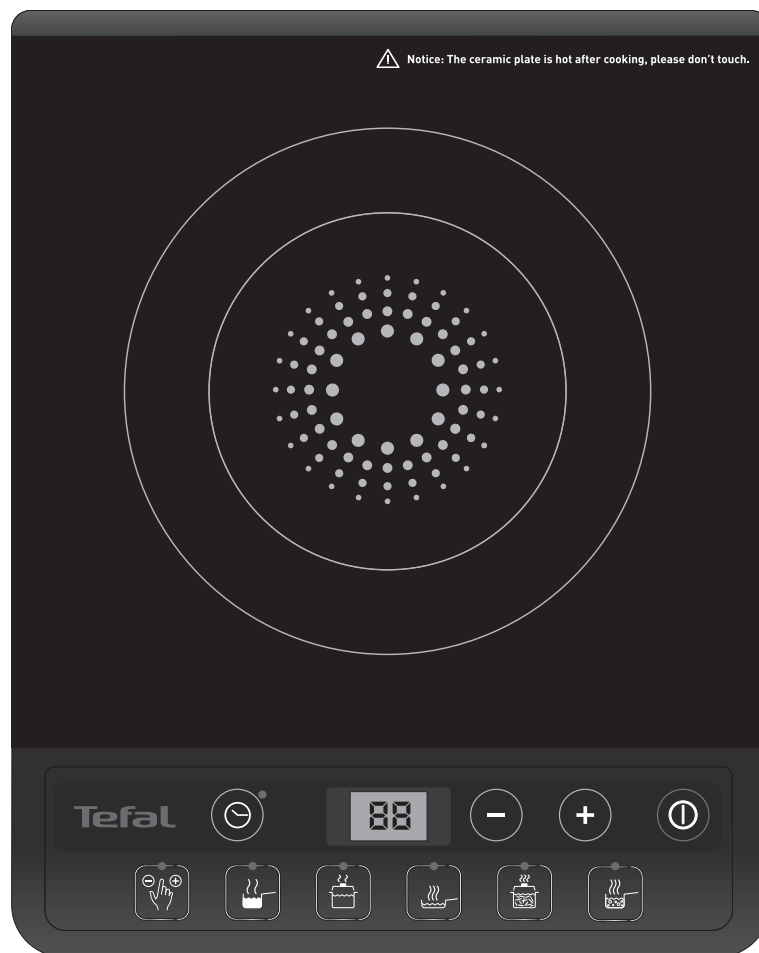


# Tefal®

## INDUCTION COOKER

FR  
EN  
DE  
IT  
ES  
PT  
EL  
NL  
CS  
HU  
PL  
SK



Guide de l'utilisateur - User Guide -  
Gebrauchsanleitung - Guida d'uso - Guía del usuario -  
Manual de instruções - Οδηγίες χρήσης -  
Handleiding - Návod k použití - Használati útmutató -  
Instrukcja obsługi - Používateľská príručka

[www.tefal.com](http://www.tefal.com)

EN

## IMPORTANT SAFETY INSTRUCTIONS

- **Read these instructions for use carefully before using your appliance for the first time and keep them to hand for future reference.**
- This appliance is not intended to function using an external time-switch or a separate remote control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.
- Keep the appliance and its cord out of the reach of children less than 8 years.

- As this appliance is for household use only, it is not intended for use in, and the guarantee will not apply for :
  - Staff kitchen areas in shops, offices and other working environments ;
  - Farm houses ;
  - By clients in hotels, motels and other residential type environments ;
  - Bed and breakfast type environments.
- If the power cord is damaged, it must be replaced by either the manufacturer, its approved service centre or similiary qualified persons to avoid any danger.
- Please handle the ceramic plate with care to avoid breakage. In case of any crack on the surface, please immediately turn off the power, risk of electric shock. Do not use the appliance and contact an approved service centre.
- Do not place any metal objects, such a knife, fork, spoon, lid and aluminum foil etc ... on the ceramic plate (as they may conduct heat and cause injury).
- Never immerse the appliance or its power cord in water or any other liquid.
- Do not use your appliance if it does not operate correctly, if it has been damaged or if the power cord or plug is damaged. To maintain safety, these parts

EN

must be replaced by an Approved Service Centre.

- Any intervention other than normal cleaning and maintenance by the customer must be performed by an Approved Service Centre.
- Never touch the hot surfaces of the appliance, they will remain so for a while after use.
- People fitted with cardiac pacemakers or similar medical devices should be kept away from the induction cooker when it is connected to the power supply. If in any doubt consult a medical practitioner before using this product to avoid any danger.

**⚠ Notice: the ceramic plate is hot after cooking, please do not touch**

- This appliance is designed for indoor domestic household use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- For your safety, this appliance meets applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food articles, Environment, etc.).
- This appliance is designed to function on AC current only. Before using it for the first time, check that your mains supply voltage matches that indicated on the appliance data plate.
- Any connection error will invalidate your guarantee.
- Always plug the appliance into a dedicated socket outlet with an earth connection. Do not use a socket adaptor or connect any other appliance into the same socket simultaneously, to avoid electrical overloading and risk of fire.
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an Approved Service Centre.
- Remove all packaging materials, stickers and accessories from inside and outside of the appliance.
- The appliance must be placed and used on a flat, stable, heat-resistant work surface, away from water splashes.

- Do not place or use this appliance in high humidity environments.
- Do not place or use the induction plate on steel or aluminium surfaces.
- Maintain a gap of at least 10cm (4 inches) on all sides of the appliance to ensure adequate ventilation.
- Never place or use the appliance close to a wall or below a wall cupboard.
- Never place or use the appliance below or close to easily inflammable objects (e.g. curtains, etc.).
- Never place or use the appliance on or close to a cooking hob or other sources of heat.
- Unwind the power cord fully before use.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has a plug with an earth connection and is suited to the power rating of the appliance.
- Never leave the appliance unattended whilst connected to the power supply, even if for a few moments, especially where children are present.
- Do not let the power cord hang where children may reach it.
- The power cord must never be close to or in contact with hot parts of the appliance, close to sources of heat or resting on sharp edges.
- Take all necessary precautions to prevent anyone tripping over an extension cord.
- Switch off and disconnect the appliance from the power supply when not in use.
- Never disconnect the plug by pulling on the power cord.
- Inspect the appliance and power cord for signs of wear or damage prior to connecting to the power supply.
- Never move the appliance when it is hot.
- Allow the appliance to cool down completely before you clean and store it.
- Always keep the induction cooker clean to avoid dust entering the fan motor and causing a malfunction.
- If parts of the appliance should catch fire, never try to extinguish flames with water. Disconnect the appliance and smother the flames with a damp cloth.
- Place the pan at the centre of the cooking circle.
- Do not overheat pan or preheat while empty for long periods.
- Do not heat the foodstuffs in tins or other airtight containers to avoid explosions caused by air expansion.

## KEEP THESE INSTRUCTIONS IN A SAFE PLACE



### Environmental protection first!

- ① Your appliance contains valuable materials that can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

## Specification

Model	Maximum Input Power	Power Adjustment Range	Display Type	Applicable Power Supply
IH2018	2100W	450W-2100W	Digital Display	220V-240V/ 50Hz

EN

## Product Structure

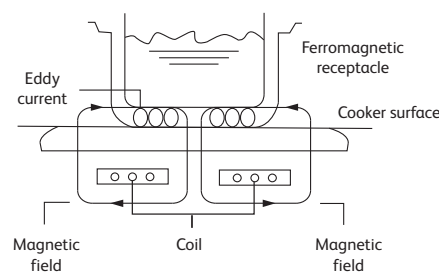
- |                           |                      |
|---------------------------|----------------------|
| A. Ceramic glass          | H. Stew Button       |
| B. Air entry              | I. Fry Button        |
| C. Air exit               | J. Deep fry Button   |
| D. Control panel          | K. Boil water Button |
| E. Digital Display Screen | L. Timer Button      |
| F. Manual Heat button     | M. "+" / "-" Button  |
| G. Hot Milk button        | N. On/off Button     |

## Principle and Characteristics

### Working Principle

An induction hotplate works by heating a receptacle using the currents induced by a magnetic field. When an electric current passes through a coil, it generates a magnetic field. On an induction hotplate, this magnetic field is then induced into the base of the receptacle. Foucault currents of very low intensity pass through the base of the receptacle. Despite their low intensity, these currents generate heat in the receptacle as they pass through it. The principle behind the induction hotplate is to multiply these Foucault currents while changing the direction of the very high frequency field in order to heat the bottom of the receptacle. The heating process is instantaneous, because as soon as the coil power supply is activated, the receptacle is heated. Food is then heated through contact with the base of the pan.

For the induction method to function properly, the cooking utensil must be ferromagnetic. (See details in the section Cooking utensils).



## Characteristics

### Multiple Safety Protections

- Protection against voltage drops/surges.
- The induction cooker is only suitable for induction pots with a diameter between 12 and 24 cm (part in contact with the ceramic plate).
- Protection against appliance overheating.
- Detection of the risk of heating an empty cooking utensil and the risk of damaging the non-stick coating or igniting oil.

EN

### Environmental Protection

- Induction is the most efficient method in terms of energy, with an energy yield of more than 90 %.  
Induction does not generate any flames.
- Induction does not need any fuel and reduces the risk of domestic accidents linked to gas leaks or fire due to its numerous controls.

### Intelligent Control

- Multiple cooking functions: multiple cooking modes from low to high power to meet various cooking needs.
- Wide range of cooking temperatures: maintains and regulates the cooking temperature intelligently.
- Flexible timer function: allows you to programme the hotplate to stop cooking after between 1 minute and 2 hours.
- Detection of the presence of induction receptacles: if no receptacle or an unsuitable receptacle is detected on the induction hotplate, the alarm is triggered.
- If the temperature of the ceramic glass plate exceeds 50° C at the end of cooking, the LCD screen flashes and displays "H". The fan continues to run to cool the plate.

### Convenient Cleaning

- The ceramic glass plate is wear-resistant and does not easily tarnish. It is also easy to clean and maintain.

Caution: the ceramic glass may be hot after being in contact with the receptacle.

## Direction for Use

### Start menu and stand by mode : \_\_\_\_\_

- When you press start button, a beep sounds and the display shows 00. Then you can choose the desired mode.
- The hob stops automatically after 5 minutes if no action has been carried out.
- To turn off the appliance, you have to press On/Off.

EN



## MANUAL HEAT mode

- After having turned on the hotplate with the ON/OFF button, activate manual heat mode. The light above the button is switched on and a beep sounds confirmation.
- The default power setting is level 3 and the LCD shows “P3”.
- If you want to change setting, you have to press + or – button and the display shows the corresponding power setting. After each press, the hob sounds confirmation.
- For information, you will find below the corresponding power.

P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9
450W	600W	850W	1000W	1300W	1500W	1700W	1900W	2100W

- You can use the timer function for this mode (see chapter “Timer function”). If you use this function, the cooker will stop automatically at the end of the programmed cooking time.
- If you want to turn the cooker off you have to press the on/off button.

## HEAT MILK mode

*This mode allows you to heat milk in a saucepan of between 0.3 litre and 1.5 litre to 85° C without boiling it in order to preserve its nutritional qualities. If you want to boil milk, it is preferable to select the manual mode.*

- After having turned on the hotplate with the ON/OFF button, activate heat milk mode. The light above the button is switched on and a beep sounds confirmation.
- Select the H1, H2 or H3 level depending on the quantity of milk to heat up; the default level is H1.
- To adjust the setting, press on the + or - button; each time you press the button a beep will be emitted to confirm the change.

H1 (small)	H2 (medium)	H3 (large)
~ 0.3 litres – 0.5 litres	~ 0.6 litres – 1 litre	~ 1.1 litres – 1.5 litres

- After 3 seconds of inactivity, the function is activated and a “chaser” is gradually displayed, until the temperature reaches about 85° C.

“The chaser” :



- The LED on the LCD screen slowly displays a chaser until the temperature reaches 85° C.



- When the temperature reaches 85°C the program stops automatically and the hob beeps 3 times.
- The timer function is not available for this mode.



## STEW mode (slow cooking)

EN

- After having turned on the plate with the ON/OFF button, activate stew mode. The light above the button is switched on and a beep sounds.
- The stew mode starts and the display shows a "chaser".
- After slowly heating, the temperature is maintained between 80 and 100°C.
- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time. For this mode the maximum time is 2 hours.
- If you want to turn off the cooker you need to do so manually by pressing any button or on/off button.

## SAUTÉ mode

*This mode is ideal for cooking food in a small quantity of oil in order to sauté it.*

- After having turned on the hotplate with the ON/OFF button, activate sauté mode. The light above the button is switched on and a beep sounds confirmation.
- The default sauté temperature is 4 and the LCD screen will display « F4 ».
- If you want to change setting, you have to press + or - button, after each press the hob sounds a confirmation.
- When the oil and pan temperature reaches the fry temperature setting, the hob beeps 2 times
- For information : you will find below the approximate temperatures for 1L of oil (Ingenio cookware)

F 1	F 2	F 3	F 4	F 5	F 6
130°C	140°C	160°C	180°C	200°C	220°C

- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time.
- If you want to turn off the cooker you need to do so manually by pressing any button or on/off button.

EN



## FRY mode

*This mode allows you to fry food in a large quantity of oil, up to 2 l.*

- After having turned on the plate with the ON/OFF button, activate fry mode. The light above the button is switched on and a beep sounds confirmation.
- The default fry temperature is 5 and the LCD screen will display « F5 ».
- If you want to change setting, you have to press + or - button, after each press the hob sounds confirmation.
- When the oil and pan temperature reaches the fry temperature setting, the hob beeps 2 times
- For information : you will find below the approximate temperatures for 2L of oil (Ingenio cookware)

F1	F2	F3	F4	F5	F6
125°C	140°C	155°C	170°C	185°C	200°C

- You can use the timer function for this mode (see chapter "Timer function"). If you use this function, the cooker will stop automatically at the end of the programmed cooking time.
- If you want to turn off the cooker you need to do so manually by pressing any button or on/off button.

## BOIL mode

*This mode allows you to boil between 0.4 litre and 2,5 litre of water in a saucepan. (Do not use this mode for milk, as it may burn). If the quantity of water is insufficient, the hotplate will not be able to detect the boiling point and the boiling point may be reached before the end of the programme.*

- When you press boil mode, the light above the button is switched on and a beep sounds confirmation. The LCD shows a "chaser".
- Select the B1, B2 or B3 level depending on the quantity of water to heat up; the default level is B1.
- To adjust the setting, press on the + or - button; each time you press the button a beep will be emitted to confirm the change.

B1 (small) 16cm pan	B2 (medium) 18cm pan	B3 (large) 20cm pan
~ 0,4 litres – 0,9 litres	~ 1 litre – 1,5 litres	~ 2 litres – 2,5 litres

- When the water reaches 100° C, the appliance emits 3 beeps and stops heating.
- If you want to cancel boil mode, you can select another program or press the on/off button.
- The timer function is not available for this mode.

EN

## Timer function for all functions — except boiling water and heating milk

- After setting the cooking parameters, press the timer button (L) and the LCD screen will display the default time setting (15 min). A beep sounds and the timer setting starts blinking with a default time of 15 min.
- Press +/- button to set the cooking time ( 1-99min).
- For stew , after 60 min, the LCD shows « 1 H » and « 2 H » for 1 and 2 hours
- After 3 seconds without any action the Timer starts and LCD stops blinking.
- You can adjust the setting for the manual, fry and sauté cooking programmes by pressing the +/- buttons.
- If you press a second time on the Timer button ,the LCD starts blinking again and you can change setting with +/-.
- Once the timer goes below one minute, the countdown will continue in seconds until the timer reaches 00, then the hotplate will switch off and emit 3 beeps.
- To remove the Timer function, press the Timer button for 3 seconds.

## Cleaning

---

You must disconnect the power lead, wait until the ceramic glass plate has cooled, then follow the instructions below to clean the appliance:

- 1. Ceramic glass plate:** if the ceramic glass plate is very dirty, clean using a damp non-abrasive sponge or for more stubborn stains use an appropriate cleaning product which is designed for use on ceramic hobs.
- 2. Cooker body and control panel:** Use a damp soft cloth to clean. In case of any oil stains that are not easily removed, wipe away the stains with a soft cloth rinsed in warm water and a little washing-up liquid and then clean using a damp soft cloth.
- 3. Air entry/air exit surface:** remove any dust with a cotton bud.

## Cooking utensils

EN

### Suitable cooking pots

Double-bottomed ferromagnetic pans (enamel, cast iron or stainless steel) or pans made of flat-bottomed magnetic induction material with a diameter between 12 and 24 cm (part in contact with the ceramic plate).

To know if a utensil is ferromagnetic, place a magnet on it. If it sticks, the utensil is ferromagnetic.

Please refer to the cooking utensil manufacturer to confirm suitability for induction cooking.



Enameled  
iron tea pot



Precise cast  
iron pot



Magnetic induction  
double-bottom frying  
pan or wok



Magnetic induction  
double-bottom frying  
stockpot



Special stainless  
steel pot



Iron Grill Plate



Dedicated pot made  
of composite materials  
suitable for use with an  
induction hob

## Practical advice and maintenance tips for dealing with frequent problems

Common Malfunction	Malfunction Check
There is no beep when the cooker is plugged in, or no reaction or display when pressing the power button.	<ul style="list-style-type: none"> <li>• Check if plug is damaged</li> <li>• Check if power is cut off</li> </ul>
Cooker turns off after warning with continuous beeps.	<ul style="list-style-type: none"> <li>• Check if the pot is induction compatible</li> <li>• Make sure that the receptacle is placed in the centre of the ceramic glass plate.</li> <li>• Check if the pot base diameter is more than 12cm.</li> </ul>

Common Malfunction	Malfunction Check
The cooker stops heating during use	<ul style="list-style-type: none"> <li>• Check if the room temperature is too high;</li> <li>• Check if air entry/ air exit is blocked ;</li> <li>• For boil and milk modes, the hob stops automatically when it reaches maximum temperature.</li> <li>• Check if the appliance has been stopped by a safety device. In this case, wait for several minutes to confirm.</li> </ul>

EN

**Please Note:** If the power cord is damaged do not use the appliance. Have it replaced by a Tefal Approved Service Centre to avoid any danger.

## ERROR CODES

- **Receptacle missing or not the correct type:**

if the pot base diameter is less than 12 cm or if the pot material is unsuitable, the buzzer will sound and the digital display shows **E1**. Changer de cookware.

- **Protection of the power source against overheating:**

If the power source overheats, the induction cooking appliance cuts off the incoming power supply and the screen displays **E2**. Laisser la plaque refroidir: si le défaut persiste merci de contacter le SAV.

- **Over or under- voltage protection:**

If the voltage is greater than 265 V - 285 V, the incoming power supply for the induction cooking appliance is cut off and the digital screen displays "**E3**"; if the voltage is between 150 V and 170 V, the incoming power supply for the induction cooking appliance is cut off and the digital screen displays "**E4**". Vérifier que votre appareil est en correspondance avec votre réseau électrique.

- **Temperature sensor:**

If the sensor is in an open circuit, the induction cooking appliance will continue to operate for one minute and the digital screen will display "**E5**"; if the sensor detects a short circuit, the induction cooking appliance will immediately display **E6**. Contacter le SAV.

- **NTC abnormal protection:**

when NTC value change is small for IH working 5min, the induction cooker will shut off the input power and the display shows E7.