time that the water level is maintained.
2. Soup – Put the vegetables with required quantity of water. Close lid and switch on to “Cook” mode. When the vegetables become soft, remove and cool. Blend in a mixer grinder or hand blender. Strain the liquid and transfer the puree to the cooking pan. Season with salt and pepper.

TECHNICAL SPECIFICATIONS

Model	Rated Voltage	Wattage	Warm temperature	Capacity	Rice cooking capacity*	Cooking Type
PRWO 0.6-2	230 V AC - 50 HZ	300 W	60° - 80° C	1.5 L (for inner container volume) 0.6 L (for Rice)	0.3 kg	Direct Heating
PRWO 1.4-2	230 V AC - 50 HZ	500 W	60° - 80° C	3.5 L (for inner container volume) 1.4 L (for Rice)	0.6 kg	Direct Heating
PRWO 1.8-2	230 V AC - 50 HZ	700 W	60° - 80° C	4.75 L (for inner container volume) 1.8 L (for Rice)	1.0 kg	Direct Heating
PRWO 2.8-2	230 V AC - 50 HZ	1000 W	60° - 80° C	7.5 L (for inner container volume) 2.8 L (for Rice)	1.7 kg	Direct Heating
PRWO 1.5	230 V AC - 50 HZ	500 W	60° - 80° C	3.5 L (for inner container volume) 1.5 L (for Rice)	0.6 kg	Direct Heating
PRWO 1.0	230 V AC - 50 HZ	400W	60° - 80° C	1.0 L (for inner container volume) 0.4 L (for Rice)	0.4 kg	Direct Heating
PRWO 0.5	230 V AC - 50 HZ	300 W	60° - 80° C	2.0 L (for inner container volume) 0.5 L (for Rice)	0.3 kg	Direct Heating
PRWO 1.8-2 SR	230 V AC - 50 HZ	700 W	60° - 80° C	4.0 L (for inner container volume) 1.8 L (for Rice)	1.0 kg	Direct Heating
PRWO 2.8-2 SR	230 V AC - 50 HZ	1000 W	60° - 80° C	7.5 L (for inner container volume) 2.8 L (for Rice)	1.7 kg	Direct Heating
PRCK 1.8 SS	230 V AC - 50 H	700 W	60° - 80° C	4.0 L (for inner container volume) 1.8 L (for Rice)	1.0 kg	Direct Heating
PRCK 2.8 SS	230 V AC - 50 H	1000 W	60° - 80° C	7.5 L (for inner container volume) 2.8 L (for Rice)	1.7 kg	Direct Heating

*Under standard testing conditions (i.e. cooking of Raw rice as per the specified quantity with the water ratio of 1:2)¹⁾.

Temperature Limit

T - Local water boiling point
applicable when altitude is
less than 2000 M

T + 45° C
+ .5° C

WARRANTY CARD (CUSTOMER'S COPY)

This page has to be treated as a full fledged warranty card and is required to be maintained by you. You will be required to produce this while claiming the service within the warranty period. In the unlikely event that a defect should develop in the Electric Rice Cooker during the period of this warranty, the product should be delivered at your cost to the Regional Service Centre or Authorised Service Centre along with this warranty card

Date of Purchase :

Model : Prestige Delight Electric Rice Cooker :

PRWO 0.5L	<input type="checkbox"/>	PRWO 1.0L	<input type="checkbox"/>
PRWO 1.5L	<input type="checkbox"/>	PRWO 0.6-2	<input type="checkbox"/>
PRWO 1.4-2	<input type="checkbox"/>	PRWO 1.8-2	<input type="checkbox"/>
PRWO 2.8-2	<input type="checkbox"/>	PRWO 1.8-2 SR	<input type="checkbox"/>
PROH 1.8-2	<input type="checkbox"/>	PRCK 1.8-2 SS	<input type="checkbox"/>
PRWO 2.8-2 SR	<input type="checkbox"/>	PRCK 2.8-2 SS	<input type="checkbox"/>

(tick the appropriate model)

Serial No. :

Customer's Name :

Address :

Dealer's Stamp & Address

TERMS OF WARRANTY

Prestige {hereinafter referred to as the Company} warrants to the purchaser of “Prestige Delight Electric Rice Cooker”, {hereinafter referred to as Electric Rice Cooker} that the said Electric Rice Cooker is free from all defects in material and workmanship.

This warranty is valid for a period of one year for the product and five years on the heating plate from the date of original purchase, subject to the following terms and conditions:-

- 1) The warranty card is to be completed, signed by the dealer immediately on purchase.
- 2) The Electric Rice Cooker is only to be serviced by the Company Regional Service Centre or by its Authorised Service Centre (addresses listed in this manual).
- 3) The customer shall carry the Electric Rice Cooker to the nearest Company Regional Service Centre/Authorised Service Centre at his/her own cost and risk.
- 4) The Company shall make all endeavours/attempts to carry out the Service/Replacement under this Warranty at the earliest, but shall not be liable to do so within any specified time.
- 5) The Warranty will continue and remain in force only for the unexpired period of the original Warranty, in regard to the Repair/Replacement of parts of the Electric Rice Cooker.
- 6) The Electric Rice Cooker shall be used strictly for domestic purposes in accordance with the user’s manual.
- 7) The Company shall not be held liable for any accident, loss or damage (direct or indirect) to person or property caused by reason of:
 - a) Repairs/Service attended by unauthorized service person.
 - b) Over-loading /Misuse/abuse or/and negligence on the part of the person.
 - c) Defects caused by improper/reckless use.

- d) Use of spurious spares/old, non-genuine spares.
 - e) Failure to comply with any safety precaution or maintenance tip suggested by the Company.
 - f) Original serial number is deleted/defaced or altered.
- 8) The Company shall not be responsible for any special consequential damages or loss arising directly or indirectly for any delay in the performance of this Warranty.
 - 9) The Company reserves the right to retain any part or component at the Regional Service Centre/branches or Authorised Service Centre or at its workshop and shall effect Repairs/Replacement or parts or components at its sole discretion.
 - 10) This Warranty shall not in any case extend towards payment or any monetary consideration whatsoever, and shall be only limited to the product replacement.
 - 11) Electrical parts are not covered under the warranty terms as they are subject to wear and tear. Replacement of these parts is chargeable.
 - 12) Electrical appliances, wire points need regular check up by an authorised service person.
 - 13) Electrical appliances are prone to voltage fluctuation risks, therefore precaution should be taken before use. Company shall not be responsible for any damage to electrical parts, arising out of this problem.
 - 14) For repairs after the expiry of the warranty period, the Regional service centre/ Authorised service centre will levy a charge (based on the MRP) for the component replaced.
 - 15) The decision of the company is final in all cases of complaints.
 - 16) Any complaints/disputes shall be within the jurisdiction of the Courts of Bangalore.

<p style="text-align: center;">SOUTH ZONE</p> <p>TTK Prestige Limited No. 7 - 14 Jana Priya Center, Big Bazar, Ground Floor, Pondy Bazar, Chennai - 600 017</p> <p>TTK Prestige Limited New No.4A,Old No.B9, 1st Cross North East Extn Thillai Nagar, Trichy - 620 018</p> <p>TTK Prestige Limited 35/1953/54, Mareena Building, M G Road, Ravipuram, Ernakulam, Cochin - 682 016.</p> <p>TTK Prestige Limited #110/5, Lalbagh Main Road, Before Urvashi Theater, Above SBI Bank, Next to Hulkul Pride, Bangalore - 560 027</p> <p>TTK Prestige Limited # 4871A, Shiva Avenue, 3rd Floor, OPP Clark Inn Hotel, Above Shantesh Honda Showroom, Gokul Road, Hubballi - 580 030</p> <p>TTK Prestige Limited Shop No 19 & 20, Malbhat Heights, Opposite SBI Personnel Bank, Malbhat, Margao – 403 601</p> <p>TTK Prestige Limited 6-1-73, 3rd Floor, Saeed Plaza, Lakadi Ka Pul, Hyderabad - 500 004</p> <p>TTK Prestige Limited D.No 40-14-11&12, Achuta Homes, Ground Floor, Besides, Jyothi (Theatre) Conventional Hall, Near. Benz Circle, Vijayawada - 520 010</p> <p style="text-align: center;">WEST ZONE</p> <p>TTK Prestige Limited Shop No-04, Asmi Compound, S V Road, Opp to Ratna Hotel, Goregaon West Mumbai - 400 104</p>	<p>TTK Prestige Limited Kanchan Heights, Block No.538, Sinhadag Road, Old Big Bazaar Complex, Near P.L. Deshpande Garden, Opposite to Axis Bank, Haveli Taluka, Parvati, Pune - 411 009</p> <p>TTK Prestige Limited No.1 Ground Floor, Dev Complex Opposite Parimal Garden, Ahmedabad -380 006</p> <p>TTK Prestige Limited 159/2 Kanchan Bagh, Near Sharma Sweets, Opp. ICICI Bank, Near Geeta Bhawan Square, Indore - 452 001</p> <p>TTK Prestige Limited C/o.Shree Vasu logistics Pvt Ltd, Inside Logistics Park, Opp. Jaguar Auto Mobile Showroom, Ring Road No 1, Raipur - 492 013</p> <p style="text-align: center;">NORTH ZONE</p> <p>TTK Prestige Limited House No.- 63/12B-1, Opp. K L J House, Rama Road Industrial Area, Near Kirti Nagar Metro Station, West Delhi - 110 015</p> <p>TTK Prestige Limited Plot No 395, First Floor, Bulk Material Market, Phase - 11, Sector - 65, Mohali Chandigarh - 160 065</p> <p>TTK Prestige Limited 49-50, 1st floor, Katewa Mansion, Near Kamdhenu Complex, Peetal Factory, Shastri Nagar, Jaipur - 302 016</p> <p>TTK Prestige Limited Shop No. SH-08 (Duplex) Square One, CP-4/1, Ratan Khand, Sharda Nagar, Yojna Raibareli Road, Lucknow - 226 002</p>	<p>TTK Prestige Limited C-18 , Lohiya Nagar, Near Easyday, Meerut Road, Ghaziabad - 201 001</p> <p>TTK Prestige Limited H.No-2211/4, First Floor, Situatd at Shiv Chowk, Rajiv Nagar, Bus Stand Road, Opposite to Ram Mandir Gurgaon, Haryana - 122 001</p> <p style="text-align: center;">EAST ZONE</p> <p>TTK Prestige Limited #12, Chowringee Square, Andhra Insurance Building, 1st Floor, Opp. Income Tax Building Post Office, Near Location Income Tax Bhavan, Esplanade, Kolkata – 700 013</p> <p>TTK Prestige Limited Plot No-864/2677, Po-Arunodaya Market, PS-Badambadi, Cuttack – 753 012</p> <p>TTK Prestige Limited Uttam Arcade, 2nd Floor, Opp Forest Off, A.K.Azad Road, Rehabari, Guwahati – 781 007</p> <p>TTK Prestige Limited Chandi House, 1st Floor, Flat No - 104, Exhibition Road, Patna - 800 001</p> <p>TTK Prestige Limited Ground Floor, Plot No. 215, New AG Colony, Behind Kapildev Playground, Kadru, Ranchi - 834 002</p>
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Dear Customer,

Congratulations! Thank You for buying Prestige Induction Cook-top. With its modern designs and stylish looks Prestige induction cook-tops are sure to add a lot of class to your kitchen.

Prestige Induction Cook-top is a modern gadget for healthy and safe cooking. It's special Anti Magnetic wall ensures that you cook with highest efficiency and ease. Prestige Induction Cook-tops are carefully manufactured tested and packed so as to give you trouble-free performance. After all, it is from Prestige, a trusted name in kitchen appliances for generations in India with customers countrywide.

We are sure that Prestige Induction Cook-top will help you to reduce the time you spend in kitchen, still providing healthy food for your family.

Your Prestige Induction Cook-top comes with a one year warranty. Please ensure that you post/mail your Customer Response Card within 7 days from the date of purchase to enable us to register your purchase.

Please read the instruction manual carefully, before use.

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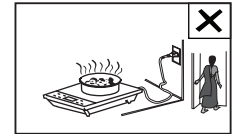
IMPORTANT SAFEGUARDS

While using the Prestige Induction Cook-top, the following basic precautions should always be followed:

1. Read all instructions.
2. Before using the Induction Cook-top, please check that the mains voltage corresponds to the one shown on the appliance's specification sticker.
3. Do not use the Induction Cook-top and other large-power electric appliances at the same time from the same power source.
4. To protect against fire, electric shock and injury to persons do not immerse Cook-top, cord, plug in water or other liquid.
5. Please keep the Induction Cook-top away from children. Close supervision is necessary when the appliance is being used with children around.

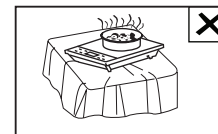


6. Do not leave the appliance in operation unattended.



7. Do not use the Cook-top in high temperature environment.
8. The water retaining at the bottom of the vessel must be removed before using. Else the boiled water drops may splash and scald the user when the bottom of the vessel is heated.
9. Please ensure proper ventilation while the appliance is in operation.
10. The induction cook-top is provided with Extended Cooling System for the safety of the components. So, please DO NOT switch off the induction cook-top from the mains till the fan is completely switched off.

11. Do not place paper or cloth etc. between the Cook-top and the vessel to prevent the risk of flame.



12. Do not keep the Induction Cook-top on paper or cloth etc., as this may block the air vent and the unit will malfunction. The Induction cook top should be kept on a plain surface only.

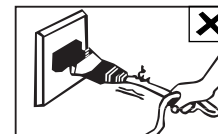
13. Remove plug from the mains before cleaning and when not in use. Once cooking is completed, allow the appliance to cool down completely before moving it or before cleaning.

14. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest Regional Service Centre or Authorised Service Centre for examination, repair or adjustment.

15. Place the appliance on a flat surface. Do not let the power cord hang over the edge of table or counter or touch any hot surface.

16. Do not place the appliance on any hot surface or near fire or another electrical appliance or near a hot gas stove.

17. To disconnect, remove plug from wall outlet. Always hold the plug. Never pull the cord.



18. Do not heat empty vessel. If the cooked food is burnt, do not remove the vessel immediately. Switch off the power, allow the vessel to cool and then remove it.
19. Do not move the Induction Cook-top with vessel on top of it.

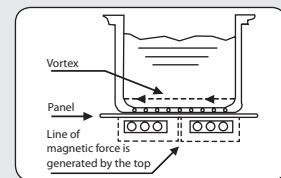


20. If the black glass panel is broken, do not use the appliance. Take it to your nearest our Regional service centre or Authorised service centre immediately.
21. Please do not try to open or repair the Induction Cook-top by yourself. In case of any problem, contact our Regional Service Centre or Authorised Service Centre immediately.
22. If the appliance malfunctions, do not operate the appliance. Contact the our Regional Service Centre or Authorised Service Centre immediately.
23. Do not clean the appliance with water immediately after cooking, as the Cook-top will be hot and the glass panel may break.
24. This Induction Cook-top is for domestic use only.

SAVE THESE INSTRUCTIONS

Induction Cook-tops work on the principle of heating magnetic field induction vortex.

Magnetic field will be generated when the current passes through the loop. When the line of magnetic force goes through the bottom of iron vessels, numerous small vortices will be generated, making the vessel heat quickly by itself to attain the objective of cooking food.



UNIQUE FEATURE OF PRESTIGE INDUCTION COOK-TOP (ANTI-MAGNETIC WALL)

Prestige Anti -magnetic Wall Induction Cook-top is able to effectively block off the surplus magnetic energy dissipated in the course or transition from magnetic energy to heat energy, and can reflect back partial usable magnetic energy and re-change it into heat energy, which may sharply reduce magnetic radiation's influence on the surrounding.

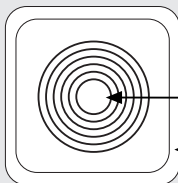
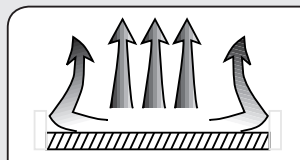
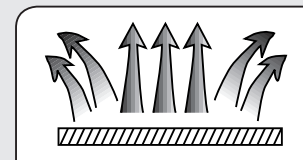


Diagram of working principle of antimagnetic wall



Prestige Antimagnetic wall Induction Cook-top



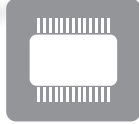
Ordinary Induction Cook-top

BENEFITS OF PRESTIGE INDUCTION COOK-TOP



HEALTH

The product is designed to block surplus energy so as to obtain a healthy meal without any magnetic or radiation hazards.



INTELLIGENT

Full procedure computer control; automatic power and temperature adjustment for different foods.



EASY

MAINTENANCE

The cooking surface is flat and smooth hence cleaning is quick and hassle free. The cook-top is movable and can be placed according to convenience.



ECO-FRIENDLY

Heating is flame free hence; cooking is very safe without any environmental hazards



ENERGY SAVING

The wastage of energy or heat is minimal as the product offers direct heating.

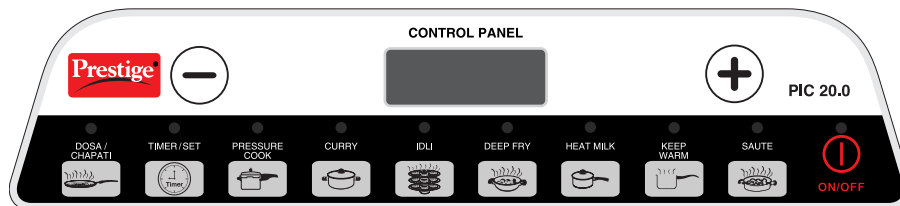
UNIQUE FEATURES OF PRESTIGE INDUCTION COOK-TOP

The Prestige Induction Cook-top offers quick and consistent heating at the highest efficiency. It has been thoughtfully designed with Indian menu options like Idli, Dosa, Chapati, Pressure Cook etc., to suit your cooking methods. Now making your favourite Indian dishes has become a lot simpler. Add to this it's anti-magnetic wall, soft touch buttons, durability, safety and elegance; making your cooking experience more pleasing and enjoyable. The elegant stainless steel body adds a lot of class to your kitchen.

1. **Antimagnetic wall** : Ensures that the black glass panel heats only in the centre while keeping the remaining surface cool.
2. **Concealed/Feather touch buttons** : Prevents entry of water inside the appliance.
3. **High/Low Voltage protection** : The appliance will cease to function under low and high voltages.
4. **Power saver technology**: The unique power saver technology of the Induction Cook-top dynamically monitors the temperature of the vessel and adjusts the power level based on the size (base diameter) of the vessel. The dual heat sensor provided in the Induction Cook-top automatically senses the temperature of the vessel and prevent over heating there by saving power.
5. **Extended cooling system** : The extended cooling system allows the fan to work after the appliance is switched "OFF" thereby enabling the appliance to cool down quickly. For this operation, do not switch off the Induction Cook-top from the mains upto 5-10 minutes after usage.
6. **Automatic Switch Off** : The appliance will automatically switch off if it is left 'ON' without attention for a long time.

KNOW YOUR PRESTIGE INDUCTION COOK-TOP

CONTROL PANEL



HOW TO USE YOUR PRESTIGE INDUCTION COOK-TOP

- 1) Please place the Cook-top in a well ventilated area on a flat platform. Do not place the Induction Cook-top on any metal surface or near a heat or fire source.
- 2) Insert the plug into the socket.
- 3) Once the mains switch is switched on, a beep sound is heard and " --:-- " appears on the display.
- 4) Now press the ON/OFF (ⓘ) button, the induction cook-top will start in 'Pressure Cook' mode.
- 5) Place the vessel at the centre of the glass panel.
- 6) Select the function button as per cooking requirement. If you hear any noise while using, slightly move the vessel so that it lies in the centre of the glass panel.

Functions and operating instructions

"ON/OFF" button (ⓘ)

- a) Press "ON/OFF" button to switch on or switch off the Induction Cook-top.
- b) The Induction Cook-top will switch off automatically upon reaching the mentioned time limit.
- c) The Induction Cook-top will switch off automatically if not in use for a longer time.

Temperature/Power adjustment)

- a) Upon selecting a work function, you can adjust the power by pressing the ⊖ and ⊕ button .
- b) Pressing the ⊖ button will reduce the Temperature/Power.
- c) Pressing the ⊕ button will increase the Temperature/Power.
- b) The temperature function is available only for deep fry preset cooking function.
- c) In the course of heating, the intelligent heating function will automatically control the temperature based on need.

“TIMER/ SET” Button (⌚)

Timer:








- a) When the timing function is not set, the Induction Cook-top will heat continuously.
- b) When you need to adjust the timer, press the “TIMER/SET” button. Once you hear a beep sound, press the \oplus button to increase the timing. Each press of the button will increase 1 minute of time. Press and hold the button and the timer will increase 10 minutes of time. Press the \ominus button to decrease the time. Each press of the button will decrease the time by 1 minute. Press and hold the button and the timer will decrease 10 minutes of time.
- c) Once the Induction Cook-top works for the time mentioned, it will stop heating and will switch off automatically.
- d) The maximum time possible is 3 hours.
- e) This function will work in all options.

Set :

The Set function can be used for the delayed start of the induction cook top at the time required by you. This function is available only in “Idli” and ‘Heat Milk” options.

- a) Plug the Induction Cook-top into the mains socket.
- b) Press “TIMER/SET” button.
- c) After you hear a beep sound, press the \oplus button to set the minutes and \ominus button to set the hour.
- d) After the timing is set and the display stabilizes, press the desired function.
- e) Keep the vessel on top of the cook station.
- f) After the countdown time is elapsed, the induction cook top will start in the set function.

Cooking Modes:-

- a) **Pressure Cook mode** (): : This function can be used for all your pressure cooking needs. It will start default at 1100 watts . The heating power/timer is adjustable in this mode, while the appliance is in operation. This mode can also be used for all other kinds of cooking. You can increase or decrease the power by using the \oplus or \ominus buttons as per your requirement. If the vessel is dried out during operation, the Induction Cook-top will switch off automatically.
- b) **Saute mode** (): This mode is suitable for all kinds of sauteing. In this mode you can increase or decrease the power by using the \oplus or \ominus buttons according to the food and your desired style of cooking. It will start default at 1200 watts. Timer function can be used in this mode.
- c) **Curry mode** (): This function is suitable for making curries. You can increase or decrease the power by using the \oplus or \ominus buttons as per your requirement. It will start default at 800 watts. Timer function can be used in this mode.
- d) **Deep Fry mode** (): Applicable for high-temperature cooking, like frying and deep frying. The heating power/timer is adjustable in this mode, while the appliance is in operation. It will start at a default temperature of 200° centigrade. Timer function can be used in this mode.
- e) **Dosa/Chapati mode:** ()
This mode is specially designed to make dosa, chapati and other similar items. The power / timer cannot be varied in this mode. It is recommended to use only this mode while using tawa for making dosa, chapati and other similar items.
- f) **Heat Milk mode** (): This mode is recommended only for heating milk since the Induction Cook- top will warm the milk with small heat power. The power will remain constant at 500 watts. constantly. It will work for 20 minutes. Time can be set for 0:01 minute to 3 hour duration.
- g) **Idli mode** (): This mode is suited for making idlis and other similar items. The default time set is 10 minutes, however you can increase the timer by pressing the “PRESET/TIMER” button. Preset timer can be set for 0:01 minute to 3 hour duration.

- h) **Keep Warm mode** (☞): This mode lets you keep the food warm till you need to serve the cooked food, since the Induction Cook- top will warm the food with small heat power, The temperature will remain constant at 60° C. Hence the food will remain fresh for a long time. The default time set is 120 minutes which is adjustable.

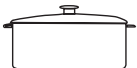
SELECTION OF VESSELS

The product has the function of automatic vessel detection. In general condition, iron or stainless steel products with magnetic base and diameter between 12 cm and 26 cm and flatbase vessels will have best cooking effect.

Prestige recommends using Prestige Omega Deluxe and Omega Die-cast Plus non-stick induction base cookware.

The Prestige range of Deluxe Plus Aluminium, Deluxe Plus stainless steel and Nakshatra Plus cookers with induction base will work efficiently with Prestige Induction Cook-tops.

The other suitable vessels are:



Stainless Steel pots



Stainless steel rice cookers



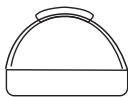
Cast iron frying pots



Oil boiling pots



Stainless steel water jugs



Cast Iron pots



Color pots



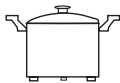
Grilling iron plate

Pots or vessels not applicable

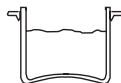
Pots or vessels made of ceramic, aluminum, copper or heat-resistant glass; compound base pots mainly made of aluminum copper (e.g. aluminum compound base pots) as well as those with base diameter less than 12cm or over 26cm



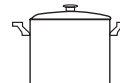
Base diameter less than 12cm



Pot feet higher than 5mm



Concave pot base



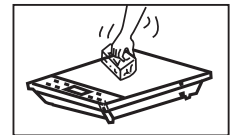
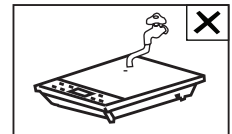
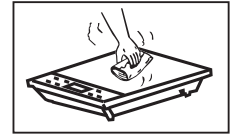
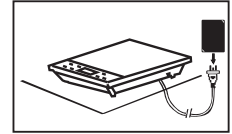
Convex pot base



Aluminum, copper compound base pots

MAINTENANCE & CLEANING

1. Please switch off the power and remove the plug from wall outlet.
2. Before cleaning, make sure that the appliance is cool. Do not clean the appliance when it is hot. Clean the Cook-top and the control panel with damp cloth.
3. Do not wash the Induction Cook-top in running water. Do not immerse the Induction cook -top in water.
4. To clean the black glass panel, first wipe it with a of wet cloth. Then wipe it with sponge using mild detergent and finally wipe it to dry with soft cloth.



TROUBLE SHOOTING

Symptom	Reason	Action
No Beep Sound when the power is switched on. No display at the display panel.	The power cord is not plugged properly.	Plug the power cord into the mains properly. If the appliance is still not working, contact the authorised service facility for repair.
Induction Cook-top stops working after consecutive short beep sounds.	The vessel is not suitable.	Ensure the vessel placed is one with induction base and has a base diameter of larger than 11 cm.
	Vessel is not placed in the center of the glass panel.	Place the vessel properly in the centre circle of the glass panel.
The heating stops abruptly when working.	Temperature around the appliance is very high.	Please ensure that there is sufficient air ventilation in the room.
	Set temperature is reached. Once the set temperature is reached, the protection device will switch off the power.	If the food is not cooked, reset the temperature and start again.
Vessel is not getting heated up to required temperature/setting.	The bottom of the vessel is concave/convex and not flat.	Use only flat bottom vessel.

ERROR CODES

Code	Description	Action
E0	There is no vessel on the cook-top or the vessel is not suitable	Ensure the vessel is placed on the cook-top and is one with induction base and has a base diameter of larger than 12 cm.
E6	IGBT Over heat protection.	<ul style="list-style-type: none"> • Please allow the induction cooktop to cool down and then restart the operation. • Please remove paper / cloth if any, kept beneath the cooktop as this will block the air vents thereby producing more heat. • If the problem still persists, please bring it to the service centre.
E3	Protection against High Voltage.	When the voltage is back to normal, the unit will restore its operation. For this please press the "ON" button when the voltage stabilizes.
E5	Protection against dry heat of the vessel.	Press the "OFF" button and allow the cooktop to cool down. Ensure that the vessel had totally cooled down before removing the vessel. After the unit is cooled down totally, then you can resume the operation.
E2	Temperature sensor failure.	Please take it to nearest Authorised Service Centre for repair / adjustment.
E7	IGBT sensor failure.	

TECHNICAL SPECIFICATIONS

Model	Power	Voltage	Warranty
PIC 20.0	1200 watts	230 V AC, 50 Hz	1 Year



WARRANTY CARD (CUSTOMER'S COPY)

This page has to be treated as a full fledged warranty card and is required to be maintained by you. You will require to produce this card while claiming the service within the warranty period. In the unlikely event that a defect should develop in the Induction Cook- top during the period of this warranty, the product should be delivered at your cost to the Regional Service Centre or Authorised Service Centre along with this warranty card.

Date of Purchase:

Model : **PRESTIGE INDUCTION COOK-TOP PIC 20.0**

Serial No :

Customer's Name :

Address :

Dealer's Stamp & Address

WARRANTY

Prestige (hereinafter referred to as the Company) warrants to the purchaser of "Prestige Induction Cook-top (PIC 20.0)", {hereinafter referred to as Induction Cook-top} that the said Induction Cook-top is free from all defects in material and workmanship.

This warranty for the product is valid for a period of one year (1 year) against manufacturing defects from the date of original purchase, subject to the following terms and conditions:-

1. The warranty card is to be completed, signed by the dealer immediately on purchase.
2. The Induction Cook-top is only to be serviced by the Company Regional Service Centre or by its Authorised Service Centre (addresses listed in this manual).
3. The customer shall carry the Induction Cook-top to the nearest Company Regional Service Centre / Authorised Service Centre at his/her own cost and risk.
4. The company shall make all endeavours/attempts to carry out the Service/Replacement under this warranty at the earliest, but shall not be liable to do so within any specified time.
5. The warranty will continue and remain in force only for the unexpired period of the original warranty, in regard to the Repair/ Replacement of parts of the Induction Cook-top.
6. The Prestige Induction Cook-top shall be used strictly for domestic purposes in accordance with the user's manual.
7. The Company shall not be held liable for any accident, loss or damage (direct or indirect) to person or property caused by reason of:
 - a) Repairs/service attended by unauthorised service person.
 - b) Overloading/misuse/abuse or/and negligence on the part of the person.
 - c) Defects caused by improper/reckless use.

- d) Use of spurious spares/old, non-genuine spares.
 - e) Failure to comply with any safety precaution or maintenance tip suggested by the Company.
 - f) Original serial number is deleted/defaced or altered or tamperproof seal is damaged.
8. The warranty does not cover damages due to negligence, mishandling, breakage of glass panel and cracks in the body.
 9. The Company shall not be responsible for any special consequential damages or loss arising directly or indirectly for any delay in the performance of this warranty.
 10. The Company reserves the right to retain any part or component at the Regional Service Centre/branches or Authorised Service Centre or at its workshop and shall effect Repairs/Replacement or parts or components at its sole discretion.
 11. All repairs within the 1 year product warranty (arising out of manufacturing defects) will be done free of charge. Our service centres will not charge you for those specific components and labour.
 12. This Warranty shall not in any case extend towards payment or any monetary consideration whatsoever, and shall be only limited to the product replacement.
 13. Any complain/disputes shall be within the jurisdiction of the Courts of Bangalore.
 14. Electrical appliances, wire points need regular check up by an authorised service person.
 15. Electrical appliances are prone to voltage fluctuation risks, therefore precaution should be taken before use. Company shall not be responsible for any damage to electrical parts, viz. coil, motor etc.arising out of this problem.
 17. The decision of the company is final in all cases of complaints.

REGIONAL SERVICE CENTRES

HELPLINE NO. 3344 1111

SOUTH ZONE	WEST ZONE	NORTH ZONE	EAST ZONE
<p>TTK Prestige Limited Old No. 17-A, New 18, Baliah Avenue (behind bank of India) Mylapore, CHENNAI-600 004.</p> <p>TTK Prestige Limited AA 19, Siva Prakasm Salai, Next to Ukkira Kali Amman Koil, Backside of Mahatma Gandhi Centenary Vidyalaya, Anna Nagar, Tennur, TRICHY-620 017.</p> <p>TTK Prestige Limited VRK Chambers, 198 & 198/1, 4th Cross, Lalbagh Road, BANGALORE - 560 027.</p> <p>TTK Prestige Limited Bombi & Sons Building, Damodar Collage Road, Comba, Margao, GOA -403 601.</p> <p>TTK Prestige Limited XXXV /1953, 1954, Mareena, Bldg., M.G. Road, Ravipuram, Ernakulam, COCHIN : 682 016.</p> <p>TTK Prestige Limited 01-06-1973, Saeed Plaza, 3rd Floor Lakdi-Ka-Pul, HYDERABAD-500 029.</p> <p>TTK Prestige Limited Sri Ramachandra Complex, D.No. 49-13-5, Ground Floor, Varun Bajaj Show Room Line, Benz Circle, VIJAYAWADA - 520 010.</p>	<p>TTK Prestige Limited 2/B Wing, Ground Floor, Shruthi Sagar Co-Operative Housing Society, Old Police Quarters Lane, Andheri East, Opp Andheri Railway Station Near Bus Depot MUMBAI - 400 069.</p> <p>TTK Prestige Limited Kanchan Heights, Old Big Bazaar Complex, Block No 538, Sinhadag Road, Near Bank Of Maharashtra, Parvati, PUNE - 411 009.</p> <p>TTK Prestige Limited 102, 103, Hashh Business Centre, 1st Floor Above ICICI Bank, Near Ankur School, Fathepura, Paladi, AHMEDABAD - 380 007.</p> <p>TTK Prestige Limited 156, Devi Ahilya Marg, In front of Gujrat Tent House, Jail Road, INDORE - 452 001.</p>	<p>TTK Prestige Limited No.36, DLF Industrial Area, Kirti Nagar, (Opp. Fun Cinema), NEW DELHI - 110015.</p> <p>TTK Prestige Limited C/o Zurich India, B - 11, Meerut Road, Industrial Area, GHAZIABAD-201009.</p> <p>TTK Prestige Limited Plot No.438, Vill Basai Under Flyover, Near Railway Line, Main Basai Road, Gurgaon, HARYANA-122001.</p> <p>TTK Prestige Limited S C O 88, 2nd floor, Sector 47 D CHANDIGARH-160047</p> <p>TTK Prestige Limited 1st Floor, Near Katewa Chambers, Near Shashtri Nagar Shopping Centre, Pital Factory, JAIPUR - 302002..</p> <p>TTK Prestige Limited F-1, First Floor, Rohit Bhavan, B-Block - 4, Sapru Marg, LUCKNOW-226001</p>	<p>TTK Prestige Limited 30, 1st Floor, Ganesh Chandra Avenue, KOLKATTA-700 013.</p> <p>TTK Prestige Limited C/o Ragini Enterprises, Plot No.124, Road No.22, Srikrishna Nagar, PATNA -800 001.</p> <p>TTK Prestige Limited Plot No-104, Surya Vihar, Near By Sushil Motor (TVS Show Room), Opp Of BSNL Office., Link Road CUTTACK-753012.</p> <p>TTK Prestige Limited Uttam Arcade, 2nd Floor, Opp Forest Office, A.K.Azad Road, Rehabari,, GUWAHATI - 781 008.</p> <p>TTK Prestige Limited C/O B P Kuntai (C&F), 501 Kadir Market, Sakchi, JAMSHEDPUR-831 001</p>