

# EASTERN

SINCE 1950

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## I. Specification For Model #806IND. Spec 806IND

- 1). Model NO.: SM-DC49
- 2). Power Rate: 1800W for SM-DC49
- 3). Voltage: 120V~, 60Hz
- 4). Max chain QTY: 3 PCS



UL 1026:2012  
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## II. Cautions

- 1). Please do not use the electrical Outlet of 15A alone, do not use General sockets, do not use other appliances at the same time.
- 2). When using, please make induction cooker in smooth place and keep the distance from the wall over 10cm.
- 3). Do not use induction cooker near gas cooker and kerosene cooker.
- 4). Do not clean induction Cooker with water directly. Prevent any risks.
- 5). Do not insert wire etc. do not jam inlet and outlet. Prevent any risks.
- 6). Do not pull iron on the plate. protect high temperature. Cause any risks.
- 7). Seal food, please heating after open lid
- 8). Do not use induction cooker on iron place, include any places where with over 10cm metal mat.
- 9). Do not put the empty pot on induction cooker, prevent affect the product's performance, even any risks.
- 10). Often clean induction Cooker, avoid the ingress Fan, affect the normal work.
- 11). When using, please do not touch the plate with your Hand, avoid scald.
- 12). If the power line is damage, must use professional line to replace
- 13). Do not let children use Induction cooker alone, Avoid scald.
- 13). The use of cardiac pacemaker please confirm with professional doctors, if without influence then can use induction cooker.

## III. How to Use

- 1). Plug into the proper socket;
- 2). Put an Iron or Steel pot with water or food on the center of the cooking plate;

3). Touch "ON/OFF" function key, then the machine is on status; and then touch the "Menu" key, the cooker will work in 900W.

4). Touch "Menu" function key to choose different LED showing: power or temperature.

5). Touch "+" or "-" to adjust the power or temp

Power Display: 200W, 400W, 600W, 800W, 900W, 1000W, 1200W, 1400W, 1600W, 1800W (10 level)

Temp Display: 140°F, 212°F, 250°F, 280°F, 310°F, 340°F, 370°F, 400°F, 430°F, 460°F (10 level)

6). Start your cooking

7). After cooking, push "ON/OFF" button, then the machine is off status

#### Power Levels as Below:

1 Level 61°C-71°C (145-155°F)

2 Level 72°C-76°C (156-165°F)

3 Level 77°C-82°C (166-175°F)

4 Level 83°C-87°C (176-185°F)

#### IV. Usable and Non-usable Utensils

1). Usable Utensils

Material: Iron or stainless steel. size is 12-20cm square pot.

Shape: Bottom diameter about 12-20cm saucepan or bottom



Stainless  
Steel kettle



Iron pot



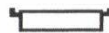
Magnetic stainless  
steel pot



Color iron  
pot



Magnetic  
iron kettle



Iron pan

2). Non-usable Utensils

Material: Non-iron metal, ceramic, glass and the bottom is made of cooper or aluminum pot.

Shape: Bottom uneven, diameter less than 12cm.



Aluminum kettle



Heat-resistant



Ceramic pot



Bottom



Bottom



Small diameter

#### V. How to Clean

1). Before cleaning the cooker, make sure that the plug is unplugged and the power is off.

2). To remove dirt, select litmusless detergent.

3). If the dirt is little, just clean it with a clean wet cloth.

4). Do not clean with water directly or put it in water. If water gets inside this may cause a malfunction.

5). Any other servicing should be performed by an authorized service representative.