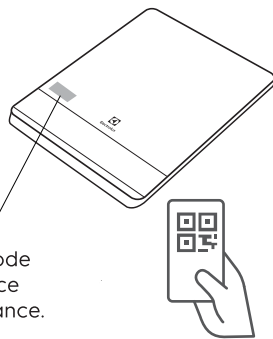


Enjoy peace of mind. Register your appliance today.

Stay updated on better living services,
safety notices and shop for accessories.

1. **Open the camera app
on your smartphone
and point at the QR
code to scan.**

Product Registration QR code
is located on the top surface
or underside of your appliance.



2. **Tap the notification or link to open the
registration form.**
3. **Complete your details and enjoy peace
of mind.**

**Electrolux**

Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer quality products that make your life more comfortable. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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Description of the Appliance	2
Safety Instructions	3
Specifications	6
Operation Instructions	7
Cleaning and Maintenance	10
Troubleshooting	11

The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance



General information and tips



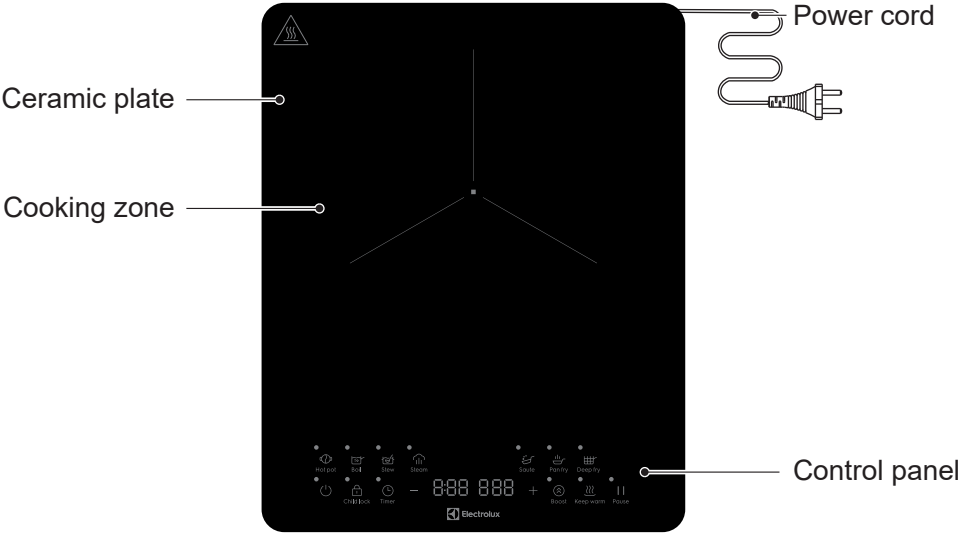
Environmental information

PRODUCT OVERVIEW

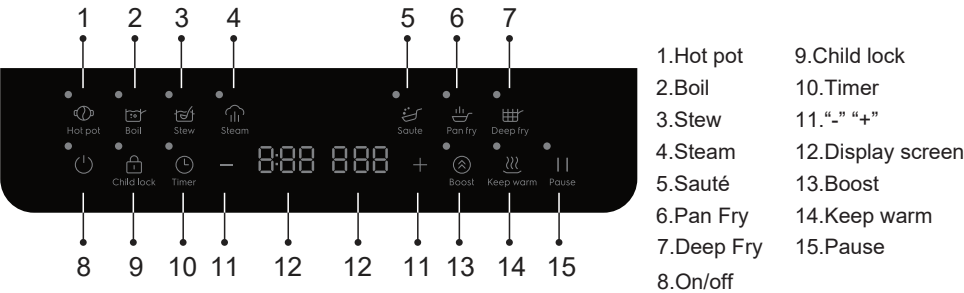
Component Name

ETIS457CGA

This induction cooker is designed for household use. Please refer to the instructions for detailed cooking methods.



Control Panel



 Warning

The air entry is at the bottom of induction cooker. Make sure fresh air can get in. Forbid cover. Prevent burning by residual heat. After turning it off, the heat area shall be cooled down after a while.

SAFETY INSTRUCTIONS

- For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.
- Ignoring safety warnings may result in injuries.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Forbidden

- Never heat food in sealed containers such as compressed products like 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 cooker heating plate. It can get heated due to high temperature.



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



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



- 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 cooker heating plate.



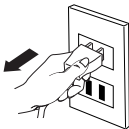
- Do not put it on any metal platforms (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10 cm thick on the heating plate while the cooker is in use.



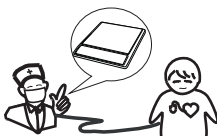
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- Do not plug in the appliance or operate the control panel with wet hands.

! Mandatory

- Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.



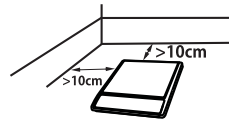
- People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.



- Avoid causing impacts on the heating plate. It may damage the plate. If cracking is found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.



- When using the induction cooker, place it horizontally and allow at least 10 cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker 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, have it replaced by agent of the manufacturer, its service department or specialized person from a similar department.



- 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.



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

Warning

- Do not place the induction cooker 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.



- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



- When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker 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.



- 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 type environments ;
 - bed and breakfast type environments.
- Appliance are not intended to be operated by means of an external timer or separate remote-control system.

- Keep the main cord out of the reach of children. Do not let the main cord hang over the edge of the table or worktop on which the appliance stands.
- Do not touch the cooking plate after cooking, as it retains heat from the cookware.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- After being used for a long time, the corresponding heating zone of the induction hotplate still hot. Never touch the ceramic surface to avoid burning.
-  Caution, hot surface, The surfaces are liable to get hot during use.
- The appliance must not be immersed.
- Do not use outdoors.

Attention

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



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



SPECIFICATIONS

Product Model	ETIS457CGA
Rated Voltage	220-240V~
Rated Frequency	50Hz or 60Hz
Rated Power	2100W
Power Adjustment Range	120W-2100W
Appearance Dimension(mm)	350x280x45

	Symbol	Value	Unit
Model identification	-	ETIS457CGA	
Type of hob	-	Induction hob	
Number of cooking zones and/or areas	-	1 cooking zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	-	Induction cooking zones	
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone	Ø	Zone1: 19,8	cm
For non-circular electric cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	L,W	---	cm
Energy consumption per cooking zone or area calculated per kg	EC _{electric cooking}	180,5	Wh/kg
Energy consumption for the hob calculated per kg	EC _{electric hob}	180,5	Wh/kg

Preparation

- Before using, please first check if the power plug connects well with the power outlet.
- After the power supply is connected, a beep will be heard, indicating that the induction cooker is in standby mode.
- Before placing the pot on the cooker plate, please clean up water stains, oil spots or any other adherent dirt from the outside surface of the pot and cooker plate.
- Please put the pot to be heated on the central part of the induction cooker. Do not put an empty pot on the cooker plate to be heated.

Function Selection

On/Standby

Connecting the power and switching on

- After press the "On/Standby" key, press the function keys to select the required mode. The induction cooker enters working mode.
- After press the "On/Standby" key, if no function key is pressed for 10 seconds, the induction cooker will switch off automatically.
- After press the function key, if there is no proper pot on the cooker plate, the induction cooker will not heat up and the alarm will sound while "U" is displayed, U will flash to indicate that a pot is required. One minute later, it will switch off automatically.
- In standby mode, the On/Standby key light flashes, and the digital tube displays "0".

Switch off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the "On/Standby" key to turn the appliance off.

Note:

Do not touch the surface of the ceramic while "H" is displayed, it means the temperature high.

Pause Status

Function selection

- In the working state, press the "Pause" key, the buzzer will beep briefly as a prompt, entering the pause state, and the digital tube flashes and displays "II".

- In the pause state, if no function key is pressed, the induction cooker will automatically shut down after 10 minutes.

Requirements for the pause state:

- In the pause state, the timer is paused, and "+" and "-" are invalid.
- The induction cooker does not heat.
- Under the "Rapid Heating Assist" and "Keep Warm Assist" functions, press the Pause key to exit the assist function and enter the pause state.

Hot pot Pan Fry Steam Sauté Boil Stew Deep Fry Keep Warm Boost

Function selection

- After switching on the appliance, press the "Function" to enter the desired cooker mode.
- Please refer to "Function Cooking Mode Instruction" for the details of the corresponding heating process for each cooking mode.

"-", "+"

Power adjustment

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

"Timer"

Timer adjustment

- If timer function is not activated, the induction cooker will heat the ingredients for the default time duration.
- If timer is needed, first press the "Timer" key. When 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 cooker starts counting down.
- When the counting down is over, the induction cooker automatically stops heating and switches off.

Functional Cooking Mode Instructions

Users can select among the different cooking modes according to cooking purpose. For your convenience, we provide the following instructions:

Hot pot

- The cooking modes of “Hot pot” individually fit to heating requirements, such as hotpot and boiling water. In the heating procedure, the time and power can be adjusted at any time.

Pan Fry

- The cooking modes of “Pan Fry” fit to high temperature cooking. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Steam

- For the cooking modes of “Steam”, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under these modes, the power can be adjusted within the adjustable power range at any time.

Sauté

- The cooking modes of “Sauté” fit for Sauté. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops

heating. After the temperature cools down, the induction cooker restarts heating.

Boil

- “Boil” mode is for boiling water. When the operating time is over, the induction cooker can switch off automatically.

Note:

- It is recommended to put water that occupies 30% to 80% of the pot capacity when boiling water.
- When boiling water, factors such as uneven pot bottom, scale or weather conditions could influence the boiling effect.
- Please use the specific stock pot or water kettle when boiling water.

Stew

- For the cooking modes of “Stew”, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under these modes, the power can be adjusted within the adjustable power range at any time.

Deep Fry

- The cooking modes of “Deep Fry” fit for preparing fried food. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Keep Warm

- Keeping warm cooking mode fits for cooking that needs gentle heat to maintain warmth. Under this mode, the induction cooker heats the ingredients with gentle power to maintain a certain temperature inside the pot.

Note:

- Under this mode, the power cannot be adjusted.

Note:

Do not touch the surface of the ceramic while "H" is displayed, it means the temperature high.

Boost- (Main function)

- The cooking modes of "Boost" fit to High-power cooking. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Boost- (Auxiliary function)

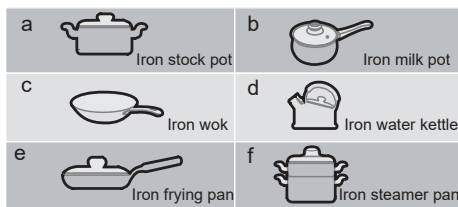
- While another function is in operation, pressing the Boost key will activate the auxiliary Boost function. The auxiliary function lasts for 3 minutes (displaying "P"), after which the system automatically reverts to the previous function.
- During Boost mode, you may press the Boost key again to exit, or press the [-] key to return to the previous function, while the power level decreases by 1. If you press any other function key, it will enter the heating mode of that other function.

- When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Note:

- Under this mode, the power cannot be adjusted

Proper Pots



- Please use the attached pots sold by Electrolux. Do not use other pots as replacements to avoid influencing the performance.
- The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
- 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 15 cm while not more than 18 cm.

Note:

- For optimum performance, please use the standard pots provided.
- In working mode, if there is no pot or proper pot on the induction cooker, the digital tube will display "E" and "—" alternately to suggest user to put a pot on.

Cleaning and Maintenance

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

Note:

- Please do not rinse it with water.
- For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.
- When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs.

Troubleshooting

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the table below carefully in order to save your time and money that may cost for calling to the service center.

Abnormalities			Key checking points and trouble shooting
After plugging in the power cord and pressing the “ON/STANDBY” key, the indicator and display do not light up.			Is the power plug properly connected? Is the switch, power outlet, fuse or power cord damaged?
The “ON/STANDBY” indicator lights up and the display works normally, but heating does not start.			- Is the pot material proper? - For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.			- Is the temperature of the oil too high when frying dishes? - Is the temperature of the surroundings very high? - Is the air inlet or air outlet of the induction cooker blocked? - Is the default heating time of the induction cooker over? - The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.
Code of failure	C2	IGBT sensor high-temperature	Wait a moment and press the “ON/OFF” or “STANDBY” button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	EH	Voltage sensor high-voltage protection	Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual.
	EL	Voltage sensor low-voltage protection	
	E1 E2	Main sensor open-circuit/ short-circuit	Please contact the special maintenance department.
	E3 E4	IGBT sensor open-circuit/ short-circuit	
	E7	Main sensor failure protection	
	EU	Communication anomaly protection	

- 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 inquiry by calling service number.
- In products without display function, switch/power indicators will blink to signal potential issues. Please pay attention to the key points of checking to solve the problems.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

Consumer Care Center

Market	Confirmed from CCC
Philippines (PH)	Consumer Care Hotline: (+63) 28672-7805 Electrolux Philippines, Inc. Unit 707, Avida One Park Drive, 11th Drive Corner 9th Avenue, Bonifacio Global City, Fort Bonifacio, City of Taguig, Philippines 1634 Website : www.electrolux.com.ph Email : electroluxwecare@grip-group.com
Singapore (SG)	Consumer Care Center Tel: +(65) 6727 3699 Electrolux Sales Office and Service Center 351 Braddell Road, #01-04 Singapore 579713 Email : customer-care.sin@electrolux.com
Malaysia (MY)	Consumer Care Center Tel: 1-300-88-1122 Consumer Care Center Address: Lot C6, No. 28, Jalan 15/22, Taman Perindustrian Tiong Nam Seksyen 15, 40200 Shah Alam, Selangor, Malaysia Email : malaysia.customer@electrolux.com
Thailand (TH)	Consumer Care Center Tel: (+66 2) 725 9000 Electrolux Thailand Co., Ltd. Electrolux Building 14th Floor, 1910 New Phetchaburi Road, Bangkok, Huai Khwang, Bangkok, Thailand 10310 Office Tel : (+66 2) 725 9100 Office Fax : (+66 2) 725 9299 Email : customer@electrolux.com
Vietnam (VN)	Consumer Care Center Toll Free: 1800 588 899 Electrolux Vietnam Ltd. Unit 1&2, 10th Floor, Sofic Tower, 10 Mai Chi Tho Street, Thu Thiem Ward, Thu Duc City, Ho Chi Minh City, Vietnam Office Tel: (+84 28) 3910 5465 Office Fax: (+84 28) 3910 5470 Email: vncare@electrolux.com
Indonesia (IDH)	Consumer Care Hotline: 0804 111 9999 PT. Electrolux Indonesia Jl. Tanah Abang II No.42, Petojo Selatan Kecamatan Gambir, Kota Jakarta Pusat, Daerah Khusus Ibukota Jakarta 10160, Indonesia Email: customer@electrolux.com SMS & Whatsapp : 081280888863
Hongkong	Consumer Care Hotline: +(852) 3193-9888 DCH Electrical Appliances Services Centre 4/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong Email : customer@electrolux.com

