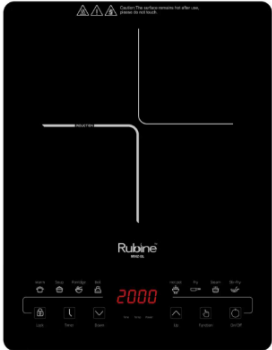


Rubine™

I T A L I A

REDEFINE THE WAY OF LIFE



USER MANUAL

MODEL	RIH-MINZ-SG RIH-MINZ-BL
SERIAL NO.	

INDUCTION COOKER



Product detail:

Model no.:RIH-MINZ-SG

RIH-MINZ-BL

Voltage. 220–240 VAC

Frequency 50/60 Hz

Power. 2000 W

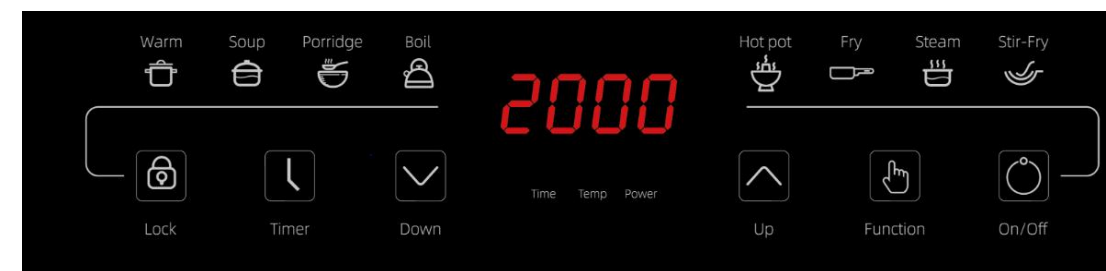
Power Levels. 200W~2000W

Temp range. 80C°~270C°

Length 370mm

Width 290mm

Height. 43mm



OPERATING

Place the unit on a flat and stable surface, leaving enough space at the sides of the product. Place a suitable pan in the center of the cooking area and put the food inside the vessel. Connect the plug to the power supply: the unit will beep.

Push ON/OFF button on panel

1) Touch "Function" button for select the 8 functions: Warm, Soup, Porridge, Boil, Hot Pot, Fry, Steam, Stir Fry

2) Cooking with power regulation

Using the keys "Up" and "Down" to change the power Power can be set on: 200, 400, 600, 800, 1000, 1400, 1800, 2000W.

Cooking with temp regulation

Using the keys "Up" and "Down" to change the Temperature, Temp can be set on: 80C°~270C°

3) Timer after power regulation

Press Timer button during cooking. The display shows "0:00".

With the keys "Up" and "Down" set the duration of cooking, up to 3 hours.

Display will show for some seconds the time set. During cooking on the display will appear the power selected, and the time set. Cooking will stop automatically when time finishes.

4) KEY LOCK To lock the keypad on the control panel press the key "Lock" during use. On display appears "Lo" to indicate the lock. To unlock press together the key "Lock" for 3 seconds.

SAFETY PRECAUTIONS

Disclaimer Manual instructions should always be read and implemented prior to product use. Manufacturer/importer advisory board are not reliable for inadequate use due to instruction manual negligence or failure to follow direction. This product is intended for indoor household use only!

Children: Keep this device out of the reach of children or other disqualified persons since the misuse of contents and packaging materials may result in hazard or death.

- Turn the device off in the event of any cracks on the cook top panel.
- To avoid damage or malfunction, never place the unit in the proximity of heat gas, or flammables.

This plug is geared to fit into an individual outlet. The rated electrical current is not less than 13A.

Place the unit on a leveled surface, the distance between it and its background surroundings may not be less than 10cm.

Do not immerse the appliance or its electrical cord in water or liquid

Do not allow water to enter the cabinet

- Unplug the power cord prior to cleaning

Do not cover the gas vent with anything during cooking.

- Uncap food caps before heating tinned food

If the device fails to power on after the self-inspection, please contact our customer service immediately.

- Do not place any metal contents on the plate

- Do not cook with an empty pot

Always clean the unit to avoid any dirt entering the fan.

To avoid scorching, never touch the plate while the unit is working.

- Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

If you are using a cardiac pacemaker, please consult your doctor if it is safe to operate this unit.

- Do not operate the unit on gas stoves

Never place paper, cloth or other articles under the bottom of the pan.

Do not place the unit on cloth or carpet, since it can block the gas vent.

Avoid hitting the plate of the unit. In case of any cracks, turn off the unit and plug out immediately. Proceed with contacting customer service.

Do not touch the control panel with any sharp objects.

Do not place any metal on the unit while operating

USING YOUR DEVICE

1) After inserting the plug into the socket, a "Beep" will emit and the indicator above the [On/Off] key will start to flash [88:88] once indicating the appliance is connected to a power source (standby mode)

2) Place suitable cookware on the center of the cooking panel.

3) Press the corresponding function keys to start operation

4) Stop the operation and switch to standby mode by pressing [On/Off] key after cooking.

CONTROL PANEL FUNCTIONS

1) Power/°C

Press [Watt/°C] to illuminate the power indicator. The power can be adjusted by press [+] or [-] to set the desired power level from 1-8, total 2000W

2) Timer: Beside Power and Temperature function modes, the user can press [TIME] to set the cooking power level. Press [+] or [-] to set the cooking time, each press can add 1 minute. Hold on for 10 minutes (+) or (-) The desired time can be adjusted from 0 to 3 hours

PRODUCT SPECS

3)Child-Lock:

To activate the child lock mode,user can press the "Child Lock"icon.This will lock the appliance into the preset mode and revise the temperature to pre-programmed levels. Hold for 3 seconds to unlock this feature.

COOKWARE SELECTION

Compatible for use with:Steel,cast iron,enameed iron,stainless steel,flat-bottom pans/pots with bottom diameter from 12cm to 26cm.

Note:Aside from the mentioned recommended pots,do not try to use other pots instead (especially pressure sensors vessels)



For all other pots:

- Pan/pot must be suitable for induction cooker use
- Pan/pot should be tried out if it's purchased separately to check for damage/malfunction.
- Pan/pot should be flat and come with the cover and gas vent

PRODUCT MAINTENANCE

- Remove the power plug prior to cleaning the unit.Do not clean it until the surface cools down.
- Glass plate,panel and the shell:Use a soft cloth for slight stains.
- For grease,blot by using a clean damp cloth with mild detergent.
- For any dust and dirt accumulation on the gas vent,please clean it by brush or cotton stick regularly.
- Do not wash the unit using direct water contact
- Be sure to have a good contact between plug and socket before using.
- Do not pull at the power cord to un plug.
- To extend the appliance's life span,press the"ON/OFF"button prior to removing the power cord.
- Plug out the power cord after the fan has stopped,as this fan is still in operation even after use to cool down the cooking panel.

TROUBLESHOOTING

During use,if any error occurs,please check the following guide before calling for service.

Problem	Check point	Solution
Appliance fails to respond after connecting to a power source pressing powerkey	Is the electricity in suspension?	Restart the cooker
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact customer service for assistance.
	Is the plug connected firmly?	
Heating is interrupted by beep'sound during normal use	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker
	Is the cookware not placed directly at the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continuously stopped?	Place the cookware inside the heating zone
No activation of heating mode present	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused
	Is the air intake/exhaust vent clogged or has dirt accumulated?	Remove the contents clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur	E0: Voltage is too low (<85V±15) E1: Voltage is too high(>280V±15) E2: Crystal plate is overheating E3: Internal Overheating E5/E6: Temperature sensor failure ---- : No suitable pot, or pot is not placed inside the cooking area	E0/E1 error, plug on suitable electrical power outlet. E2 error: Let the plate cool down for and remove what is overheating the glass. Restart operation only when the plate is cool E3: Let the plate cool down and check ventilation fan is not obstructed refer to an Authorized services since the thermostat could be defective E5/E6: Refer to an Authorized services since the thermostat could be defective ---- : Use only pots suitable with induction cooking, place the pot on the cooking area

Customer Care

AFTER-SALES SERVICE:

Exact Quality Sdn. Bhd.

Hotline: **03-6286 9000**

Email: **eqservice@fiamma.com.my**

OPERATION HOURS

08:30am - 06:00pm

(Monday - Friday, except public holiday)

Our Warranty

18^{mths}
Warranty

FOR ALL PRODUCTS

(EXCLUDING ACCESSORIES)

1^{yr}
Warranty
Extension

**1-year
Warranty
Extensions
When Register
Online!**

Online Registration

1. Log on to www.rubine.com.my
2. Click on 'Support', followed by 'Products Warranty Registration' to proceed. You're required to sign up as a member.
3. Please fill up the necessary information, tick on the checkbox and click 'Next'.
4. You'll receive a notification of warranty registration confirmation via email.
5. Your warranty will be automatically extended for another 1-year upon registration online. Please keep your online warranty certificate for reference.

rubine.com.my



FIAMMA TRADING SDN BHD

9-2, Wisma Fiamma, No.20, Jalan 7A/62A, Bandar Manjalara, 52200 Kuala Lumpur. Tel: 03-6279 8943

WARRANTY CARD

WARRANTY CONDITIONS

Subject to following Term & Conditions, this equipment is guaranteed against defective material & manufacturing defects by Fiamma Trading Sdn Bhd for a period of eighteen(18) months from the date of original purchase. Fiamma Trading Sdn Bhd reserves the right to change these terms & conditions without prior notice.

Terms & Conditions:-

- 1) This warranty is valid & provided that warranty card is completed with authorized dealer's stamp from the date of original purchase and in the territory of Malaysia only.
- 2) This warranty covers repair or, at the option of Fiamma Trading Sdn Bhd, replacement of any parts proven to be defective due to defective workmanship or material provided that the product was purchased from an authorized dealer of Fiamma Trading Sdn Bhd.
- 3) This warranty does not cover the damage resulting from:
(a) Any unauthorized disassembly, service repair, alteration or modification being carried out.
(b) Abnormal voltage or the use of generator and/or used not in accordance with the Operating Manual / User Manual.
(c) Misuse, abuse, negligence or accident howsoever caused.
(d) Normal wear or tear.
(e) Rough handling & transportation.
(f) Commercial / public use e.g. hotel, laundry, college, university, etc.
- 4) This warranty does not cover the following accessories:
(a) Burner Caps/Supports (b) Cast Iron Grib (c) Knobs (d) Body Work (e) Light Bulb (f) Charcoal / Filter (g) Cover (h) Glass Cover / Screen (i) Trays/Shelves (j) Hose
- 5) This warranty is considered null & void in the events if:
(a) Any item contained in this warranty card has been tampered with or altered in any way without the prior written consent of Fiamma Trading Sdn Bhd. Request for warranty services within the warranty period must be accompanied with this warranty card & proof of original purchase.
(b) Any time during the warranty period, any part / parts of this equipment is / are removed, altered, tampered with, adjusted, modified, dismantled, repaired or handled in any way whatsoever by any person / persons not authorized by us.
(c) The serial number of the product has been defaced or removed.
- 6) Warranty for WINE CHILLER compressor is (5) five years, gas refill and labor charges are excluded.
- 7) In the event of defects covered by this warranty arising during the warranty period, the purchaser shall be fully responsible for the due delivery to our dedicated service centre of the equipment (except for the refrigerator, washing machine, ovens, cooker hood, gas cooker, dishwasher, dryer, built-in hob, freezer, water heater) for any work which shall need to be done pursuant to this warranty & subsequent collection thereof of the equipment after the said work has been done.
- 8) This warranty is in lieu of any, and all other warranties expressed or implied warranty of merchantability or fitness for a particular purpose. Fiamma Trading Sdn Bhd assumes no liability for the breach of the warranty beyond correcting the breach in the manner described above. In no event shall Fiamma Trading Sdn Bhd be liable for consequential losses or damages, including loss of use or loss of profits resulting from the product.

FOR OFFICE USE

Model Name

Serial No
Barcode :

Customer's Name (In Block/Full Name)

Date of Purchase : DAY MTH YR

Customer's Address (Full Address) :

PostCode : State :

Customer's Tel No : (H) (O)

Customer's Email : (H/P)

Authorised dealer's stamp

Fiamma Trading Sdn. Bhd.

Customer Signature