

**MODENA**

# **User Manual Book**

## **(Portable Induction Cooker)**

Essente Series  
PI 1315, PI 1316

# MODENA

Thank you for your trust in choosing MODENA products for your household needs. With your satisfaction as our priority, we constantly aim to deliver stylishly designed products equipped with state-of-the-art technology to assist you in your daily activities.

This is your guidebook containing everything you need to know about our product. Please reach us if you need further assistance or other information via our Customer Care or our official website [www.MODENA.com](http://www.MODENA.com).

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## Part 1: Important Safety Information

**Disposal:** Do not dispose this product as common waste (garbage) without being separated. Separate the garbage to have a special needed treatment. Please read this manual carefully before using this portable induction cooker.

The following symbols are used in this manual book:

	<b>Warning</b>	The possibility of causing death or danger to persons.
	<b>Caution</b>	The possibility of causing a physical or appliance damage.
		Warning or Caution
		Prohibition.
		Must be in accordance with the instructions.

 <b>Warning</b>	
	The cooker repairment should only be performed by trained and registered service technicians.
	Unplug the power cord before cleaning. Do not unplug the power cord with wet hands.
	Do not use the cooker if the power cord is damaged.
	Do not touch the surface of the cooker shortly after cooking because of a burn risk from a residual heat. After cooking, the surface of the cooker takes time to become cold.
	Do not damage, bend, strongly pull or suppress on the power cord.
	Make sure the voltage matches the product specification label.
	This cooker is made for household use or other similar uses and is not intended for the commercial use/ business.
	In case of any problems on the cooker or damage (such as cracks, scratches, or sides) to the black crystal glass, the cooker must be turned off, and the power plug must be removed from the power socket to prevent the possible electric shock.

 <b>Caution</b>	
	During the use, always keep an eye on the cooker. If the cooker is not used in a long time, unplug the power cord.
	Do not use the cooker that is surrounding by the flammable gases.
	Do not place or store the flammable liquids or flammable materials on or near the cooker.
	The over-hot fat and oil can be burnt quickly. Do not leave the cooker when you are cooking with fat or oil.
	Do not heat the wrapped food before opening the lid.
	Do not use the cooker in an environment with high humidity levels.
	The addition or modification on the cooker is not permitted.
	The cooker should not be used as a surface to do work (besides cooking) or a place to put stuffs.
	Use a separate outlet ( <i>power socket</i> ) with a capacity not less than 10 A.
	Cables from the electrical appliances must not be on the surface of a cooker or the hot cookware.
	The cooker is not intended to be used by persons with physical, sensory, and mental (special) needs, or lack of experience and knowledge (including children), unless they have been given supervision or instructions concerning the use of the appliance by the person who is responsible for their safety.
	Children should be kept away from the cooker and supervised to ensure that they do not play around with this appliance (the cooker).

<b>Safety Warning</b>	
	Never change the structure or replace any parts of this portable induction cooker.
	Do not use the cooking utensil (cookware) that is not appropriate. Make sure the pan surface that is in contact with the cooking zone is clean (not exposed to oil or water).
	Do not use this portable induction cooker in the environment that have high humidity levels or in other hazardous environments.
	Do not insert or put something into or around the air inlet and air outlet that can cause airflow obstruction.
	Do not use the cooker with empty cookware or without cookware.
	To avoid danger, do not let children to operate the cooker alone.
	Do not use the cooker on a hot surface or around a fire or other heat source.

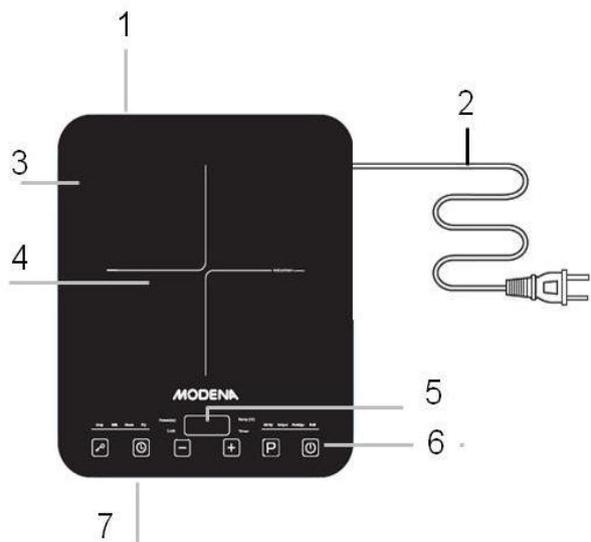
	Do not spray or pour the water directly into the cooker.
	There is a risk of burn from residual heat. Therefore, after the cooker is used, do not touch the surface of the cooker.
	Do not place the cooker in a place that is easily exposed to the water or oil.
	Do not place the cooker on a surface that can deliver heat (iron, etc.)
	Do not use the open room. This cooker is only for indoor use.
	The cooker must be placed in a location with good ventilation and at least 10 cm from the wall.
	In case of any problems on the cooker or damage (such as cracks, scratches, or sides) to the black crystal glass, the cooker must be turned off, and the power plug must be removed from the power socket to prevent a possible electric shock.
	Do not place items made of metals such as knife, fork, spoon, and the pan lid on the cooking zone, because it can be hot.
	Before using this cooker, people with pacemakers should consult with a professional doctor.
	To avoid danger, when the power cord is damaged, the cord may only be replaced by MODENA technicians or MODENA authorized call center.

## Part 2: Pre-Installation Steps

- If you do not understand about the installation procedure of this portable induction cooker, contact MODENA Call Center to perform the installation.
- Prepare the supporting equipments required for the installation such as screwdrivers, pliers etc.
- Prepare a power socket/ power network (line) that is easily reached by the power cord of this portable induction cooker.
- The cooker must be placed on a flat surface, so that the pan does not slip when it is placed in the cooking zone
- The cooker must be placed in a location with a good ventilation and at least 10 cm away from the wall.
- Remove stickers and film from the black crystal glass cooker before it is being used.
- The device is not intended to be operated by an external timer means or separated remote control system.

## Part 3: Name of Parts

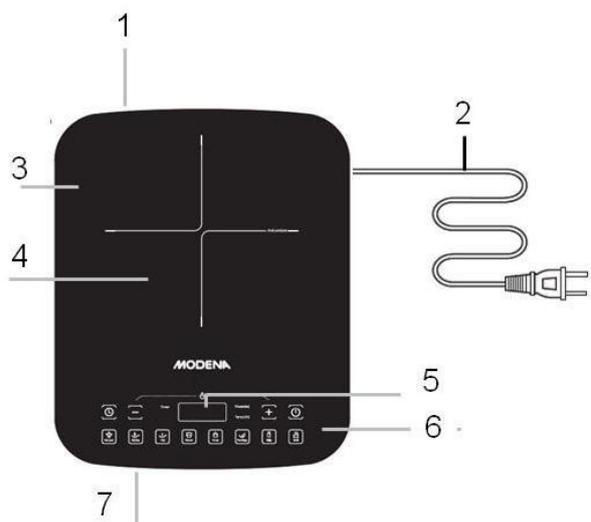
### PI 1315



#### Remarks:

1. Air outlet
2. Power cable
3. **Cooking Zone**
4. Indicators of cooking
5. Digital display
6. Panel control
7. Air inlet

### PI 1316



#### Remarks:

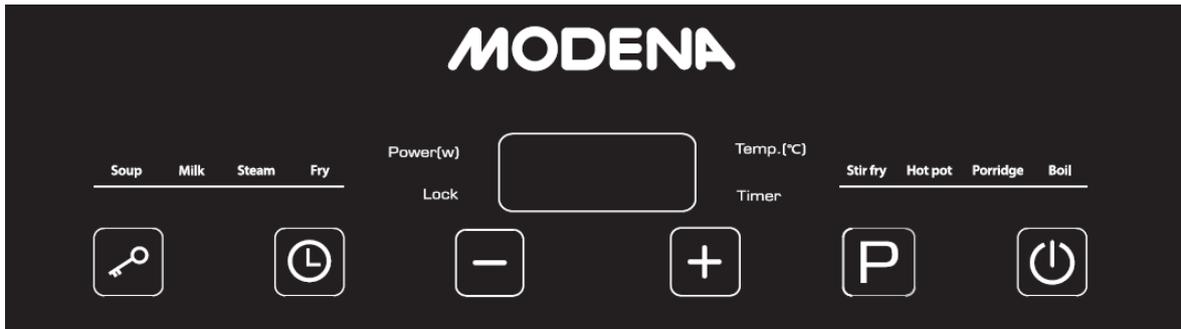
1. Air outlet
2. Power cable
3. **Cooking Zone**
4. Indicators of cooking
5. Digital display
6. Panel control
7. Air inlet

\* The features and product specifications depend on the product type.

## Part 4: How to Use

### Understanding the Functions of the Control Panel

#### A. PI 1315

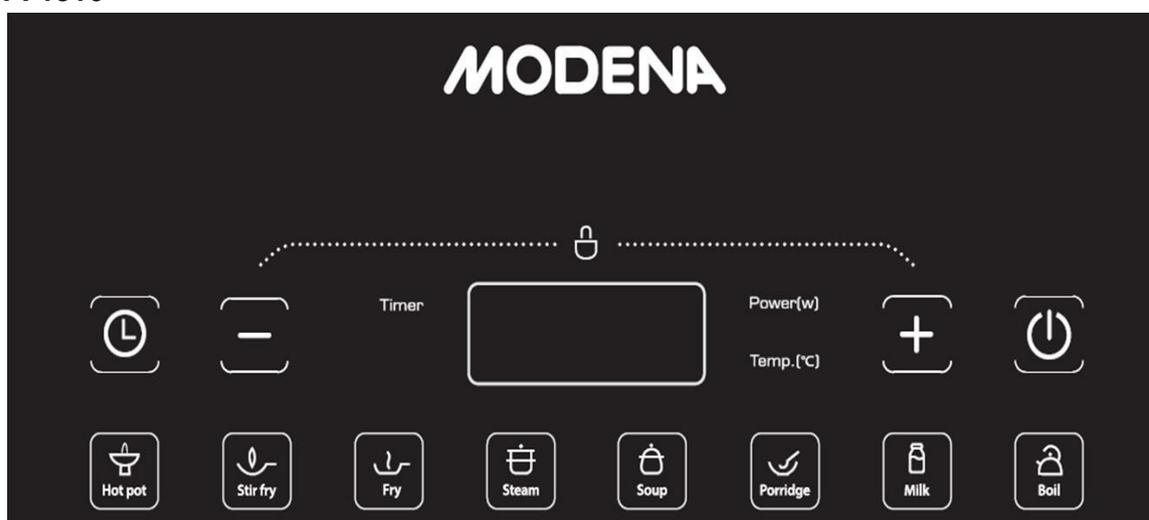


	<p><b>1. “On/Off” Button</b></p> <ul style="list-style-type: none"> <li>- Put the pan containing the ingredients to be cooked on the cooking zone before the cooker is turned on. The cookware should be placed in the middle of the cooking zone.</li> <li>- If it is possible, always put the cookware lid on. Make sure that the air inlet and outlet are not blocked and there are no metal objects near the cooker.</li> <li>- Then, connects the power plug to the power supply. There will be “beep” sound, and all of the power indicator light flash once.</li> <li>- Press the <i>On/Off</i> button, display will shows the text “On”, then press the desired function.</li> </ul>
	<p><b>2. “Cooking Menu” Program Button</b></p> <ul style="list-style-type: none"> <li>- Press the “P” button to select an automatic cooking menu, and then press this button several times until the indicator light in the selected menu turns on.</li> </ul>
	<p><b>3. ”+ “ and “- “ Buttons</b></p> <ul style="list-style-type: none"> <li>- Press the controller buttons to raise “+” or lower “-“ the power, timer, or temperature setting.</li> </ul>
	<p><b>4. Timer</b></p> <ul style="list-style-type: none"> <li>- Set the cooking time after you pressing the cooking menu. The default timer is 00:00.</li> <li>- By the “<i>Timer</i>” function, the cooking time can be set as needed when the cooker is working.</li> <li>- Press the “+” and “- “ buttons to set the cooking time. Long pressing can increase or decrease the set time fastly.</li> <li>- If there is no instruction within 5 seconds under the time condition, the cooker will change the condition back to the original state.</li> </ul>

	<p><b>5. “Child Lock” Button</b></p> <ul style="list-style-type: none"> <li>- The function of “Child Lock” button is to prevent children from changing cooking program or settings.</li> <li>- Press “Child Lock” button once to activate its function, the “Child Lock” (red) indicator light will turns on, and the cooker will not respond any time or temperature settings. The “Child Lock” function can be activated on both working and standby mode.</li> <li>- When the “Child Lock” function is activated, all buttons will be locked, except “On/Off” button.</li> <li>- To turn off the “Child Lock” function, press the “Child Lock” button for 3 seconds until you hear a “beep” sound and the red indicator light turns off.</li> </ul>
<p><b>Stir Fry</b></p>	<p><b>6. “Stir Fry” Program</b></p> <ul style="list-style-type: none"> <li>- This program is used to cook with short time cooking like <i>stir fry</i>.</li> <li>- When the power is on, press the “P” button, select the “Stir Fry” menu until the “ Stir Fry” indicator lamp turn on.</li> <li>- Then, the cooker enters the “Stir Fry” condition with default power 2000W.</li> <li>- Press the “+” or “- “ to adjust the power (300W, 700W, 1000W, 1200W, 1400W, 1600W, 1800W, 2000W).</li> </ul>
<p><b>Hot Pot</b></p>	<p><b>7. “Hot Pot” Program</b></p> <ul style="list-style-type: none"> <li>- “Hot Pot” program is suitable for the cooking that requires high temperature and boiling water. During the cooking process, the power level and cooking time can be adjusted and changed as needed.</li> <li>- When the power on, press the “P” button, select the “Hot Pot” menu until the “Hot Pot” indicator light turns on, and the cooker will enter the “Hot Pot” condition with default power 1800W.</li> <li>- Press the “+” or “- “ to adjust the power (300W, 700W, 1000W, 1200W, 1400W, 1600W, 1800W, 2000W).</li> </ul>
<p><b>Porridge/Soup/Boil/ Milk</b></p>	<p><b>8. “Porridge/Soup/Boil/Milk” Program</b></p> <ul style="list-style-type: none"> <li>- These are the auto menus; the power can not be adjusted when in these cooking menu.</li> <li>- “Porridge” program is for cooking porridge.</li> <li>- “Soup” program is for cooking soup.</li> <li>- “Boil” program is for boiling water.</li> <li>- “Milk” program is for boiling or warming milk.</li> <li>- The display will show “AU”. Porridge default cooking time is 1 hour, Soup is 2 hours, Boil is 20 minutes, and Milk is 30 minutes.</li> </ul>

	<ul style="list-style-type: none"> <li>- The cooker will automatically switch off once the cooking time is finished.</li> </ul> <p><b>Note:</b></p> <ol style="list-style-type: none"> <li>1. Make sure that the remaining water is 30% to 80% of pot capacity when boiling the water.</li> <li>2. Factors such as uneven cookware surface and environment can affect the process and the result of boiling.</li> <li>3. Use special cookware or water kettle to boil the water.</li> </ol>
<b>Steam</b>	<p><b>9. “Steam” Program</b></p> <ul style="list-style-type: none"> <li>- The “Steam” program is used for steamer/stew.</li> <li>- When the power is on, press the “P” button, select the “Steam” menu until the “Steam” indicator light is on, and then the cooker will enter “Steam” condition with default Timer 00:45.</li> <li>- The cooker will automatically switch off once finish the cooking.</li> </ul>
<b>Fry</b>	<p><b>10. “Fry” Program</b></p> <ul style="list-style-type: none"> <li>- The “Fry” program is used for fry with normal condition.</li> <li>- When the power is on, press “P” button, select the “Fry” menu until the “Fry” indicator light turns on, and then the cooker enters “Fry” condition with default temperature 220°C.</li> <li>- Press the “+” or “-” to adjust the temperature (60°C, 80°C, 120°C, 150°C, 180°C, 200°C, 220°C, 240°C).</li> </ul>

## B. PI 1316



	<p><b>1. “On/Off” Button</b></p> <ul style="list-style-type: none"> <li>- Put the pan containing the ingredients to be cooked on the cooking zone before the cooker is turned on. The cookware should be placed in the middle of the cooking zone.</li> <li>- If it is possible, always put the cookware lid on. Make sure that the air inlet and outlet are not blocked and there are no metal objects near the cooker.</li> <li>- Then, connects the power plug to the power supply. There will be “beep” sound, and all of the power indicator light flash once. Press the <i>On/Off</i> button, display will shows the text “On”, then press the desired function.</li> </ul>
	<p><b>2. ”+ “ and “- “ Buttons</b></p> <p>Press the controller buttons to raise “+” or lower “-“ the power, timer, or temperature setting.</p>
	<p><b>3. Timer</b></p> <ul style="list-style-type: none"> <li>- Set the cooking time after you pressing the cooking menu. The default timer is 00:00.</li> <li>- By the “<i>Timer</i>” function, the cooking time can be set as needed when the cooker is working.</li> <li>- Press the “+” and “-“ buttons to set the cooking time. Long pressing can increase or decrease the set time fastly.</li> <li>- If there is no instruction within 5 seconds under the time condition, the cooker will change the condition back to the original state.</li> </ul>
	<p><b>4. “Child Lock” Button</b></p> <ul style="list-style-type: none"> <li>- This function allows you to set the desired power and time and then lock the control panel to avoid changing the setting by mistake.</li> <li>- To use this function, press the “+” and “-“ buttons at once. Then, the induction cooker will be in the “Child Lock” mode.</li> <li>- When the “Child Lock” function is activated, all buttons will be locked, except “On/Off” button.</li> <li>- To turn the “Child Lock” off, press and hold the “+” and “-“ buttons at once for 3 seconds or press the “On/Off” button to cancel the lock setting</li> </ul>

	<p><b>5. “Stir Fry” Program</b></p> <ul style="list-style-type: none"> <li>- This program is used to cook with short time cooking like <i>stir fry</i>.</li> <li>- When the power is on, press the ”Stir Fry” button until its indicator light turns on, and the cooker enters the “Stir Fry” condition with the default power 2000W.</li> <li>- Press the “+” or “-” to adjust the power (100W - 2000W).</li> </ul>
	<p><b>6. “Hot Pot” Program</b></p> <ul style="list-style-type: none"> <li>- The “Hot Pot” program is suitable for cooking that requires high temperature and boiling the water. During the cooking process, you can adjust or change the power level and cooking time as needed.</li> <li>- When the power on, press the “Hot Pot” button until its indicator light turns on, and the cooker enters the “Hot Pot” condition with default power 2000W.</li> <li>- Press the “+” or “-” to adjust the power (100W - 2000W).</li> </ul>
	<p><b>7. “Porridge/Soup/Boil/Milk” Program</b></p> <ul style="list-style-type: none"> <li>- These are the auto menus; the power can not be adjusted when in these cooking menu.</li> <li>- “Porridge” program is for cooking porridge.</li> <li>- “Soup” program is for cooking soup.</li> <li>- “Boil” program is for boiling water.</li> <li>- “Milk” program is for boiling or warming milk.</li> <li>- The display will show “AU”. Porridge default cooking time is 1 hour, Soup is 2 hours, Boil is 20 minutes, and Milk is 30 minutes.</li> <li>- The cooker will automatically switch off once the cooking time is finished.</li> </ul> <p><b>Note:</b></p> <ol style="list-style-type: none"> <li>4. Make sure that the remaining water is 30% to 80% of pot capacity when boiling the water.</li> <li>5. Factors such as uneven cookware surface and environment can affect the process and the result of boiling. Use special cookware or water kettle to boil the water.</li> </ol>
	<p><b>8. “Steam” Program</b></p> <ul style="list-style-type: none"> <li>- The “Steam” program is used for steamer/stew.</li> <li>- When the power is on, press the “Steam” button until its indicator light is on, and then the cooker will enter “Steam” condition with default Timer 00:30.</li> <li>- The cooker will automatically switch off once finish the</li> </ul>

	cooking.
	<p><b>9. “Fry” Program</b></p> <ul style="list-style-type: none"> <li>- The Fry program is used for fry with normal condition.</li> <li>- When the power is on, press the “Fry” button until its indicator light is on, and then the cooker enters the “Fry” condition with default temperature 240°C.</li> <li>- Press the “+” or “-” button to adjust the temperature (60°C - 240°C).</li> </ul>

### C. Usable and Non-usable Cookware

#### 1) Usable Materials

Steel, cast iron, enameled iron, stainless steel, flat-bottom pans / pots with bottom diameter from 12cm to 26cm.



**Frying**  
(made of iron)



**Pans**  
(made of steel)



**Frying Pan**  
(made of iron)



**Boiler**  
(made of iron)



**kettle**  
(enameled-coated steel)



**Tools of the enamel**



**The plate**  
(made of iron)

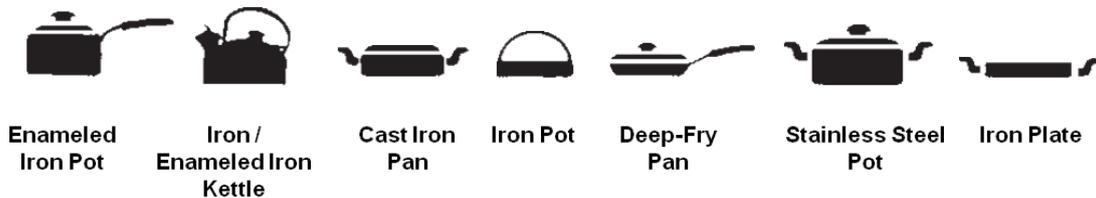
Steel, enamel-coated steel	Yes
Cast iron	The usage is limited because it can shorten the cooker durability.
Stainless steel	Yes, if it is marked specifically by its factory
Glass, ceramics, porcelain	No
Aluminum, copper, brass	No

- a) The cookware that is suitable for this portable induction cooker has a special mark given by the factory. A cookware is suitable to be used for the induction cooker if:
  - A small amount of water has boiled up in a short time when a cookware (e.g pan) is placed on the cooking zone at the highest power level.
  - Magnets can stick to the cookware base.
- b) The cookware must be as thick as possible and certainly flat. The certain cookware can make noise (sound) when being used on the portable induction cooker. That sound is not due to the damage of the cooker, and it does not affect the operation of the cooker.

- c) For a certain type, the induction cooker is sold together with its pan as one package. That pan is specifically designed to provide optimum cooking performance. It is recommended not to use other alternatives for avoiding the adverse effects on the performance of the cooker. If you are using another pan, note the following conditions:
- The materials of the pan should contain the magnetic induction material.
  - The uneven cookware base should not be used on this cooker because it can trouble the function and make the glass broken.
  - The size of the cooking zone will automatically adjust to the cookware base to a considerable extent. The cooking zone size of this cooker is 14.5 – 20 cm.
- d) The portable induction cooker can identify most of the cookware except those which are made of the non-magnetic steel.
- e) The cooker should only be used for cooking in households. The maximum weight that can be accommodated by the cooker is 4 kg.

## 2) Non-usable Materials

Heat-resistant glass, ceramic container, brass, copper, aluminum pans/pots, and rounded-bottom pans/pots with bottom measuring less than 12cm.



## Part 5: Maintenance

Clean the cooker regularly after being used. Make sure that the cooker has been turned off and the power plug has been removed from the power socket and wait for the cooker cooling down before cleaning.

- Please be careful, there is a risk of burns from residual heat.
- Sharp objects and abrasive cleaning agent can damage the cooker
- Prevent the water or the cleaning agent from entering the air inlet and outlet because the cleaning agent residual can damage the cooker.
- For the user safety, cleaning off the cooker with steam spray or high pressure cleaning equipment is not permitted.
- Remove the stain with warm water and dishwashing liquid.
- Clean the cooker after using it. Wipe the cooker using a damp cloth with warm water. Then, dry it using a soft clean cloth.
- Remove stubborn stain with a cleaning agent for black crystal glasses.
- Some scratches and dark stain on the black crystal glasses probably could not be removed. However, this does not affect the function of the cooker.
- If an aluminum sheet, plastic materials, or liquids/ foods containing high sugar melt on the black crystal glass, the stain should be cleaned immediately before the surface of the cooker becomes cool. Otherwise, the fine holes may occur on the surface of the cooker.
- **Note:** The materials containing high sugar are not only jams and fruits, but also vegetables such as peas, tomatoes, and carrots.

- The body of the cooker can be cleaned using a soft dry cloth. Dust around the air inlet and outlet can be cleaned using a soft brush.

## Part 6: Preventive Action

- The black crystal glass of the cooker can be damaged caused by any hard or strange objects falling on it.
- The edges of the black crystal glass can be damaged due to the cookware collision.
- The cookware that made of cast iron, cast aluminum, or cookware with a damage base can scratch the black crystal glass if it is shifted above the cooker surface.
- The melted and overflowed materials can burn the black crystal glass and immediately should be removed.
- To prevent the damage to cookware and black crystal glass, avoid using pots and pans in an overly long time that causes the food burnt or dried.

## Part 7: Troubleshooting

Check the things below before contacting MODENA Call Center if there is a trouble on your induction cooker:

Problem		Possible Causes and Recommended Actions
After the electricity is connected, the cooker cannot be turned on		<ul style="list-style-type: none"> <li>- The power cord is not securely fastened to the power socket.</li> <li>- Switches, sockets, fuses, and electrical wiring are not in a good condition.</li> <li>- The power is outage.</li> <li>- The voltage is over-low.</li> </ul>
The cooker is on, but there is no heating process, and the alarm is beeping		<ul style="list-style-type: none"> <li>- The material of the cookware is not suitable.</li> <li>- There is no cookware on the cooking zone.</li> <li>- The pan is not placed on the centre of the cooking zone.</li> <li>- For other reasons, contact a MODENA Call Center.</li> </ul>
Heating process stops suddenly when the cooker works.		<ul style="list-style-type: none"> <li>- Ambient temperature is too high.</li> <li>- The air inlet or outlet holes are blocked.</li> <li>- Electric voltage is out of the cooker's range.</li> <li>- The set time has run out.</li> <li>- The cooker has been operating for 2 hours.</li> <li>- Protection system is working and is testing the electric flux.</li> </ul>
Error code	E0	- Inner circuit error.
	E1	- No pan on the cooking zone or the pan is not suitable.
	E2	- IGBT (Insulated Gate Bipolar Transistor ) temperature is overheat.
	E3	- Input volt is too high.
	E4	- Input volt is too low.

	E5	- Heat sensor 1 is opened, or short circuit occurs.
	E6	- Heat sensor 2 is opened or short circuit occurs.
	E7	- The cooking zone is overheat or thermistor NTC2 (failure protection) is active. - Wait a few minutes until the temperature of the cooker becomes normal.
	E1, E3, E4, E7	- Please check the cooker first before sending it to MODENA for repair.
	E0, E2, E5, E6	- Please contact MODENA Call Center.

If the troubles above are still not resolved or if the power cord or other parts of the cooker are damaged, please immediately contact the MODENA Call Center for reparation. Keep using components and spare parts from MODENA.

## Part 8: Specification

Model	PI 1315	PI 1316
Type	Portable Induction Cooker	
Number of Cooking Zone	1	
System Blocking Safety	Yes	
Color	Black	
Panel Control	Touch Control	
Power Level	8 (300-2000W)	10 (100-2000W)
Timer	Yes	
Operating Power	900 – 2000 W	
Voltage	220 V	
Frequency	50 Hz	
Dimension (L x W x H)	310 x 270 x 65 mm	310 x 380 x 40 mm
Induction Pot	Included	

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environmental conditions of the appliance, values may vary.

