

SMARTKOOK
INDUCTION COOKER - PC11
Make your kitchen as smart as you

BOROSIL®

Performs Beautifully



IS 302-2-6:2009



R-71016926



SQCP K?LS?J

BIC20PC11

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

R? @JC MD AML RCL RQ

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GE RPMB SARGL

Congratulations on your purchase of
@MPMQG QK?PRI MIMI GBSARGL AMMI CP +NA/ /

U gf wns pGbsargml qmt c wns ecr_l sk `cpmtcvagg e dt_rspcq8

Q?DCRV8

Your induction stove 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.

?SRM AMMJGE8

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

?SRM QU GAF MDD8

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

D?QR8

In induction cooking, 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.

TCPQ?RGJCS

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

SQCP DPGLBJV8

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

QMDR NSQF AMLRPMJ8

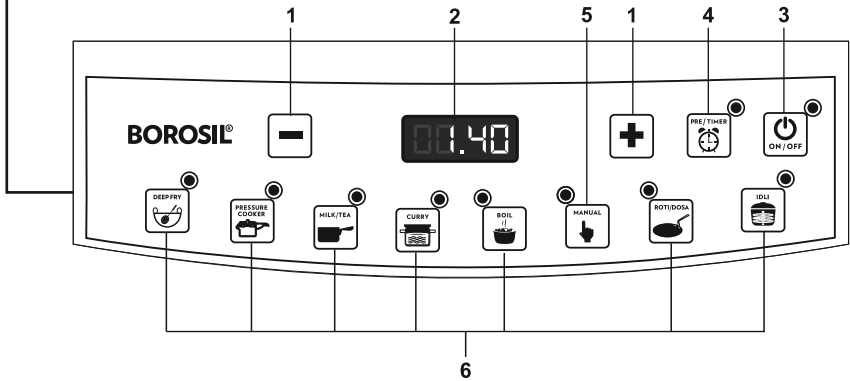
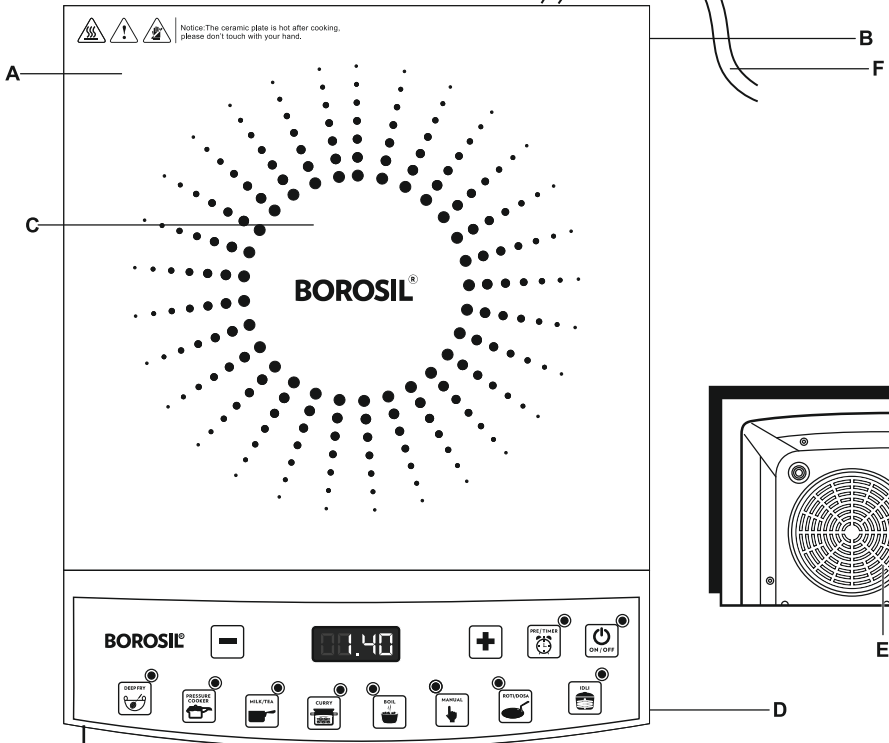
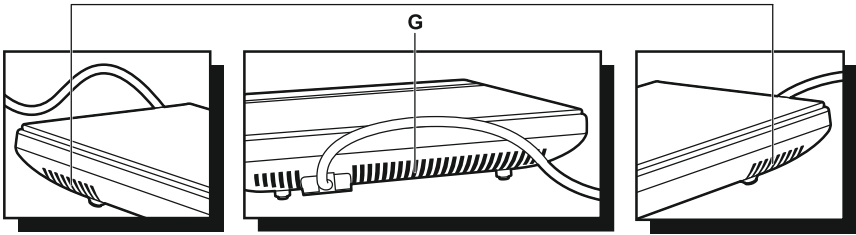
Your induction stove has a soft push buttons for easy operation.

AMK DMPR?@JC8

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

NMPR?@JC8

The induction stove 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.



NPMB SAR BCQAP GRML

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

AML RPMJ N? LCJ

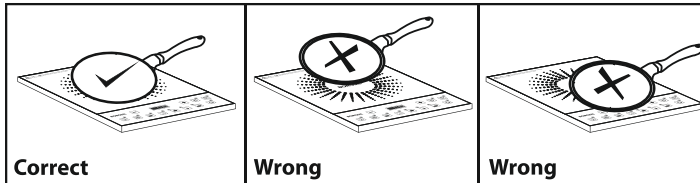
- 1) **ç-)** ` **sml** for setting the cooking wattage and time.
- 2) **Bgnj_w** for seeing the wattage and time.
- 3) **Nnu cpML** ` **sml** with light to turn the appliance on and off.
- 4) **Rk cpto** to set the time manually as per the cooking requirements.
- 5) **K_I s_j** ` **sml** for manual cooking mode.
- 6) **Cgf rami d e k nbcq** for preset wattage and time control.

RCAFL A?J QNCA GA?RML

Product	: Induction Stove
Model Name	: Smart Kook Induction Cooker - PC11
Item Code	: BIC20PC11
Rated Voltage	: 230VAC
Rated Frequency	: 50Hz
Rated Power	: 1600W
Net Weight	: 2.1 kg
Household Use Only	

SQ?EC ?LBA?PC

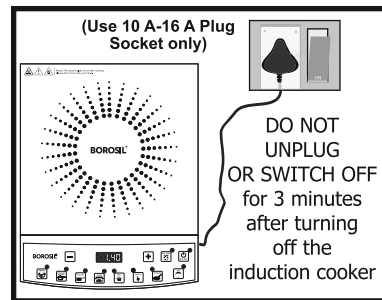
- Read the instructions carefully before using the appliance for the first time.
- The time taken for cooking on your induction stove may be faster than the time taken on a gas stove. Make sure you keep all the ingredients you need ready before you start cooking.
- Place the cookware in the centre of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

AJC?L&E8

- 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 stove cools down and then start cleaning.
- After using the induction stove 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 stove 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.

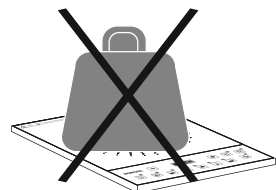


K?&RCL?LAC8

- 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.

QRMP?EC8

- 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.



Q? DCRWG QRP SARGIL Q

QWK @MJQ8

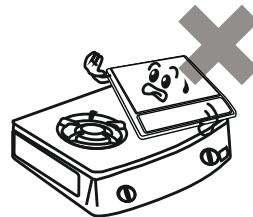
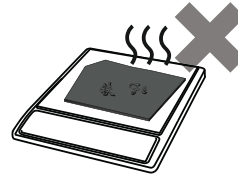
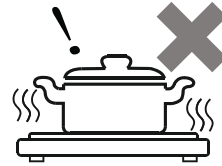
⊘ Dmp ꝑbcI

⊘ _I b_mpw

⊘ d g e

? m d r g n t

- ⊘ 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 stove heating plate. It can get heated due to high temperatures.
- ⊘ Do not rinse this induction stove under water. Avoid spilling water and soup into the internal parts of the induction stove.
- ⊘ Do not place the induction stove, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove)



Q? DCRWG QP S ARGIL Q

QWK @MJQ8

⊘ Dmp ꞑbcI

Ⓜ_I b_mpw

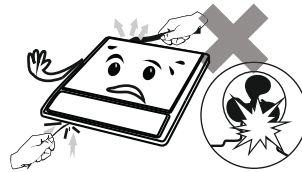
⚠ d g e

? m d r g n t

⊘ Children should be operating this appliance under supervision to avoid injuries.



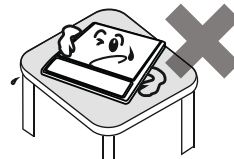
⊘ To avoid danger, do not insert any foreign objects, such as iron wire, nor block the air ventilation opening or entry port.



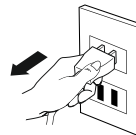
⊘ Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction stove heating plate.



⊘ 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.



QWK @MJQ8

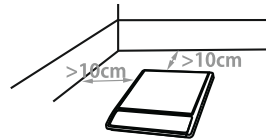
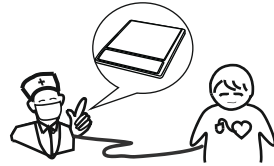
⊘ Dmp ꝑbcI

⊘ I b_mpw

⊘ d g e

? m d rgnI

- ❗ 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.
- ❗ When using the induction stove, place it horizontally and allow at least 10 cm of free space between the sides and back of the induction stove and the wall. Do not use the induction stove 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. / 6. . 002 330,
- ❗ Please use a dedicated and high quality power outlet, with high power rating (10A-16A). Do not use poor quality outlets. It is advisable not to 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.



Q? DCRWG QRP SARGIL Q

QWK @MJQ8

⚠ Dmp ꝑbcI

⚠ _I b_mpw

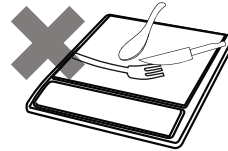
⚠ d g e

? n d rgnI

- ⚠ Do not place the induction stove 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 stove or after use, please keep it clean. Protect the induction stove from bugs, dust and humidity. ?t nꝑ jcrꝑ e anai ꝑn af cq cra, d_jj ꝑ mrf c ꝑ rcꝑ _j n_ꝑꝑ ndrI c ꝑ bsargnI qmt c _I b a_sqꝑ e _ꝑf nꝑ ragasꝑ ndrI c cjcꝑꝑ _j mꝑꝑ. 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 stove near a gas stove, kerosene stove, and gas stove or in any space with an open fire or in an environment with high temperature.



QWK @MJQ8

⊘ Dmp ꝑbcl

⊘ _l b_mpw

⊘ d g e

? m d r g r t

⚠ Always clean the induction stove to prevent mess from getting into the fan, which could influence the normal operation of the appliance.



⚠ This appliance is intended to be used in household environment.

⚠ Always make sure the plug is inserted firmly into the socket.

⚠ The appliance is not intended to be operated by means of an external timer or separate remote-control system.

⚠ 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.

⚠ 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.

⊘ 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 touch the cooking plate after cooking, as it retains heat from the cookware.

⊘ Do not plug in the appliance or operate the control panel with wet hands.

ON/OFF

Manual Cooking Mode

- After pressing the "ON/OFF" key, the induction stove enters into manual cooking mode.
- After pressing the "ON/OFF" key, if no proper vessel is placed on the stove plate, the induction stove will not heat up and the alarm will sound to indicate that a vessel is required. After one minute later it will switch off automatically.

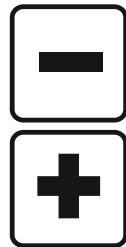


Power Adjustment

- After switching on the appliance, 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.

Power Adjustment

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



GE QRPSARQMLQDMP SQC

RQXCP ?BHSQRKCLR

- If "Pre/Timer" function is not activated, the induction stove will heat the ingredients for the default time duration.
- If "Pre/Timer" is needed, first press the "Pre/Timer" key. When the "Pre/Timer" indicator lights up and the numbers blink on the display, press the key "-" or "+" 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 stove starts counting down.
- When the counting down is over, the induction stove automatically stops heating and switches off.











QU QRAF MDD

- When the operating time is over, the induction stove switches off automatically.
- If switch off is needed in mid of cooking process, press the "ON/OFF" function.



* 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
DEEP FRY 	2 hours	220°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 - / + keys. The maximum temp range is 240°C.
PRESSURE COOKER 	1 hour	1000W	1 min - 24 hours (Preset)	This cooking mode can be used for pressure cooker.
MILK/TEA 	20 minutes	90° C	1 min - 24 hours (Preset)	This cooking mode can be used for heat milk.
CURRY 	2 hours	1200W	1 min - 24 hours (Preset)	This cooking mode can be used for curry. You can increase or decrease the wattage. as required by using - / + keys. The maximum wattage is 1600W.
BOIL 	15 minutes	1600W	1 min - 24 hours (Preset)	This cooking mode can be used for water boil.
MANUAL 	2 hours	1000W	1 min - 4 hours (Timer)	This cooking mode can be used for all type of cooking especially if you want to control the wattage setting yourself. You can increase or decrease the wattage. as required by using - / + keys. The maximum wattage is 1600W.
ROTI/ DOSA 	2 hours	800W	1 min - 24 hours (Preset)	This cooking mode can be used for Roti/Dosa You can increase or decrease the wattage. as required by using - / + keys. The maximum wattage is 1200W.
IDLI 	1 hour 30 minutes	1400W	1 min - 24 hours (Preset)	This cooking mode can be used for Idli

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

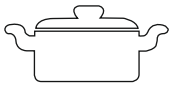
6. Q R P S A R G M L Q D M P S Q C

NJC?QC PCDCP @CJMU R?@C DMP U?RR?EC ?LB AMPPCQNML B&E RCK NCP?RSPCQ

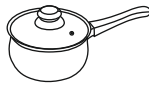
U_rr_ec	200	400	600	800	1000	1200	1400	1600W
Rck ncp_rspc &A''	60	80	120	160	180	200	220	240

R?@C ?8SQC MLJW@CJMU AMMI U?PC ML RFC &BSARGML QRMT C

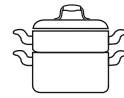
Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-22 cm
Weight	Cookware with a weight of up 4 kg (including contents)



Iron stock vessel



Iron milk vessel



Iron steamer pan



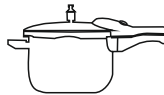
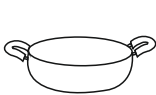
Iron work



Iron Pans or karahis with flat base



Iron frying pans



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

R?@C @BMLMRSQC @CJMU AMMI U?PC

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:
 1. Requirements for pot material: containing iron material.
 2. Requirement of pot shape: with even bottom, the diameter is not less than 12 cm and not more than 22 cm.
 3. 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.
 4. Only good quality pressure cookers should be used on Induction stove.

Lmrc8For Optimum Performance, please use the standard vessels as suggested above.

If your induction stove 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. /6.. 002 330 or e-mail us at k w nprtg@nprtg.bank or contact your local dealer or @nprtg@srf nprgcb Qcft gac Acl rnc and provide information about the defect with the model number and serial number of the product.

NPM@CK	?ARGIL
The power-on light does not go on.	There is a connection problem. Check if the induction stove is connected to the mains and if the plug is inserted firmly into the wall socket. If unsolved, Contact your local dealer or @nprtg@srf nprgcb Qcft gac Acl rnc ,
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 stove.
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 @nprtg@srf nprgcb Qcft gac Acl rnc ,
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 stove 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 temperature. You may also increase or decrease the temperature within some cooking mode. 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 start button within 1 minute after you press the power on/off button. If you do not press the start button within 1 minute, the induction stove switches off and the fan continues to work for 1 minute to cool down the appliance.

CPPMP AMBC	NMQQ@J C PC? QMLQ	QMJSRQMLQ
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 @mpkj_srf mpjcb qcpt gc acl rcp
E4	Top Glass surface temperature sensor failure.	Please contact the customer care or the @mpkj_srf mpjcb qcpt gc acl rcp
E5 or E6	Sensor near IGBT is open or short circuited state	Please contact the customer care or the @mpkj_srf mpjcb qcpt gc acl rcp
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 @mpkj_srf mpjcb qcpt gc acl rcp
E8	Internal Circuit Malfunction	Please contact the customer care or the @mpkj_srf mpjcb qcpt gc acl rcp
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.

L mrc8 Some error code may not display due to internal special protection circuit and function will remain as it is mentioned in table.

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 stove 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 stove 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 stove 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 stove 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.

BOROSIL®

CORPORATE OFFICE:

BOROSIL LIMITED

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CIN No.: L36100MH2010PLC292722

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19/90, P-Block, Connaught Place (Madras Hotel Block), New Delhi- 110 001.

Tel.: 011 2334 3897 | Fax: 011 2374 6689 | email id: 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

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Tel.: 033 2229 9166 / 2226 2045 | email id: calcutta@borosil.com

GURUGRAM:

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Haryana- 122 015. | Tel.: 0124 6926 333

BENGALURU:

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