

Uputstvo za upotrebu (EN)

SENCOR indukcioni rešo SCP 5414GY

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Cenoteka je online destinacija za upoređivanje cena i karakteristika bele tehnike, potrošačke elektronike i IT uređaja kod trgovinskih lanaca i internet prodavnica u Srbiji. Naša stranica vam omogućava da istražite najnovije informacije, detaljne karakteristike i konkurentne cene proizvoda.

Posetite nas i uživajte u ekskluzivnom iskustvu pametne kupovine klikom na link:

<https://cenoteka.rs/p/sencor-indukcioni-reso-scp-5414gy/>

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SCP 5414GY



DOUBLE INDUCTION COOKTOP

Translation of the original manual

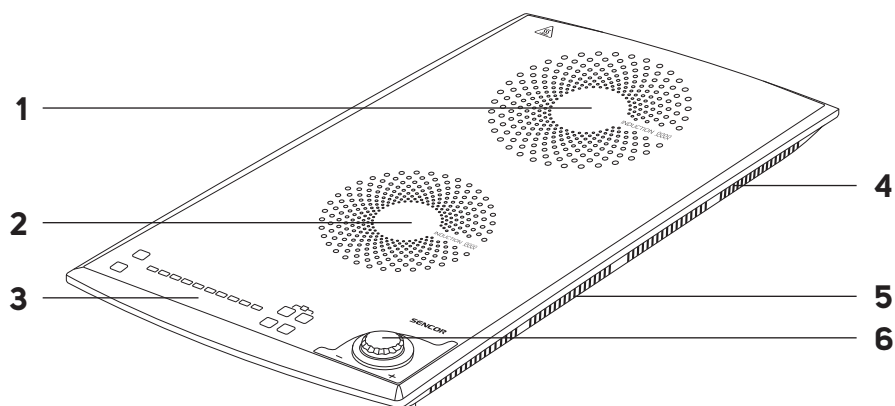


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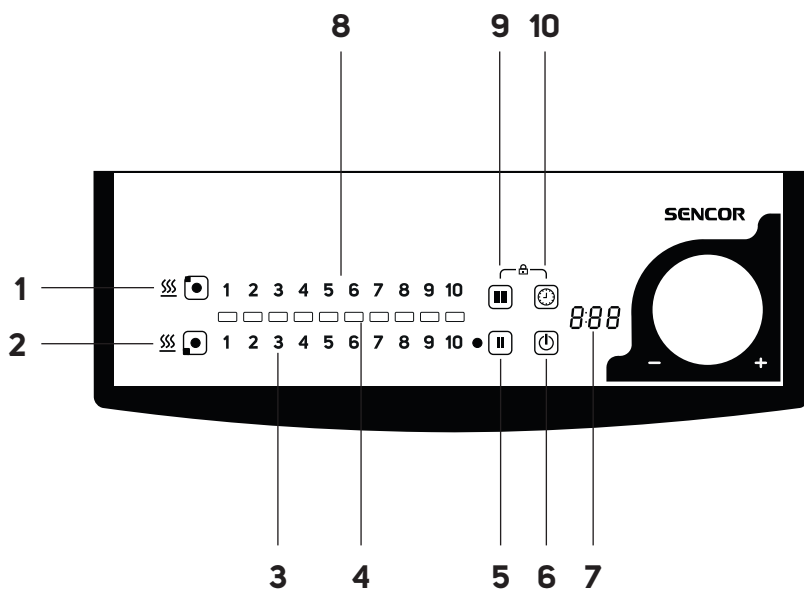
SCP 5414GY



A



B



Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance must not be carried out by children unless they are older than 8 years of age and under supervision.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre to prevent the risk of injury. Never use the appliance if the power cord is damaged.
- Metal objects such as knives, forks, spoons or lids should not be placed on the hotplate as they may heat up.



CAUTION:

Hot surface. The temperature of accessible surfaces may be higher if the appliance is in operation.



WARNING:

If the surface of the appliance is cracked, switch it off to prevent possible electric shock.



CAUTION:

This appliance is not designed to be controlled using an external timer switch or a remote control.

Additional important safety instructions for use of the appliance

- This appliance is designed for household use only. It is also suitable for personal non-commercial use in spaces such as:
 - staff kitchens in stores, offices and other workplaces;
 - recreational objects, chalets, cottages;
 - hotel or motel rooms and other living areas;
 - Bed & Breakfast facilities.
- Do not use the appliance in outdoor or industry environment.
- Never use the appliance for any purposes other than intended.
- Before connecting the appliance to a power socket, check that the nameplate rated voltage matches the voltage of the power socket the appliance is to be connected to. Connect the appliance only to a properly earthed socket. Do not use an extension cord. Before use, fully extend the power cord.
- Only use the appliance on flat, dry, clean, stable and fire-resistant surface. Do not use the appliance on metal surfaces, such as on the kitchen sink drainage board.
- Do not place the appliance on or near table edge, electric or gas stove or other sources of heat.
- Do not use the appliance on a surface which is heat-sensitive or covered with table cloth, paper or other flammable material, in the vicinity of curtains or other flammable or heat-sensitive materials.
- During operation there needs to be sufficient area for air circulation above the appliance and around it. A safety distance of at least 50cm and 10cm must be observed over the hotplate in the main heat radiation direction and in other directions around the appliance respectively.
- During operation, the appliance must be placed on the kitchen unit countertop with no cabinet or overhanging shelf over itself.
- Do not place any objects on the appliance.
- Do not place credit cards, watches or radios in the vicinity of the appliance, so that they are not damaged by the magnetic field generated by the operation of the induction cooker.
- Do not cover or block the ventilation openings of the appliance.
- Not not use the appliance without any pot or pan put on the hotplate. During operation, regularly check the food status.
- Use only cooking pots or pans suitable for induction heating.
- Always make sure that the pot or pan is placed correctly on the hotplate.
- The dish handles should be in a safe position to prevent getting caught on and overturning the dishes.
- Liquids or meals may not be heated in closed containers, such as cans, as an explosion could result.
- Take special care if oil or fat is used for cooking. If fat or oil is heated to a high temperature, it may catch fire.
- When handling hot dishes containing hot food or liquids, take special care to prevent burning or scalding.
- Use oven mitts when handling hot dishes.
- The appliance must not be left unattended while in operation or connected to a power socket.
- Keep in mind that the hotplate will still radiate some residual heat for a while after use. Take care not to touch the hot surface of the appliance.
- After use, always switch the appliance off using the on/off button and disconnect the appliance's power cord from the power socket. Take this action also if the appliance is to be left unattended, unused or before cleaning, maintenance, moving or storage.
- When disconnecting the appliance from the power socket, always pull the plug, not the power cord. Otherwise, you may damage the power cable or the socket.
- Allow the appliance to fully cool down before moving, cleaning, maintenance or storage. Never move the appliance during operation, while there is a pot or a pan on it or if it's not cooled down completely.
- To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.
- Do not place heavy objects on the power cord. Make sure that the power cable does not hang over the edge of the table or touch hot surfaces or sharp objects.
- Clean the appliance regularly after each use according to the instructions in the Cleaning and Maintenance section. Do not perform any maintenance on the appliance other than the cleaning described in this user's manual.
- Do not use the appliance if it malfunctions, has been dropped on the floor, immersed in water or damaged in any way. Take it to an authorised service centre for inspection or repair.
- To prevent dangerous situations, do not repair or modify the appliance yourself. All repairs should be carried out by an authorised service centre. Tampering with the appliance may result in the loss of your legal rights regarding faulty performance or warranty for quality.



WARNING:

People with a cardiac pacemaker should only use this appliance after consulting their attending physician.

EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



The product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.



Product with protection class II
Electric shock protection is provided by double or heavy-duty insulation.

Double Induction Cooktop

User Manual

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have removed all components of the appliance. It is recommended that you keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right to file a defect claim or the quality warranty. When transporting the appliance, we recommend repackaging it in the original box provided by the manufacturer.

DESCRIPTION OF THE APPLIANCE

- | | |
|---|---|
| A1 Top hotplate | A5 Air exhaust (on the underside of the appliance) |
| A2 Bottom hotplate | A6 Rotary knob |
| A3 Control panel | |
| A4 Air inlet (in the rear part and on the side of the appliance) | |

DESCRIPTION OF THE CONTROL PANEL

- | | |
|--|--|
| B1 Top hotplate selection button  | B7 Display (displays the power of the hotplate, the set temperature, the time of automatic shutdown or the error message codes. If the cooker is in stand-by mode, "S" will appear on the display.) |
| B2 Bottom hotplate selection button  | B8 Set power/temperature number bar of the top hotplate |
| B3 Set power/temperature number bar of the bottom hotplate | B9  button to switch between power and temperature settings |
| B4 Buttons to directly set the power level/temperature of the hotplate | B10  button to set the timer |
| B5  button to interrupt operation | |
| B6  button to switch the cooker on/off | |

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and discard all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Wipe the surface of the appliance with a clean, slightly damp cloth. Then wipe it dry.

Induction and Selection of Suitable Dishes

- Under the hotplate, there is an induction coil, which creates a variable electromagnetic field when it is turned on. The induction current produced by this field will start to heat the bottom of the pot or pan located on the hotplate. To ensure proper operation, it is important that the cookware used should be ferromagnetic. You can verify this by placing a small magnet at the bottom of the pot or pan. If the magnet and the bottom of the pot or pan are attracted to each other, such cookware is ferromagnetic and therefore suitable for use on an induction hotplate. These are e.g. cast iron, steel, enamel, stainless steel cookware with ferromagnetic bottoms.
- We recommend that the bottom of the cookware is flat and straight. The minimum diameter of the bottom must be 12 cm, the maximum diameter can be up to 2 cm over the edge of the hotplate. Induction hotplate automatically adjusts to the size of the pot or pan used.

- Plug the power cord plug into a power outlet, a short beep sounds, the control panel lights up briefly and then "--" flashes on the display. The cooker has switched to standby mode.
- If, on the other hand, the magnet and the bottom of the pot or pan are not attracted to each other, such dishes are unsuitable for use on an induction hotplate. These are usually dishes made of copper, pure stainless steel, aluminium, glass, wood, ceramics, stoneware, etc.



Note:

If you use inappropriate dishes or the hotplate detects that there are no dishes on it, it will automatically turn off. This is a normal and safety event that will prevent damage to the appliance.

RADIO INTERFERENCE

Using an induction cooker may cause interference with your radio, television or similar receivers.

If this occurs, we recommend:

- redirect the radio or television antenna;
- move the cooker away from the radio, television or receiver;
- connect the power cord plug to a different power socket with its own independent circuit.

OPERATING THE APPLIANCE

- Place the appliance on a kitchen worktop or table within easy reach of a power socket. When doing so, make sure that all safety instructions are followed.
- Check that there are no foreign objects on the hotplate and that the surface is clean.
- Unwind the power cord completely and connect it to the power socket. You will hear an audible warning, the control panel lights up briefly and "S" appears on the display. This means that the cooker has switched to standby mode.



Note:

The power cord must be positioned so that it does not touch the surface of the appliance, as the appliance heats up during operation.



Note:

Connect the device to a power socket with separate protection. The necessary circuit breaker – 16A.

Power On/Off

Press the  button to turn the cooker on. "ON" will appear on the display. Place the cookware on the cooking surface.



Note:

If you do not set the power or temperature, the cooker will automatically switch to stand-by mode after about 1 minute of inactivity. "S" will appear on the display.

After use, press the button  and the cooker will turn off. "S" will appear on the display.

Selecting a Hotplate

After switching on the cooker, press the button  (**B1**) to select the upper hob or  (**B2**) to select the lower hob.

Power Setting

- After switching on the cooker and selecting the hotplate, press the  button once, the cooker will start and the display will show "PO6". Use the rotary knob (**A6**) or press the number button of the specific power level (**B4**) to set the power of the hotplate. The display will show the power setting and the number of digits on the number bar (**B3** for the lower hob or **B8** for the upper hob) corresponding to the power setting will also light up.

- Use the rotary knob to adjust the power even during cooking. The adjusted power will be shown on the display. You can also adjust the power by directly pressing the power number button.



Note:
After setting the power, the internal fan will also start. This is normal. The fan draws hot air from the internal components out of the cooker body.

Setting the Temperature

- After turning on the cooker, press the **(H)** button twice, the cooker will start and “120” will appear on the display. Use the rotary knob **(A6)** or press the number button of the specific temperature level **(B6)** to set the temperature of the hotplate. The display will show the set temperature and the number of digits on the number bar **(B3)** for the lower hob or **B8** for the upper hob) corresponding to the set temperature will also light up.
- Use the rotary knob to adjust the temperature during cooking. The adjusted temperature is shown on the display. You can also adjust the temperature by directly pressing the temperature number button.



Note:
After setting the power, the internal fan will also start. This is normal. The fan draws hot air from the internal components out of the cooker body.

Timer

The timer allows you to set a time after which the cooker turns itself off.

1. Set the desired power/temperature according to the instructions above.
2. Press the **(C)** button and “0:00” will start flashing on the display.
3. Use the rotary knob to set the time from 0:01 to 3:00. Turn the knob towards “+” to increase the timer time, turn the knob towards “-” to decrease the timer time. If you need to set the timer time to 3:00 hours, after pressing the button, turn the knob once to the left towards “-”, “3:00” will appear on the display.
4. When the value on the display stabilises, the setting is stored in memory and the countdown starts.
5. When the set time has elapsed, a short beep sounds, the timer switches off and the cooker switches to standby mode. “S” will appear on the display.

If you need to switch off the cooker earlier, press and hold the **(C)** button. If you press the **(C)** button while the rest is running, “0:00” will flash again on the display. If you do not set any time, the countdown will be cancelled, but the cooker will continue to run.



Note:
When the countdown is started, the display alternately shows the set power/temperature and the countdown time.



Note:
During the countdown, you can change the power/temperature of the hotplate as described above.

Interruption of Operation

The interruption function allows you to interrupt the operation of the cooker without the cooker having to turn off.

1. While the cooker is in operation, press **(H)**.
2. The cooker stops running, the number bar **(B7)** starts flashing.
3. Press the **(H)** button to resume operation.

Child Lock

The appliance is equipped with a child lock function that allows you to lock the control panel to prevent unwanted changes to the settings. To activate the child lock function, press the **(H)** and **(C)** buttons simultaneously until the beep sounds. Child lock indicator will light up and control buttons will not work.

To disable the child lock, press the **(H)** and **(C)** buttons simultaneously until the beep sounds. Child lock indicator will go out.

Frying

Frying is a specific process where a powerful cooker transfers a very high amount of heat to a relatively small amount of fat or oil. During frying, it is very important to choose the appropriate temperature setting and heat the fat or oil to the right temperature so as not to exceed the temperature of the so-called smoke point.

The smoke point is the temperature at which the so-called over-burning of fat or oil occurs and the formation of smoke, which is a visible secondary phenomenon of over-burning of fat or oil. Such fat or oil is not suitable for consumption and may cause serious health problems if consumed for a long time.

Every fat or oil has its own smoke point – see table below.

Table of Common Fats and Oils Used in the Kitchen

Oil	Smoke point
Butter (not drained)	121–149 °C
Clarified butter (ghee)	252 °C
Pork lard	188 °C
Vegetable fat	182 °C
Avocado oil, refined	271 °C
Olive oil, extra virgin	191 °C
Olive oil, extra virgin	199 °C
Rapeseed oil, refined	204 °C
Sunflower oil, unrefined	107 °C
Sunflower oil, refined	227 °C



Note:
The indicated temperatures are maximum for individual types of fats and oils. The recommended frying temperature of fats and oils for thermal food preparation is in the range of 160 °C – 180 °C.

- By correctly setting the temperature of the cooker and warming up the fat or oil, you also care about your safety and protect the cooker against overheating, because a small amount of fat or oil in the pot or pan, combined with too high cooking power, can cause the cooker not to be able to continue to transfer excessive amounts of heat, it will start to heat up, which could lead to its irreparable damage.
- To avoid irreversible damage to the cooker due to excessive heating, the cooker is equipped with safety thermal fuse. It activates when the cooker should overheat and automatically shuts it down. Error message E5 appears on the cooker display. If this occurs, wait for the inner fan to stop running. Then unplug the power cord from the power socket and allow the cooker to cool sufficiently (approx. 20–30 minutes). Then plug the mains plug back into the power socket and you will be able to use the cooker again.



Note:
The error message E5 is only a warning message and does not indicate damage to the cooker. The thermal fuse only turned off the cooker so as not to damage it or create a dangerous situation that could cause injury or injury to persons. You can use the cooker again after it has cooled down.

CLEANING AND MAINTENANCE

- Clean the appliance after every use. Make sure that dried food residues or other impurities do not accumulate on it. Before cleaning, always turn off the appliance with the **(C)** button, disconnect the power cord from the power socket and let the appliance cool down completely.
- To clean the hotplate and the surface around it, use a soft, lightly dampened fabric. Then wipe the plate dry. In case of heavy soiling, use a small amount of neutral dishwashing detergent. Remove any detergent residue with a clean, lightly dampened cloth. Then wipe the cleaned surface thoroughly dry.
- Do not use wire wool, thinners, abrasive cleaners, etc. to clean the appliance. Otherwise, the appliance's finish may be damaged.



Warning:
To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

STORAGE

- If the appliance will not be used for an extended period, unplug it from the power socket, let it cool down, and clean it following the instructions provided above. Before storing, make sure that the appliance is clean and dry. Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

Error Messages

Error Code	Cause	Solution
E0	There is no pot or pan on the hotplate, or you have put unsuitable dishes on it.	Use suitable cookware – see “Induction and Selection of Suitable Dishes” or “Cookware Suitable for Cooking on a Radiant Hob”.
E1	Electrical failure / short circuit	Contact an authorised service centre.
E2	Temperature sensor error.	Stop using the appliance, unplug the power cord from the power socket and contact an authorised service centre.
E3 or E4	The voltage in the socket to which the cooker is connected is too high or too low.	Plug the power cord plug into a 220–240 VAC power outlet.
E6	The thermal fuse was activated, the cooker turned off due to overheating.	Let the cooker cool down. Check that the air inlet and fan and air outlet are free and unobstructed. If the problem persists, stop using the appliance, unplug the power cord from the power socket and contact an authorised service centre.



Note:
If the problem persists, stop using the appliance, unplug the power cord from the power socket and contact an authorised service centre.

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220–240 V~
Rated frequency.....	50/60 Hz
Rated input.....	3,100 W
Standby power consumption.....	0.727 W
Setting the hotplate power level.....	max. 1,800 W (top hotplate);max. 1,300 W (bottom hotplate)
Hotplate temperature setting	60–240 °C (both hotplates)
Operating time.....	1–180 minutes
Dimensions	310 × 600 × 40 mm
Weight	5 kg



Note:
The cooker will switch to the automatic mode immediately after the cooker is turned off, when the display shows “S”.

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose used packaging material at the designated municipal waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

Used electrical and electronic products must not be disposed of in ordinary municipal waste. To enable the proper disposal and recycling of these products, deliver them to the designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing this product, you help preserve valuable natural resources and help to prevent potential damage to the environment and human health resulting from improper waste disposal. For more details, contact your local authority or nearest collection point. Fines may be imposed for improper disposal of this type of waste as per national regulations.

For business entities in European Union States

To dispose of electric or electronic equipment, request the necessary information from your retailer or supplier.

Disposal in other countries outside the European Union

To dispose of this product elsewhere, request the necessary information on the correct disposal method from local authorities or your retailer.

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Za najnovije informacije o ceni, dostupnim akcijama i tehničkim karakteristikama proizvoda koji se pominje u ovom dokumentu, molimo posetite našu stranicu klikom na sledeći link:

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