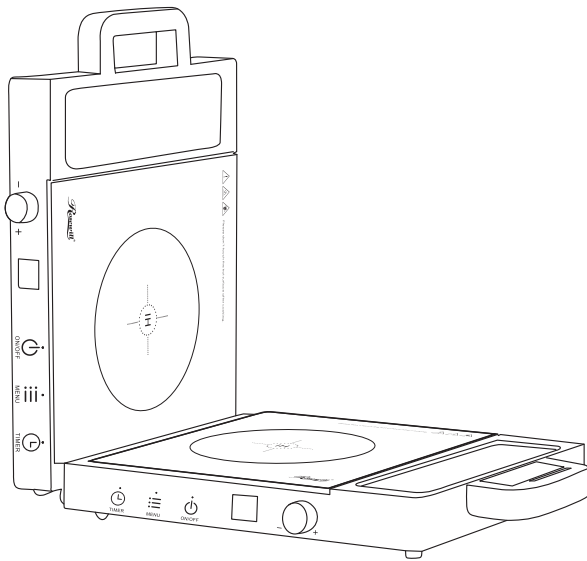




FOLDABLE DUAL INDUCTION COOKER

User Manual



Explore more at www.rosewill.com

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IMPORTANT SAFEGUARDS

Important Information

Read this manual thoroughly before you start using the cooktop. The safety precautions and instructions reduce the risk of fire, electric shock, and injury when correctly followed. Please follow all instructions and take notice of all warnings.

Warnings

- Before carrying out any work, repairs or maintenance on this appliance, it must be disconnected from the mains. If possible, switch off the cooktop at the wall before cleaning; failure to do so may result in electric shock or death.
- During use, be sure to avoid any direct contact with the surface as you may get burned. Always be careful when using this appliance. Do not touch any components of the cooktop as they will be hot and it is highly recommended that you use cooktop gloves when handling cookware.
- Do not leave any items on the cooktop as this is a fire hazard. In the case of a fire, do not use a fire extinguisher with water. It is Highly recommended that you switch off the cooktop and cover the flames with a fire blanket.

Usage Conditions and Restrictions

- Supervision of children is to ensure that they do not play with the appliance. Never allow them to use or play with the appliance. Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or given instructions on how to use the appliance in a safe way and understand the hazards of using this appliance incorrectly.

- Caution: The cooking process has to be supervised, a short term cooking process has to be supervised continuously.
- Warning: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Do not use any unstable or plastic cookware products or aluminium foil containers. No large cookware is to overlap bench as this can deflect heat back onto the cooktop and damage the surface. Cookware products can become hot while in use with this appliance. Be sure to position handles away from the reach of children.
- Make sure not to switch on hotplate without anything on it, do not use cooktop to warm up plates.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not place anything heavier than 10kg on the cooktop.
- Check constantly when frying food to ensure that oil is not overheating and becoming a fire hazard. Do not overfill deep fry pans with oil (more than one third) and be sure not to leave them unattended.
- Make sure to switch off all controls when not in use and allow surface to cool before cleaning.
- Disconnect the appliance from the mains before cleaning, if it is accessible.
- Do not immerse the appliance or power cord in any water or other liquids.
- Do not use any steam cleaning products for the cleaning of this appliance.
- Do not disconnect the appliance with wet hands. Grip the end of the plug, do not pull cord to disconnect.
- Do not use appliance if there is a technical fault. All faults must be fixed by a qualified/authorized person .

⚠ Caution!

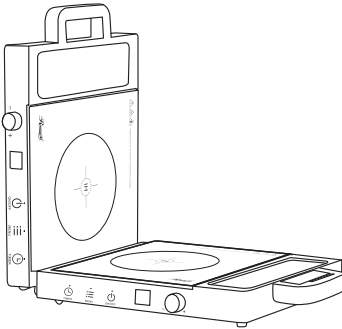
- Do not plug in the cooker with wet hands.
- Do not modify or repair the unit yourself; consult a qualified technician.
- Do not use the cooker near flames or in wet areas .
- Place the cooker on stable surfaces.
- Do not move the cooker when cookware is on it.
- Ensure there is ample space around the cooker before use.
- Do not place the cooker on heat-sensitive surfaces like carpets or vinyl tablecloths.
- Do not place paper between the cookware and the induction cooker as it may burn.
- Ensure air intake and exhaust vents are not blocked .
- Avoid touching the cooker's surface immediately after cooking; it remains hot.
- Do not disconnect the appliance with wet hands . Grip the end of the plug, do not pull cord to disconnect.

PRODUCT DESCRIPTION

Specification

Model	RHAI-25002BK
	RHAI-25002BL
Voltage	120V ~ 60Hz
Rated Power	1800W

Product Overview



- Ⓐ Turning Knob
- Ⓑ Digital Display
- Ⓒ On/Off Button
- Ⓓ Menu Button
- Ⓔ Timer Button



Directions for Use

- **ON/OFF:** Press the <ON/OFF> button to power on the cooker. Press <ON/OFF> button again to power off.
- **MENU:** Press MENU to select a function from the list below. The induction cooker will start working 5 seconds after you select the desired function. Then rotate the knob to adjust the temperature level and cooking time.

- **TIMER:** Press TIMER to start up the timer setting. Different function with different timer range as below listed.

Functions	P1	P2	P3	P4	P5	P6	P7	P8	
	Sauté	Slow Cook	Steam Boil	Soup	Sear	Braise	Keep Warm	DIY	
Temperature Levels	C1	C2	C3	C4	C5	C6	C7	C8	C9
	120°F	150°F	180°F	210°F	280°F	360°F	390°F	430°F	460°F

Functions

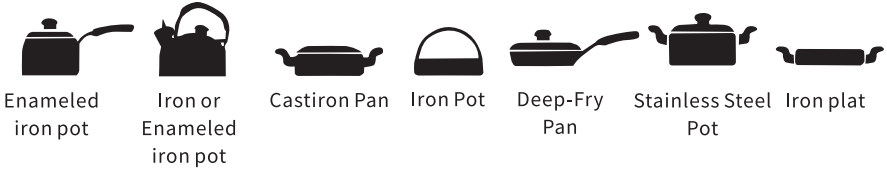
Functions	Default LED Display	Adjusted Timer Range	Default Working Time	Default Temperature	Temperature Adjustable Range	Keep Warm Time
Sauté	P1	0-1H	0:30	390°F	Four temperature level can be adjusted 360°F,390°F,430°F,460°F LED display :C6,C7,C8,C9.	2H
Slow Cook	P2	0-9H	4:00	200°F	After cooking finished, it switches to a warming phase, keep at 130°F . This temperature is not adjustable.	2H
Steam/Boil	P3	0-9H	0:30	Keep boiling at 250°F	After cooking finished, it switches to a warming phase, keep at 130°F . This temperature is not adjustable.	2H
Soup	P4	0-9H	1:00	keep boiling for 5 mins, then switch to keep warm at 200°F	After cooking finished, it switches to a warming phase, keep at 130°F . This temperature is not adjustable.	2H
Sear	P5	0-1H	0:30	430°F	Four temperature level can be adjusted 360°F, 390°F,430°F,460°F.LED display:C6,C7,C8,C9.	/
Braise	P6	0-9H	2:00	200°F	After cooking finished, it switches to a warming phase, keep at 130°F . This temperature is not adjustable.	2H
Keep Warm	P7	0-9H	4:00	/	keep warm at 130°F. This temperature is not adjustable.	/
DIY	P8	0-9H	0:30	360°F	Four temperature level can be adjusted 120°F, 150°F,180°F,210°F 280°F,360°F,390°F,430°F 460°F. LED display: C1, C2,C3,C4, C5,C6,C7,C8,C9.	/

Note : For timer setting, 1 to 59 minutes, the LED displayed digits indicates minutes. For durations exceeding 60 minutes, the display switches to hours.

SELECTION OF COOKWARE

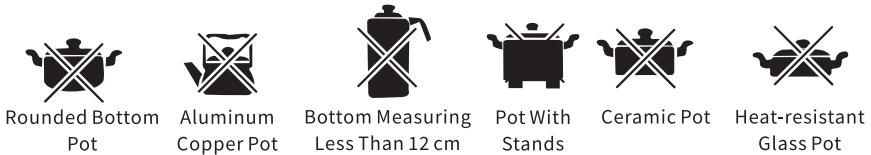
Usable Pans

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



Non-usable Pans

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



INSTALLATION

Before installing your appliance read all safety instructions in this manual especially the sections on electrical safety and installation.

Unpacking

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaged to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of the reach of children and that they are disposed of correctly.

Important Advice

- The plug must be connected to an appropriate outlet that is installed according to local standards and requirements. If unsure, consult an electrician or a service representative.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.

TROUBLE SHOOTING

Error Code	Possible Reasons	Solution
E0	No pot or the pot is not compatible	Put a compatible pot on the cooker.
E1	Voltage too low	Wait for the voltage to return to normal before switching on.
E2	Voltage too high	Wait for the voltage to return to normal before switching on.
E3	Temperature sensor short circuit or open circuit	Please contact with qualified service center.
E4	IGBT temperature sensor short circuit or open circuit	Please contact with qualified service center.
E7	Temperature sensor fails working	Please contact with qualified service center.

CLEANING AND MAINTENANCE

- Before cleaning the induction cookerr ensure it is unplugged and completely cooled down. It is recommended to clean it after each use.
- Clean the cooking surface and the surrounding area after each use to remofe any food debris or spills.
- Failure to clean the cooking surface may cause discoloration or residue buildup.
- Do not use abrasife cleaners or immerse it in water. Use a damp cloth and mild detergent for the eterior.
- Do not use gasoline or lacuer thinner to clean this cooker.
- Use a vacuum tube cleaner to clean the air intake or exhaust vent.

WARRANTY

Register One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Rosewill Inc. ("Rosewill") by the original appliance owner and is not transferable. Please visit www.rosewill.com to register your new Rosewill appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to techsupport@rosewill.com. We will try to contact you as soon as possible. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Rosewill is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.



Appliances need to be disposed of separately for scrap. Throwing them directly into the garbage is prohibited.



Technical Support Information

 techsupport@rosewill.com  www.rosewill.com

Thank you for purchasing a quality Rosewill product.

Please register your product at www.rosewill.com for complete warranty information and support for your product.