

SMARTKOOK

INDUCTION COOKTOP - PC14

Make your kitchen as smart as you

BOROSIL®

Performs Beautifully



IS 302-2-6:2009



R-71016926

USER MANUAL

BIC12PC14

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

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INTRODUCTION

Congratulations on your purchase of
BOROSIL SMART KOOK INDUCTION COOKTOP - PC14!

With your Induction cooktop you get a number of exciting features:

SAFETY:

Your induction cooktop does not make use of an open flame or fire. It also has a number of safety features like auto cut off and auto cool, which allows you to enjoy cooking with your family whenever you want.

AUTO COOLING:

A fan cools your induction cooktop even after it is switched off to enable it to cool down very quickly.

AUTO SWITCH OFF:

Your induction cooktop will automatically switch off if the food is overcooked or if it is left without vessel.

FAST:

In induction cooktop, the cookware serves as the heat source. This results in much faster and more even heat transfer, reducing the cooking time as compared to conventional cooking.

VERSATILE:

Your induction cooktop has 8 cooking modes, each with its own optimal heating pattern. These modes allow you to prepare a great variety of nutritious meals.

USER FRIENDLY:

Your induction cooktop has a simple and interactive control panel and display which allows you to easily adjust the setting at the push of a button.

SOFT PUSH CONTROL:

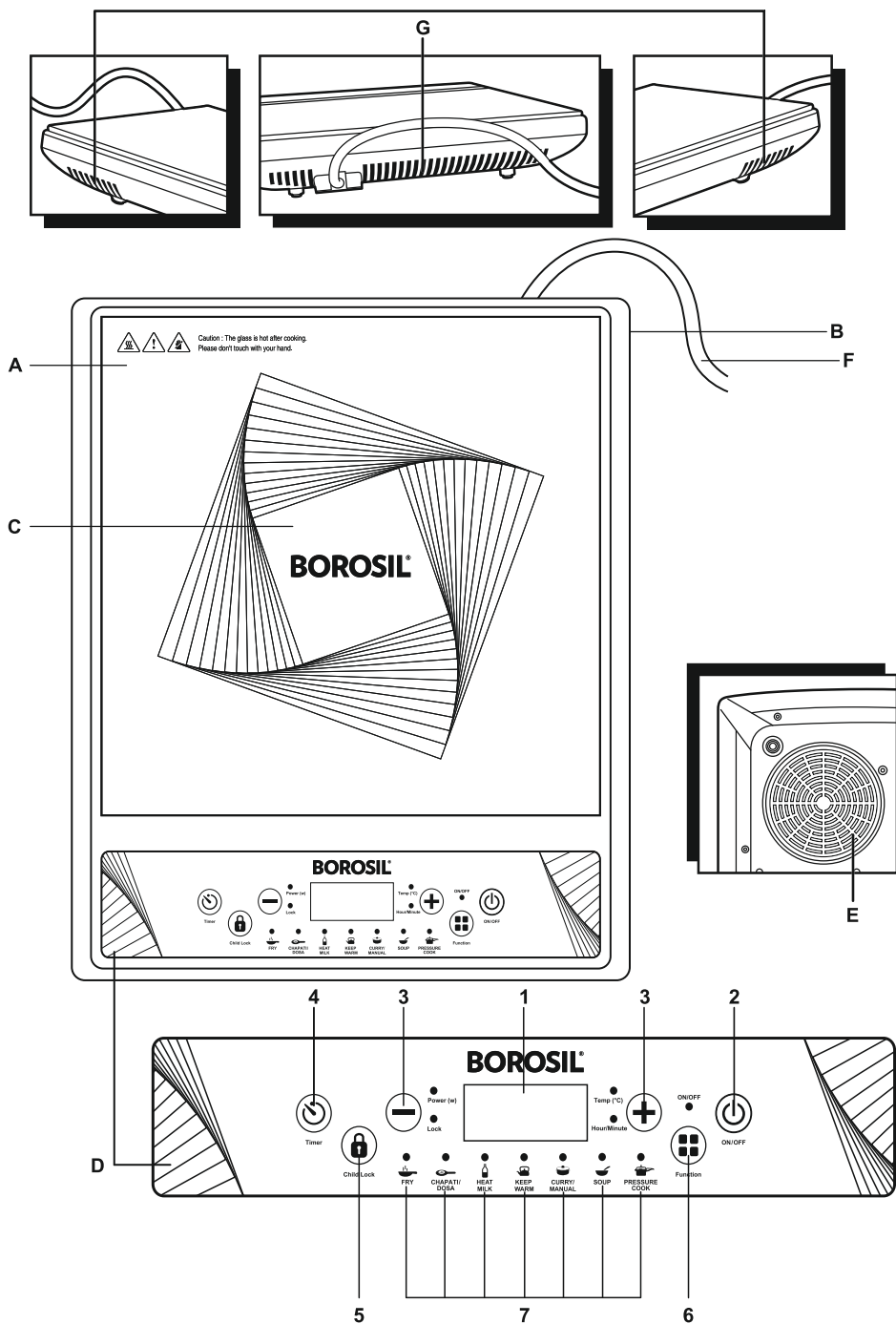
Your induction cooktop has a soft push buttons for easy operation.

COMFORTABLE:

Induction cooking is smoke-free. The cooktop and its surrounding area stays cool. This allows you to cook in a cool and comfortable environment.

PORTABLE:

The induction cooktop has a compact design and the cooking plate stays cool. This means the appliance is always safe to use and allows you to cook anywhere in your home.



PRODUCT DESCRIPTION

- A) Crystallite Glass Plate
- B) Body
- C) Cooking Zone
- D) Control Panel
- E) Air Inlet
- F) Main cord
- G) Air Outlets

CONTROL PANEL

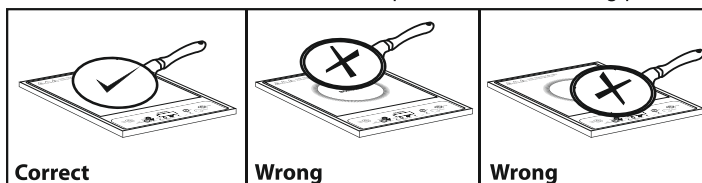
- 1) Display for seeing the wattage and time
- 2) Power On/Off button with light to turn the appliance on and off
- 3) Up/Down button for setting the cooking wattage and time
- 4) Preset/Timer button to set/delay the time manually as per the cooking needs
- 5) Child Lock
- 6) Function button to choose the cooking modes
- 7) 7 Special Indian cooking functions with manual function

TECHNICAL SPECIFICATION

Product	: Induction Cooktop
Model Name	: SmartKook - PC14
Item Code	: BIC12PC14
Rated Voltage	: 230VAC
Rated Frequency	: 50Hz
Rated Power	: 1200W
Net Weight	: 1.9 kg
Household Use Only	

USAGE AND CARE

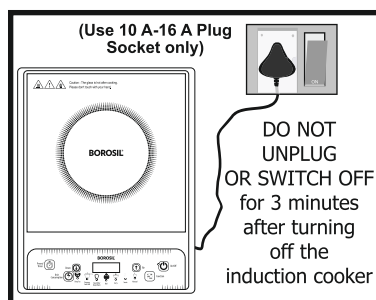
- Read the instructions carefully before using the appliance for the first time.
- The time taken for cooking on your induction cooktop may be faster than the time taken on a gas stove. Make sure you keep all the ingredients you need ready before you start cooking.
- Place the cookware in the centre of the "dotted pattern" of the cooking plate.



- Select the cooking mode according to the dish you want to cook by using FUNCTION button. For details on the cooking modes, refer to Table I.
- You can also use the manual button for better wattage control during the cooking process.

CLEANING:

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooking plate of the induction cooktop cools down and then start cleaning.
- After using the induction cooktop for long time, the opening of air inlet/air outlet can pile up with dust or other dirt, please wipe it with soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.
- Do not unplug or switch off the mains power switch for a minimum of 3 minutes after cooking. Switching off immediately after cooking will cause the induction cooktop to overheat and malfunction.
- Clean the appliance with a damp cloth and if necessary, with some mild cleaning agent.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
- Do not put vinegar on the Crystallite glass plate.

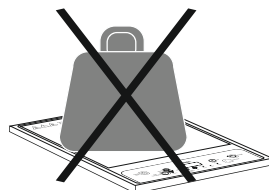


MAINTENANCE:

- Improper use can lead to scratches on the cooking plate.
- To avoid discoloring and scratches, use the appliance according to the instructions mentioned in this user manual and always clean the appliance and cookware properly after use.

STORAGE:

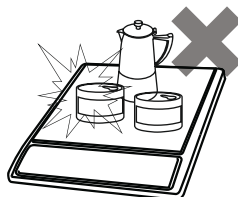
- Do not place heavy objects on the Crystallite glass plate as it is breakable.
- Do not store the appliance in a hot place, for example near a gas stove or any other heating device. If you are not going to use the appliance for a longer period of time, store the appliance in a cool and dry place.



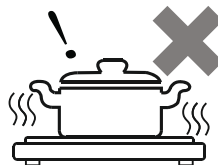
SAFETY INSTRUCTIONS

SYMBOLS:  **Forbidden**  **Mandatory**  **Warning**  **Attention**

- ⓘ Never heat food in sealed containers such as compressed products cans, or coffee pots, to avoid explosion caused by heat expansion.



- ⓘ Never let the appliance run unattended. Do not use empty vessels to avoid affecting product performance and to prevent injury.



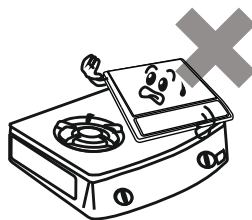
- ⓘ Do not heat iron items on the induction cooktop heating plate. It can get heated due to high temperatures.



- ⓘ Do not rinse this induction cooktop under water. Avoid spilling water and soup into the internal parts of the induction cooktop.



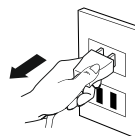
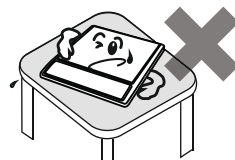
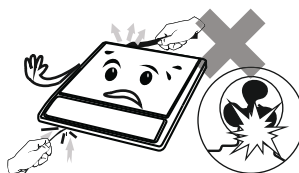
- ⓘ Do not place the induction cooktop, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove)



SAFETY INSTRUCTIONS

SYMBOLS:  **Forbidden**  **Mandatory**  **Warning**  **Attention**

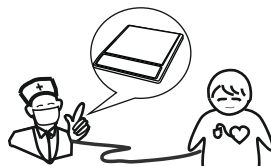
-  Children should be operating this appliance under supervision to avoid injuries.
-  To avoid danger, do not insert any foreign objects, such as iron wire, nor block the air ventilation opening or entry port.
-  Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooktop heating plate.
-  Do not put it on any metal platform (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10 cm thick on the heating plate while the stove is in use.
-  **Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.**



SAFETY INSTRUCTIONS

SYMBOLS:  **Forbidden**  **Mandatory**  **Warning**  **Attention**

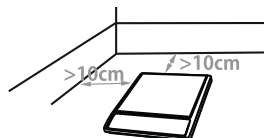
 People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.



 Avoid causing impacts on the heating plate. It may damage the plate. Crystal glass surface is break resistant, but not unbreakable.



 When using the induction cooktop, place it horizontally and allow at least 10 cm of free space between the sides and back of the induction cooktop and the wall. Do not use the induction cooktop in narrow spaces. Please keep the ventilation opening free, for release of heat.



 Do not use the appliance if the plug or the main cord or the appliance is damaged. If the power cord is damaged, Contact your local dealer or Borosil Authorized Service Centre or Borosil Customer Care, Toll free no. **1800 224 552**.



 Please use a dedicated and high quality power outlet, with high power rating (10A-16A). Do not use poor quality outlets. Do not share the power outlet with electrical appliances with high power ratings, such as an air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet. Avoid using and extension cord



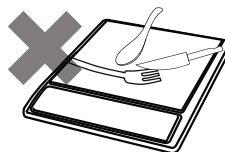
SAFETY INSTRUCTIONS

SYMBOLS:  Forbidden  Mandatory  Warning  Attention

-  Do not place the induction cooktop onto a carpet, tablecloth or thin paper while on use to avoid blocking the air inlet opening or air outlet opening, which will affect the heat emission.



-  Metal objects, such as knives, forks, spoons and lids should not be put on the surface of the cooking area, as they will be heated.



-  When using the induction cooktop or after use, please keep it clean. Protect the induction cooktop from bugs, dust and humidity. **Avoid letting cockroaches etc. fall into the internal parts of the induction cooktop and causing a short circuit of the electrical board.** When not in use for a long period, please clean it and put into a plastic bag to store it.



-  Do not place the induction cooktop near a gas stove, kerosene stove, and gas stove or in any space with an open fire or in an environment with high temperature.



SAFETY INSTRUCTIONS

SYMBOLS:  **Forbidden**  **Mandatory**  **Warning**  **Attention**

-  Always clean the induction cooktop, glass and control panel to prevent mess from getting into the fan, which could influence the normal operation of the appliance. Before cooking ensure there is no water/oil/greasy substance on cooking area.



-  This appliance is intended to be used in household environment.
-  The appliance is not intended to be operated by means of an external timer or separate remote-control system.
-  Keep the mains cord out of the reach of children. Do not let the main cord hang over the edge of the table or work top on which the appliance stands.
-  Do not touch the cooking plate after cooking, as it retains heat from the cookware.
-  Never operate with an empty utensil (dry burning)
-  After use, switch off the hob element by its control and do not rely on the pan detector.
-  Always make sure the plug is inserted firmly into the socket. Please ensure that the wall socket is in good condition to avoid damage due to poor contacts.

-  We suggest that you should periodically check that there are no objects (glass, paper, etc.) that could obstruct the inlet under your induction hot plate.
-  Please note the warranty will be void in case of damage by not following these instructions
-  The 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.
-  Do not plug in the appliance or operate the control panel with wet hands.
-  Never heat food in sealed cans to avoid any explosion or serious burns

INSTRUCTIONS FOR USE

CONNECTING THE POWER AND SWITCHING ON

- After switching on the mains, the display will indicate the input voltage supply provided from your socket to the appliance.
- After pressing the "ON/OFF" key, the buzzer will sound, indicating the induction cooker has entered into the standby mode. Now, on pressing the "Function" key, the induction cooktop enters into the "Manual" cooking mode.
- **Please note:** After pressing the "ON/OFF" key, if no proper vessel is placed on the stove plate, the induction cooktop will not heat up and the alarm will sound to indicate that a vessel is required. After some time it will switch off automatically.



ON/OFF

CHILD LOCK

- This is a Child Lock function that enables the appliance to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.
- To lock, long press the Lock button for 3-5 seconds.

Result:

- The control panel is locked (no functions can be selected).
- There is a beep and the LED above "Lock" button turns ON.

- To unlock, long press the Lock button for 3-5 seconds.

Result:

- The control panel buttons can be used normally
- There is a beep and the LED above "Lock" button turns OFF.



Child Lock

FUNCTION SELECTION

- After pressing the "ON/OFF" key, press the "Function" button to select the desired cooking mode.
- Please refer to "Cooking Mode Table1" instructions for the details of the corresponding heating process.



Function

INSTRUCTIONS FOR USE

PRESET / TIMER ADJUSTMENT

- If "Preset/Timer" function is not activated, the induction cooktop will heat the ingredients for the default time duration.
- If "Preset/Timer" is needed, first press the "Preset/Timer" key. The time blinks on the display. Press the key "Up" or "Down" to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooktop starts counting down.
- Preset function is available in some modes as per table 1, which helps to select the time to delay the cooking as per your needs. When the counting down is over, the induction cooktop automatically starts heating.
- Timer function in some modes as per table 1, which helps to select the time duration of cooking. When the counting down is over, the induction cooktop automatically stops heating and switches off.



Timer

SWITCH OFF

- When the operating time is over, the induction cooktop switches off automatically.
- If you want to switch off amidst cooking, press the "ON/OFF" function.



ON/OFF

POWER ADJUSTMENT

- After selecting a mode, you can press "Up" or "Down" to adjust the power.
- For some modes, during the heating procedure, the induction cooktop can automatically adjust the power according to the cooking requirement.
- For certain modes, the power is restricted complying with the cooking requirement.



TABLE 1: COOKING MODES

* Power in each cooking mode is restricted complying with the cooking requirement and you can manually adjust power in curry mode if higher wattage is required.

COOKING MODE	DEFAULT COOKING TIME	DEFAULT DISPLAY	ADJUSTABLE COOKING TIME RANGE (MIN)	USAGE
FRY 	2 hours	180°C	1 min - 4 hours (Timer)	This cooking mode can be used for Deep Fry. You can increase or decrease the temp. as required by using Up/Down keys. The maximum temp range 220°C.
CHAPATI/ DOSA 	2 hours	800W	PRESET: 1 Min – 24 Hours	The Chapati/Dosa mode can be used to cook food on a flat induction type tawa. When selected, corresponding wattage LED indicator displays 800W . Power & timer cannot be adjusted. Default cooking time is 2 hours, preset timer can be adjusted from - 1 minute to 24 hours, adjusted wattage 600W-1000W
HEAT MILK 	20 minutes	90°C	1 min - 24 hours (Preset)	This cooking mode can be used for heating milk or keeping the food warm for 20 minutes
KEEP WARM 	2 hours	50°C	1 min - 24 hours (Preset)	Keep warm
CURRY/ MANUAL 	2 hours	1200W	1 min - 4 hours (Timer)	This cooking mode can be used for Curry.
SOUP 	2 hours	1200W	1 min - 24 hours (Preset)	This cooking mode can be used for Soup.
PRESSURE COOK 	1 hour	200°C	1 min - 4 hours (Timer)	This cooking mode can be used for Pressure Cooker

*Above shown wattage is for ideal vessel. Actual wattage may differ depending upon the vessel used.

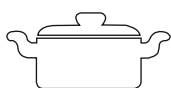
INSTRUCTIONS FOR USE

PLEASE REFER BELOW TABLE FOR WATTAGE AND CORRESPONDING TEMPERATURES

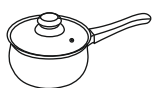
Wattage (W)	100	200	400	600	800	1000	1200
Temperature (C°)	60	100	140	160	180	200	220

TABLE A: USE ONLY BELOW COOKWARE ON THE INDUCTION COOKTOP

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-16 cm
Weight	Cookware with a weight of up 4 kg (including contents)



Iron stock vessel



Iron milk vessel



Iron steamer pan



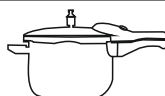
Iron work



Iron Pans or karahis with flat base



Iron frying pans



Induction Cookware (induction base good quality pressure cooker / karahi /tawa)

TABLE B: DO NOT USE BELOW COOKWARE

Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, glass, aluminium and copper
Shape	Cookware with a concave or convex bottom
Size	Cookware with a bottom diameter of less than 12 cm
Weight	Cookware with a weight over 4 kg (including contents)

- It is better not to use other substitutes (especially pressure vessels and pots) so as to avoid any unflavourable influence on operational performance.
- If other pots are used, please comply with the following conditions:
 - Requirements for pot material: containing iron material.
 - Requirement of pot shape: with even bottom, the diameter is not less than 12 cm and not more than 16 cm.
 - The maximum load for the frying pan is 4 kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
 - Only good quality pressure cookers should be used on Induction cooktop.

Note: For Optimum Performance, please use the standard vessels as suggested above.

TROUBLESHOOTING

If your induction cooktop does not function properly or if the cooking quality is not as per your expectations, please refer the below table

If you are unable to solve the problem, contact Borosil Customer Care Toll free no. **1800 224 552** or e-mail us at **myborosil@borosil.com** or contact your local dealer or **Borosil Authorized Service Centre** and provide information about the defect with the model number and serial number of the product.

PROBLEM	ACTION
The power-on light does not go on.	There is a connection problem. Check if the induction cooktop is connected to the mains and if the plug is inserted firmly into the wall socket. If unsolved, Contact your local dealer or Borosil Authorized Service Centre .
The appliance beeps continuously and then stops working.	1.You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Ensure the Vessel is made of Steel or Iron or Aluminium with SS cladding base and has a base diameter larger than 12 cm. 2. You may not have placed the vessel in the centre. Place the vessel within the red circle marked on the induction cooktop.
The vessel does not heat up to the required temperature.	The bottom of the vessel may not be flat. Use only induction base flat bottom vessels. If unsolved, Contact your local dealer or Borosil Authorized Service Centre .
The heating stops abruptly when cooking.	The vessel temperature is very high. Let the vessel cool down for a while. The desired temperature may have been reached and the thermostat will switch off. If required, reset the temperature and start cooking.
The Induction cooktop does not switch from one cooking mode to another.	If you wish to switch to a different cooking mode while cooking, stop the appliance and restart with the other cooking mode.
The cooking mode temperature is too high or too low.	You may switch to the manual cooking mode for better control of heat, by increasing or decreasing the power within some cooking modes. For details, refer table 1
The cooking mode temperature automatically changes during the process.	The cooking mode like curry has variable temperature settings (Ref table 1) switch to manual settings for better control over the cooking temperature if required.
The fan works but the appliance has not started cooking.	You have to press the "Function" button within 1 minute after you press the power on/off button. If you do not press the "Function" button within 1 minute, the induction cooktop switches off and the fan continues to work for 1 minute to cool down the appliance.

SELF-DIAGNOSIS FOR ABNORMALITIES

ERROR CODE	POSSIBLE REASONS	SOLUTIONS
E0	Non Inductive Pan is placed on the cooking plate or No pan is placed on the cooking plate	Put suitable cooking utensil on the cooking plate.
E1	Abnormal input voltage supply - Low Voltage	The input voltage supply is too low to operate. Wait for the voltage to stabilize and try again.
E2	Abnormal input voltage supply - High Voltage	The input voltage is too high to operate. Wait for the voltage to stabilize and try again.
E3	Top Glass surface temperature sensor is removed or in open condition	Please contact the customer care or the Borosil authorized service center .
E4	Top Glass surface temperature sensor failure.	Please contact the customer care or the Borosil authorized service center .
E5 or E6	Sensor near IGBT is open or short circuited state	Please contact the customer care or the Borosil authorized service center .
E7	High temp inside the induction circuit & wiring	Please wait for some time until the unit cools down or contact the customer care or the Borosil authorized service center .
E8	Internal Circuit Malfunction	Please contact the customer care or the Borosil authorized service center .
E9	Temperature is too high on top glass	Please wait for some time until the glass temp cools down. Please remove the hot pan from the glass surface to cool down.

- The description above is for diagnosing and checking common issues. If the problems cannot be solved, please send the product to a repair and maintenance site or make an inquiry by calling service number.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

Note: Some error code may not display due to internal special protection circuit and function will remain as it is mentioned in table.

BEST COOKING TIPS

1. Roast items like Rava, Besan and Atta only in vessels with thick bases, and preferably use at less wattage.
2. Do not place an empty thin vessel on the induction cooktop in the power on mode. Also put the food items in the vessel before starting the cooking process.
3. Do not cook dry vegetables or other dry dishes (cabbage, halwa etc.) in vessel with a thin base as the food may get burnt in the final stages of cooking.
4. For deep frying dishes like Puri or Pakoda, select the minimum power level and then subsequently increase the power as per requirement.
5. Use only a good quality pressure cooker with a thick bottom/induction base.
6. Do not clean the induction cooktop immediately after cooking. Allow the cook top to cool down and then clean with a wet cloth. For removing food stains, use liquid soap.
7. For making chapattis, use a little oil in a pan for better results.
8. In case the induction cooktop switches off during the cooking process, wait for 1-2 min. for the equipment to restart. If it does not start on its own after 1-2 min, then manually switch on.
9. Boil water or vegetables with sufficient quantity of water, and set the power at maximum level.
10. Always start the induction cooktop at the minimum power level and then increase it progressively as per requirement.
11. Use an open vessel for making tea/coffee so as to avoid overflow.
12. In case milk and or any food item overflows on to the equipment during cooking, stop the cooking process, put off the equipment, clean the induction plate and dry it before restarting again.
13. It is preferable to use vessels with a flat base as those with curved bases may tend to slip from the induction plate.

WARRANTY FOR REPAIR AND SALES

This product comes with a warranty of One Year on product from the date of purchase as specified on the Warranty Card. This is against all defective material or workmanship. In the event of a defect, Borosil Limited at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through any Borosil Authorized Service Center or at customer place or with dealer from whom it has been purchased during the warranty period.

For any information or problem, contact Borosil Customer Care Toll free no. **1800 224 552** or e-mail us at **myborosil@borosil.com** or contact your local dealer or **Borosil Authorized Service Centre** and provide information about the defect with the model number and serial number of the product.

The warranty is not valid in case:

1. Product is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Borosil Authorized Service Centre.
4. Modifications of any nature made in the product.
5. Tampered serial number and incomplete warranty card after purchase.
6. Product if used for commercial purpose (i.e. other than domestic use).
7. Usage of parts not recommended by Borosil or those made by other manufacturers.
8. The model no. on the invoice is different from the product to be repaired.
9. Borosil is not responsible for accidents arising due to the use of accessories not designed for the utilisation with this product.
10. If the defects are caused by fire, flood and the other act of god.
11. If the defects are caused by use of incorrect current or voltage or faulty electric power supply.
12. All consumables and parts susceptible to normal wear & tear are not covered under warranty.
13. This warranty does not cover damage or injury caused by accident, mishandling, misuse or normal wear and tear or for loss of injury, directly or indirectly arising out of use of this product. The decision of the company in this regard shall be final.
14. If the product is used with any type of adapter or connector.
15. If the product is used in locations with different electrical specifications.

WARRANTY CARD		BOROSIL®
THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED BY THE DEALER ON THE DATE OF PURCHASE		
MODEL CODE : _____	BIC12PC14	
CUSTOMER'S NAME : _____		
ADDRESS : _____		
PHONE NO. RESIDENCE : _____	OFFICE : _____	
DATE OF PURCHASE & BILL NO. : _____		
DEALER NAME & SIGN : _____		
CUSTOMER'S SIGNATURE : _____		
DEALER'S STAMP		

BOROSIL®

CORPORATE OFFICE :

BOROSIL LIMITED

1101, Crescenzo, G-Block, BKC, Bandra (East), Mumbai - 400 051, Maharashtra.
Website: www.borosil.com | Customer Care Toll Free No.: 1800 224 552
Email id: myborosil@borosil.com | Tel: 022 6740 6300 | Fax: 022 6740 6514
CIN NO.: L36100MH2010PLC292722

SALES OFFICE :

MUMBAI:

Kanakia Zillion, B-Wing, Unit No. 306, L.B.S. Marg, Next to Kurla Bus Depot,
Kurla (W), Mumbai - 400 070.
Tel.: 022 6740 6400 | Fax: 022 6740 6444
email: mumbaisales@borosil.com

DELHI:

19/90, P-Block, Connaught Place (Madras Hotel Block), New Delhi - 110 001.
Tel.: 011 2334 3897 / 2374 2136 | Fax: 011 2374 6689
email: delhi@borosil.com

CHENNAI:

New No. 20, (Old No. 9) 1st Floor, Brahadammal Road, Nungambakkam, Chennai - 600 034.
Tel.: 044 2822 6012 / 2822 6013 | Fax: 044 2822 6014
email: borosilmso@ethnet / chennai@borosil.com

KOLKATA:

E-2/3, 2nd Floor, Gillander House, Netaji Subhash Road, Kolkata, West Bengal - 700 001.
Tel.: (033) 2229-9166, 2226-2045
email: calcutta@borosil.com

GURUGRAM:

201, 2nd Floor, CRS Towers, Plot No. 77-B, Village Sarhaul, Iffco Road, Sector-18,
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