How to use Induction cooktop

There are eight preset cooking modes: Manual, Roti/Dosa, Gravy, Slow Cook, Stir Fry, Pressure Cook, Deep Fry and Milk/Water.

Follow the steps in “Preparing for use”.
1. Press the ON/OFF button, the On/Off indicator lights up.
2. Press the desired cooking mode button. The corresponding indicator lights up and the induction cooker starts working in the selected mode.
3. When the cooking is finished, press the ON/OFF button to switch off the appliance.
4. Unplug the induction cooker after the fan stops working.

Menus

**Manual**: This setting can be used for all types of cooking especially if you want to control the time and temperature setting yourself. Press the manual button and use the (-) or (+) button to increase or decrease the cooking temperature.

**Roti/Dosa**: This setting can be used to cook food on a flat induction type tawa. In case the tawa gets overheated or is less heated, the cooking temperature can be adjusted using the (+) or (-) button.

**Gravy**: This setting can be used to make a gravy dish from the beginning to the end. The induction cooker provides moderate heating for 5 minutes. You can prepare the Tadka during that time. Then the induction cooker switches to a higher power level to roast vegetables, meat, and other ingredients for
13 minutes. After that it automatically switches to a lower power level for another 27 minutes. You may also switch to the manual mode for better temperature control when making gravies.

**Slow Cook**: This setting is ideal for cooking at a low temperature for a long time.

**Stir Fry**: This setting can be used to cook foods which are continuously stirred like dry vegetables. The cooking temperature can be adjusted using the (+) or (-) button.

**Pressure Cook**: This setting can be used for pressure cooking on induction type pressure cookers. Pressure cooking on an induction cooker may be faster than pressure cooking on the gas stove. If you do not remove the pressure cooker for more than 30 minutes, the induction cooker will switch off automatically.

**Deep Fry**: This setting can be used for many kinds of cooking, especially if you want to fry some food. The cooking temperature can be adjusted using the (+) or (-) button.

**Milk/Water**:
- **Sim** This setting can be used to cook food at boiling point.
- **Boil** This setting can be used to boil water or milk at boiling point.
- **Reheat** This setting can be used to keep food warm by indirect heating.