



FORGE

INSTRUCTION
INSTALLATION, OPERATION & MAINTENANCE
MANUAL



A blue rectangular graphic with rounded corners. The number '2' is large and white, with a white outline. To its right, the words 'YEAR' and 'WARRANTY' are stacked in white, bold, sans-serif capital letters. The background of the graphic features a faint, circular pattern of white lines.

ALL FORGE EQUIPMENT COMES WITH A
TWO YEAR WARRANTY ON COMPONENTS
AND DEFECTIVE WORKMANSHIP.



LIMITED WARRANTY

All equipment which is sold under FORGE trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with FORGE commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to FORGE.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non FORGE spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

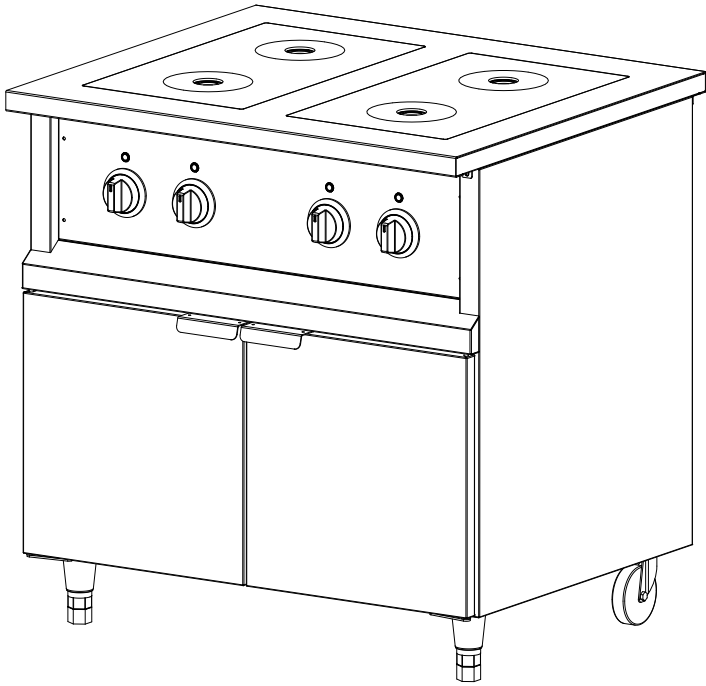
Register your warranty on-line now at www.forgequip.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the FORGE office in the country of purchase.

Failure to do so will invalidate your warranty.

INDUCTION COOKER



**INSTALLATION OPERATION AND CARE OF
FLOOR STANDING INDUCTION COOKER
MODELS: FIS0001**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION

1. **Make sure the unit is placed on a level surface and at least 150mm away from any wall or other appliances. This spacing helps with ventilation and lowers the risk of a fire. Also, avoid placing it near any heating sources like a grill, fryer, or stove.**
2. Plug the unit into a 240V AC outlet with earth leakage protection that has a tripping current of at least 30mA. Make sure it's connected to a dedicated circuit with a 20A circuit breaker.

OPERATING INSTRUCTIONS

1. Place suitable cookware in the center of the top plate and connect the power cord correctly.
2. ON/OFF: When the knob is set to "0" and aligned with the "0" on the stainless steel housing, the cooker is off, and the indicator light will be green. When the knob is turned on, the cooker is powered on, and the indicator light turns red.
3. Set the desired power level by turning the knob, which allows adjustment from levels 1 to 11, or from 11 back to 1.
4. The induction cooker is equipped with an overheating protection function:
5. If the temperature of the pot or heating coil is too high, the indicator light will flash. If there is no cookware present or if the cookware is unsuitable for induction use, the indicator light will flash once, and the unit will turn off after 30 seconds.

6. If the sensor (NTC) is damaged or overheated, the indicator light will flash twice, and the unit will switch off once the temperature decreases.
7. If the voltage is too high, too low, or there is a phase issue, the indicator light will flash three times, and the unit will turn off after 30 seconds.
8. Power Levels: The cooker has 11 adjustable power levels, from 1 (750W) to 11 (5000W). The maximum power output, at level 11, is 5000W.

Power Settings:

Level 1: 750W (intermittent heating)

Level 2: 1000W

Level 3: 1300W

Level 4: 1700W

Level 5: 2200W

Level 6: 2700W

Level 7: 3200W

Level 8: 3700W

Level 9: 4200W

Level 10: 4600W

Level 11: 5000W

If the induction cooker is left on without any operation for 4 hours, it will automatically shut off.

The steel surfaces around the glass may become hot when the appliance is in use.



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. This unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the unit with a dry cloth and wait at least a half an hour before re-connecting to the main power outlet.



CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
FIS0001	INDUCTION COOKER	230/50	4X5000W



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. Installation and Positioning:

- Position the appliance in proximity to walls, partitions, or furniture only if they are made of non-combustible materials, or clad them with non-combustible heat-insulating materials. Follow fire prevention regulations closely.
- Use equipment in a flat, level position. Install the unit only by qualified personnel, following local codes and ordinances.

2. Power and Wiring:

- Use only grounded outlets matching the unit's voltage requirements. Ensure the power connection is secure and wired by a qualified electrician.
- If the power cord is damaged, it must be replaced by qualified technicians with an oil-resistant, flexible cable (code designation 60245 IEC 57).

3. Operating Safety:

- Do not operate the unit if damaged or malfunctioning. Do not operate unattended.
- Supervise the appliance closely when in use around children and prevent unsupervised child use. Use only suitable cookware on the cooking surface.
- Do not heat empty cookware, as this may damage the unit or pot.

4. Ventilation and Surroundings:

- Ensure sufficient space around the unit for ventilation; keep the front and one side clear.
- Do not block vents, cooling vents, filters, or steam ports.

5. Handling and Placement:

- Place the unit on a stable, heat-resistant surface. Avoid moving the unit while cookware is on it.
- Do not place the unit on heat-sensitive surfaces, such as carpets or vinyl tablecloths.

6. Proximity to Metal and Magnetic Objects:

- Avoid placing metallic objects (knives, forks, lids, cans, aluminum foil) on the cooking surface, as these can become hot.
- Keep magnetically sensitive devices (radios, TVs, bank cards) away from the unit. Avoid placing rings, watches, or similar items near the cooking surface, as they may become hot.

7. Cleaning and Maintenance:

- Do not use caustic cleaners, as these can cause permanent damage.
- Do not clean with a water jet. For inspection, repairs, or adjustments, contact authorized service providers only.
- Always turn off the unit after each use and avoid leaving it on overnight or unattended.

8. Precautions for High Temperatures:

- Surfaces may be hot during and after use; avoid touching the cooking surface immediately after removing cookware.
- Aluminum foil and plastic containers should not be placed on hot surfaces.
- Do not use the glass-ceramic surface for storage.

9. Safety Alerts:

- High Voltage: Be aware of the risk of electric shock due to high voltage.
- Non-Ionizing Radiation: Avoid placing items sensitive to electromagnetic fields near the unit.
- Only operate the unit directly, not via an external timer or remote control.

Electrical Safety Features:

Usable and Non-usable Utensils:

Usable Pans

Suitable cookware includes steel or cast iron, enameled iron, stainless steel, and flat-bottom pans or pots with diameters between 16 to 30 cm.



Examples of usable cookware:

Enameled iron pots
 Iron or enameled cast iron pans
 Deep-fry pans
 Stainless steel pots
 Flat iron plates
 Non-usable Pans

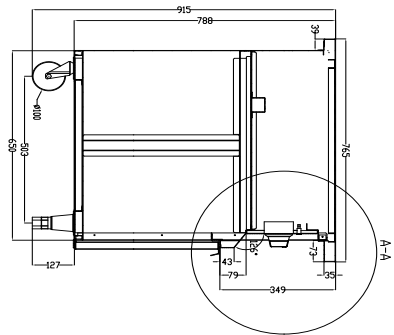
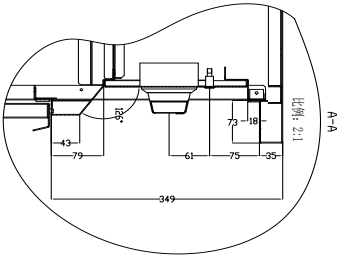
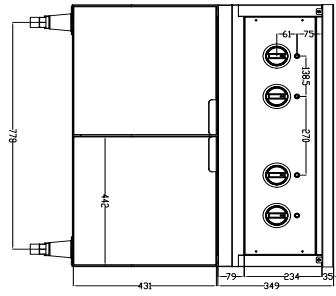
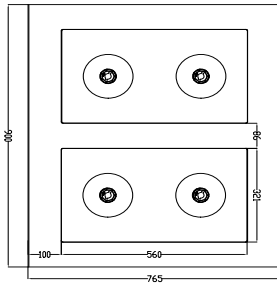
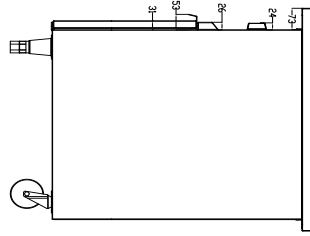
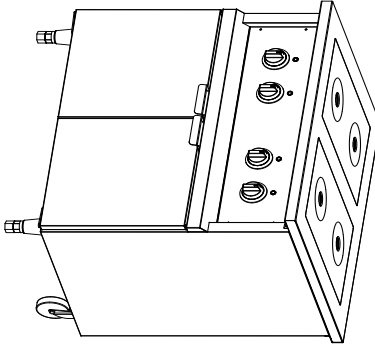


Unsuitable cookware includes heat-resistant glass, ceramic containers, copper, and aluminum pans or pots. Additionally, any cookware with a rounded bottom or with a bottom diameter less than 16 cm should not be used.

Examples of non-usable cookware:

Rounded-bottom pots, Aluminum or copper pots, Pots with bottom diameters less than 16 cm, Pots with stands, Ceramic pots, Heat-resistant glass pots

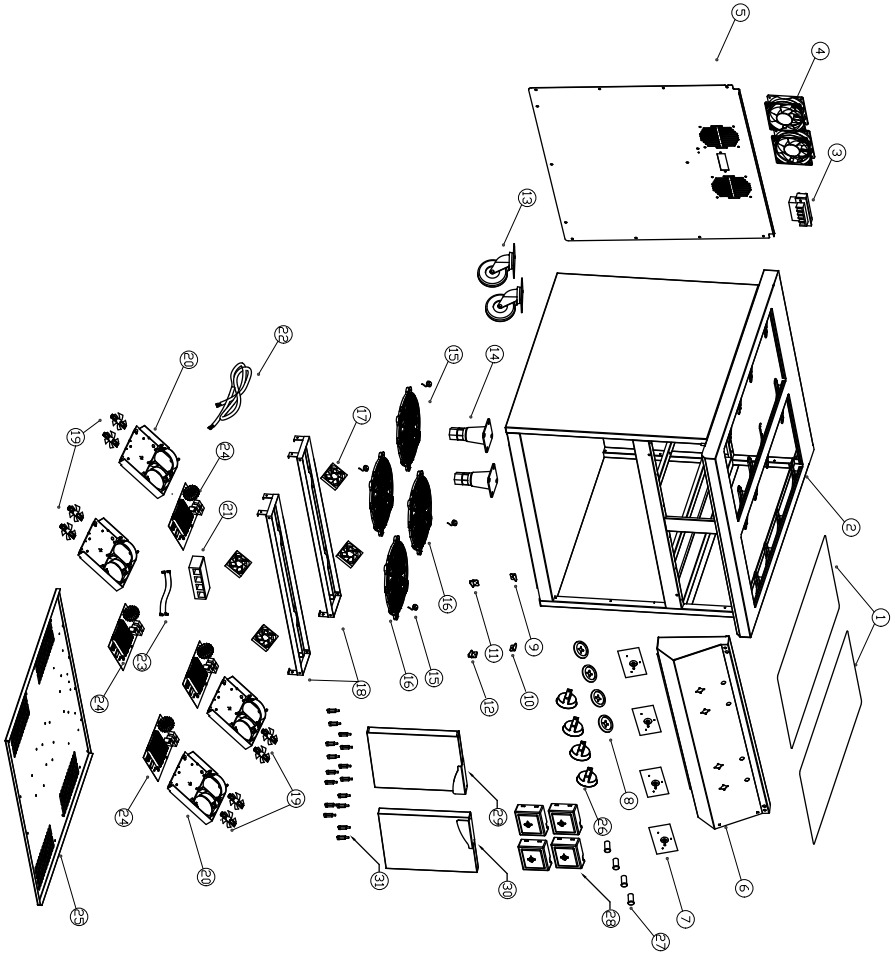
POSITIONING DIAGRAM INDUCTION COOKER FIS0001



**PARTS DIAGRAM
INDUCTION COOKER
FIS0001**

Part No.	Description
1	CERAMTIC GLASS
2	STAINLESS STEEL HOUSING
3	JUNCTION BOX
4	220V FAN MOTOR
5	BACK PANEL
6	STAINLESS STEEL CONTROL HOUSING
7	CONTROL PANEL
8	BEZEL
9	LEFT DOOR TOP HINGE
10	LEFT DOOR BOTTOM HINGE
11	RIGHT DOOR TOP HINGE
12	RIGHT DOOR BOTTOM HINGE
13	CASTOR
14	ADJUSTABLE FEET
15	SENSOR 250V 10A 45 ±5
16	5000W HEATING COIL
17	FAN
18	HEATING COIL BRACKET
19	FAN
20	FAN COVER
21	TERMINAL BLOCK 100A/600V
22	POWER CORD
23	CONNECTION LINE
24	PC BOARD
25	BOTTOM PANEL
26	KNOB
27	PILOT LIGHT
28	CONTROL PANEL COVER
29	LEFT DOOR ASSY
30	RIGHT DOOR ASSY
31	CABLE DRUM SUPPORT

EXPLODED DIAGRAM INDUCTION COOKER FIS0001



**THANK YOU FOR PURCHASING
AN FORGE PRODUCT!**

REGISTER ONLINE TODAY

Register your warranty on-line at www.forgequip.com today and learn how to get the best out of your FORGE product, tips to care for your FORGE product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the FORGE head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

Full-Service restaurant

Coffee Shop / Deli

Fast Food Outlet

Hotel

Bed & Breakfast

School Cafeteria

Institutional Cafeteria

Corporate Catering

Private Use

Franchisor

Convenience Store

Other





SCAN TO GO TO
WARRANTY REGISTRATION



ALL FORCE EQUIPMENT
IS PROUDLY
MANUFACTURED IN
SOUTH AFRICA

4-INS-FIS0001