

Instruction manual

Speedy Chef Touch

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When you receive the Speedy Chef Touch

Open the packaging and proceed with the following check ups:

Check the presence of the manual and make it available to the users of the machine. It is mandatory for all operators to read it, especially the safety instructions before starting up the Speedy Chef Touch.

Check the data on the rating plate located on the side of the Speedy Chef Touch are compatible with the local electrical system.

Check prior to commissioning that the machine is not damaged.

Packaging

Do not throw away the packaging, as it could be very useful for transporting the Speedy Chef Touch and to perform technical measures, which cannot be carried out on site.

Packing materials must be disposed of in accordance with the law.

Warnings

Speedy Chef Touch should only be used by people who have read the contents of this manual carefully. This equipment is not designed for home use but should only be used in a professional environment. Keep the Speedy Chef Touch out of the reach of children and animals. Speedy Chef Touch can be used exclusively for heating or the cooking of food, so it is forbidden to use it for other purposes. Periodically check the power cord. A damaged cable is a serious danger. Carry out the loading and unloading of the product only after wearing suitable heat protection gloves and proper equipment.

Any adjustment work, maintenance or repair must be performed by specialized technicians.

The company is not liable for any damage caused to persons or property caused by improper use of the Speedy Chef Touch or failure to observe the instructions given in this manual.

Installation

The environment in which you install the Speedy Chef Touch must be sufficiently ventilated. Speedy Chef Touch should be positioned on a non-combustible floor and resistant to high temperatures. The surface must be level and must bear the burden of Speedy Chef Touch. Do not embed the Speedy Chef Touch. Allow at least 10 cm of space between the walls of the Speedy Chef Touch and any other objects, verify that the materials found near the Speedy Chef Touch are heat resistant and fireproof.

Electrical connection

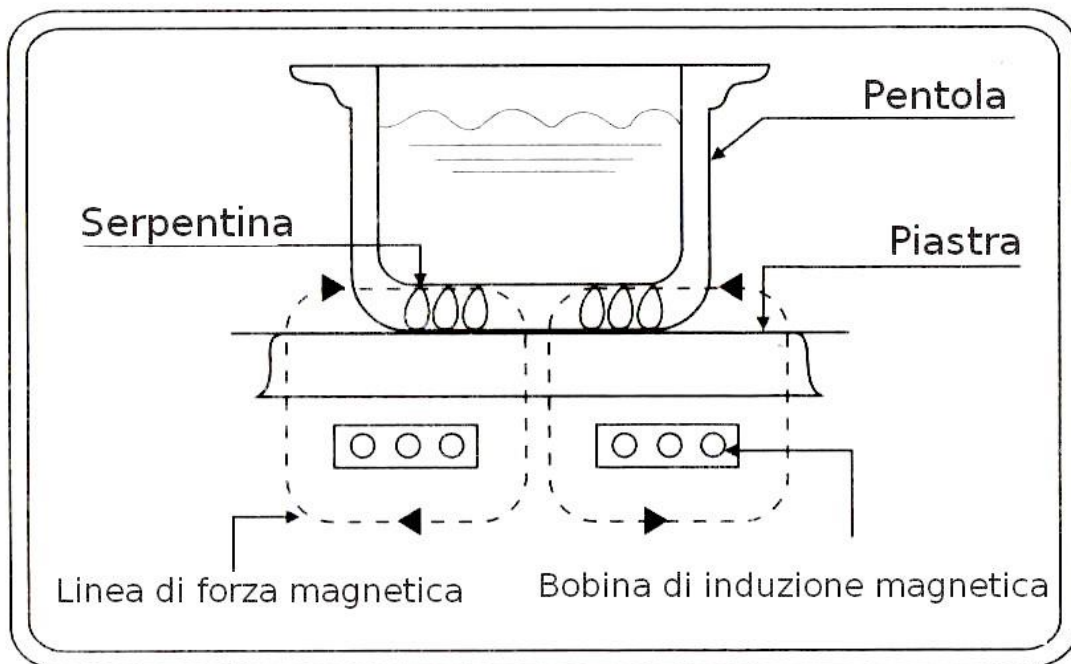
The installation and commissioning must be carried out by qualified personnel. The speedy chef touch must be connected to a suitable outlet with a capacity not less than 10A. It is equipped with grounding. The earthing system must comply with the regulations. The socket to which you connect the speedy chef touch must be provided upstream of a circuit breaker with a capacity not greater than 16A. The wiring system to which the speedy chef touch is connected must be provided with a of 0.03A differential switch.

Operation

The technology is based on magnetic induction. When the high frequency current passes through the coil, it creates a magnetic field. The magnetic force penetrates the molecules of the pot creating an infinite number of movements that generate heat. The technology of this plate minimizes the dispersion and loss of energy.

ENERGY EFFICIENCY:

Heating begins only at the time of placement of the pot / pan on the plate. It ends as soon as you take off the pot / pan of the above / mentioned plate.



serpentina: **serpentine**

pentola: **pot**

piastra: **plate**

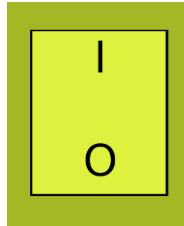
linea

di forza magnetica: **magnetic force line**

bobina di induzione magnetica: **magnetic induction coil**

Use of the Speedy Chef Touch

1. Connect the power cord of the Speedy Chef touch to a power outlet.
2. Press "I" the green switch at the top of Speedy chef touch. The switch will light up and the machine emits a "beep", it means that the equipment is in operation.



The "POWER" LED Light will flash on the panel.



3. Place the ingredients to be cooked in the container (pan / pot) and place it at the center of the ceramic plate.

4. Touch the "ON / OFF" button to operate the plate.

The display shows "ON" and the LED that illuminates the word "POWER" is fixed on.

5. Touch the "FUNCTION" button to start the heating of the plate. The plate is started automatically with the "HOT POT" function.



6. Keep tapping the "FUNCTION" button to select the desired cooking method.

The functions will be selected in the following order:

HOT POT -----> BARBECUE -----> STEAM -----> SOUP -----> WATER -----> MILK -----> FRY

A LED lights up the function chosen by the user.



7. In the "FRY" and "BARBECUE" functions you can select the heating plate temperature in Celsius degrees "C°".

Touch the "UP (+)" or "DOWN (-)" to increase or decrease the temperature of heating. Adjustable from 80° C to 270° C.

The display shows the operating temperature of the plate.

8. In the "HOT POT" function you can select the heating power of the plate expressed in Watts 'W'.

Touch the "UP +" key or "DOWN -" to increase or decrease the heating power. Adjustable from 200W to 1800W.

The display shows the power of the plate operation.

9. Tap the "TIMER / PRESET" button during operation of the plate if you want to set the cooking time.



"0.00" flashes on the display.

Repeatedly touching the "UP +" or "DOWN -" to increase or decrease the time by 1 minute at a time.

Touch and hold the keys "+ UP" or "DOWN -" to increase or decrease the time by 10 minutes at a time.

The display will show the cooking time expressed in "HOURS: MINUTES"

Once you have set the time, the display will flash for 5 seconds, after which it is stored and starts the countdown to the automatic switch off. On the panel, the LED under the "TIMER / PRESET" remains lit to indicate to the user that the plate is working with a sleep timer set

10. Touch the "TIMER / PRESET" during the sleep operation of the plate if you want to disable the auto-off feature.

On the panel, the LED under the "TIMER / PRESET" goes off to indicate to the user that the plate is no longer working with a sleep timer set.

11. Tap the "ON / OFF" button to turn off the plate.

The led on the word "POWER" will flash on the panel.

12. Press the switch indicated by a fan, located near the top of the touch Speedy chef, if you want to start the intake system of the hood.



13. Press the switch indicated by a light bulb, placed at the top of the Speedy chef touch, if you want to turn on the light inside.



14. Press on "0" of the green switch at the top of Speedy chef touch. The switch will no longer be lit and the machine turns off.

Functions

Function:	Settings:
FRY	80° C - 100° C - 130° C - 160° C - 180° C - 210° C - 240° C - 270° C
HOT SPOT	200W - 400W - 600W - 1000W - 1300W - 1600W - 1800W
BARBECUE	80° C - 100° C - 130° C - 160° C - 180° C - 210° C - 240° C - 270° C
STEAM	1300W
SOUP	1300W
WATER	1800W
MILK	80° C

Safety devices

Attention to over- or under supply power. This plate will turn off automatically when there is an over or under dosage.

-Safeguard from small objects: to avoid overheating, the plate won't work with metal objects smaller than 8 cm in diameter.

-Safeguard operation with empty ceramic plate or containers not suitable: the plate will not issue more power and auto shut off within 30 seconds if nothing is placed on the surface of the cooker or if you lay an unsuitable container on it. Only when a suitable container is placed at the center of the cooker, will the device work.

-Protection for too high temperature: when the plate is in the heating position and the temperature of the glass ceramic overheats too, it will stop giving power.

-Overheating: the plate does not emit more power when the internal temperature of the inductor is too high.

The induction cooker will automatically turn off after 2 hours of operation.

Caution

Place the pan / pot before energizing the induction plate.

After a few seconds, place the food into the pan.

The pan / pot reaches very high temperatures in a few seconds.

The container must be placed in the center of the plate.

The diameter of the pan / pot should not be less than 12 cm and not more than 22cm.

Before using the Speedy Chef Touch, check that the voltage used is consistent with that shown on the plate located at the side of Speedy Chef Touch.

Keep the Speedy Chef Touch away from heat sources and water.

Do not put unsuitable objects on the ceramic glass, such as aluminium foil, knives, forks and spoons.

To prevent fire, do not put paper or fabric on the glass ceramic while functioning.

Do not place the Speedy Chef Touch directly on tablecloths but use a suitable leveled shelf.

Do not cover the ceramic plate, in case of cracks or breakage, immediately remove power supply and bring the Speedy Chef Touch to our support staff.

Do not heat-closed tins directly, since the air contained therein when heated will dilate and could set off the same box.

After use, the ceramic glass will remain hot, do not touch it until it cools.

To prevent electrical shock do not put electric wires in the fan.

Keep the Speedy Chef Touch clean to prevent dirt from entering the fan and damaging it.

Suitable containers

Suitable containers are all those containers such as pots and pans that are suitable for induction cooking, with a smooth surface and a diameter of 12 to 22 cm.

Unsuitable containers

The containers that are not suitable to be used with the plate of the induction Speedy Chef Touch are:

- Ceramic vessels, glass, aluminum and copper.
- Containers with a diameter less than 12 cm and greater than 22 cm
- Containers with the bottom NOT smooth.
- All those containers where it is not expressly indicated the suitability for induction cooking.

Maintenance and cleaning

Before doing maintenance or cleaning, disconnect the Speedy Chef touch from the wall outlet and allow the ceramic glass to cool.

-How To clean the ceramic glass:

when the ceramic glass is dirty, clean with a dishwashing cloth using a detergent, then dry well.
(N.B. To prevent short circuits keep the stove away from the water.)

-How to clean the control panel:

Clean with a mild soap and rub gently.

Do not immerse the Speedy Chef Touch into the water.

Keep the entire Speedy Chef Touch clean.

Solution of possible problems

PROBLEM:

1. After you press on the green switch, the switch and the plate do not light
2. The plate goes off after 30 seconds
3. The plate goes out during heating
4. Adjusting the temperature or power is out of control

SOLUTION:

1. Check that the plug is properly inserted and running
2. Check that the container being used is suitable as shown in this manual. Make sure that the container is at the center of the plate
3. Make sure the plate is not over heated and check that is not due to the safety thermostat. Try switching off the Speedy Chef Touch and on again after 10 minutes.
4. Make sure the bottom of the vessel is smooth and not concave or convex

If you are unable to solve any problems, contact our support center immediately.

If the power cord is damaged, contact our support center immediately to avoid danger.

Technical features

- Width: 43 cm.
- Depth: 50 cm.
- Height: 60 cm.
- Voltage: 220V
- Weight: 27 Kg.
- Max. power: 1900W
- Max. temperature: 270 ° C [Manageable from touch control panel]
- Material: Stainless Steel
- Commands: Seven ways of cooking,
touch panel for management of the plate,
switches on the front,
hood for additional management
- Condensation Vapor: Patented S.T.I.M.A. for removal of vapors.

Declaration of conformity

The company S.T.I.M.A. SRL in the person of its legal representative Mr Fabrizio Venturini, located at Via Prato 23 Agliana PT.

He declares that the new machine described below:

Model: SPEEDY CHEF TOUCH

YEAR OF MANUFACTURE AND SERIAL NUMBER PLATE ON THE MACHINE.

IS IN COMPLIANCE WITH THAT APPLICABLE TO THE MINIMUM REQUIREMENTS OF SAFETY AND WITH THE PROVISIONS OF THE FOLLOWING DIRECTIVES:

CEI 61-50, Issue 1161 harmonized document that is recognized as a European standard with the designation EN 60335-1

CEI 61-91, Issue 1623 harmonized document that is recognized as a European standard with the designation EN 60335-1

LOW VOLTAGE 73/23 EEC AS AMENDED BY DIRECTIVE 93/68

COMPATIBILITY 'ELECTROMAGNETIC 89/336 EEC AS AMENDED BY DIRECTIVES 92/31 EEC and 93/68 EEC

NAME OF DECLARANT SIG. FABRIZIO VENTURINI.

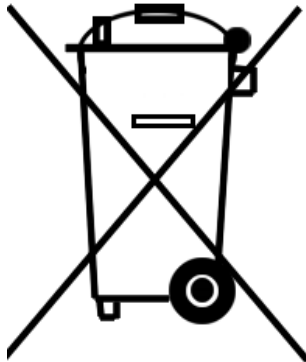
AGLIANA THE 04.01.2016

S.T.I.M.A. SRL

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C. FISCALE 04645790488

For the purposes of disposing of the machine, users must abide by the below.



INFORMATION FOR USERS

Under Article. 13 of Legislative Decree 25 July 2005 n. 151 "Implementation of Directives 2002/95 / EC, 2002/96 / EC and 2003/108 / EC, regarding the reduction of hazardous substances in electrical and electronic equipment as well as waste disposal"

The dustbin symbol on the appliance or its packaging indicates that the product, at the end of its life, must be collected separately from other waste.

Separate collection of this equipment at the end of its life is organized and managed by the manufacturer. The user that wishes to dispose of this equipment should contact the manufacturer and follow the system that it has adopted to allow separate collection at the end of life.

Appropriate separate collection for the subsequent forwarding of the decommissioned product to recycling, processing and environmentally compatible disposal helps prevent negative impact on the environment and on health and promotes the reuse and / or recycling of the materials of which the equipment is composed.

Illegal dumping of the product by the owner involves the application of administrative sanctions provided by law.

