







DESCRIPTION

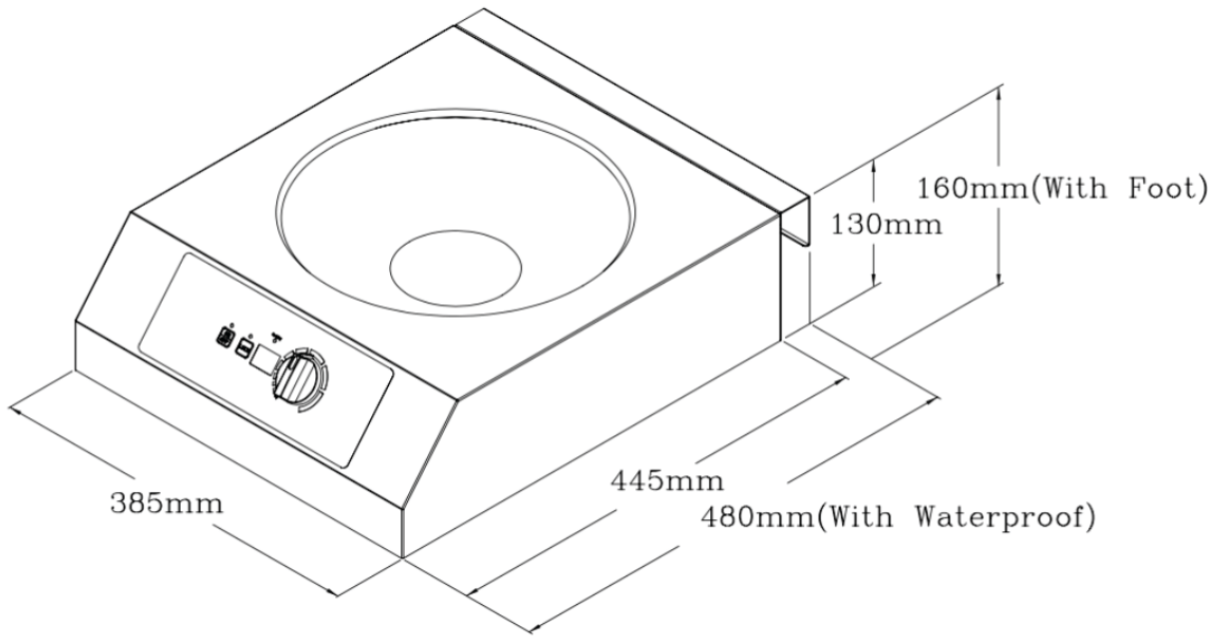
The Bon Chef Induction Wok offers exceptional heat distribution and precise temperature control, making it ideal for stir-frying, sautéing, and more. Designed with professional chefs in mind, this wok is perfect for both commercial kitchens seeking quality results.

The on-board electrical systems contain Safety Relays, Overvoltage protection, and electrical noise filtering to protect the appliance from damage.

FEATURES

- **Two-Step Start Up:** Power On plus power selection prevents accidental start up.
- **Overtime Detection:** If the pan is left on the induction range and a user does not operate any functions for more than two hours, the range will automatically shut off.
- **Automatic Safety Shut-Off:** If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.
- **Material Compatibility Detection:** If the pan's material or its dimensions are not suitable for this induction range, the pan indicator will not light.
- **Small Object Detection:** The induction range will not recognize any objects or utensils smaller than 5 cm in diameter. For best results, use pans that are between 12 cm and 26 cm in diameter.
- **Overheating Protection Device:** If the pan's temperature reaches above 250°C for 60 seconds, the unit will shut off automatically.
- **IC Auto Reset Device:** Main control micro-processor equipped with watch dog device, the IC will auto reset when the software program goes wrong.

Model	Voltage	Frequency	Wattage	Amps	Plug Configuration	Certifications
12205	230V	60Hz	3500W	15A	 NEMA 6-15P	
12205-E	230V	60Hz	3500W	15A	 Schuko Type F	



SAFETY PRECAUTIONS

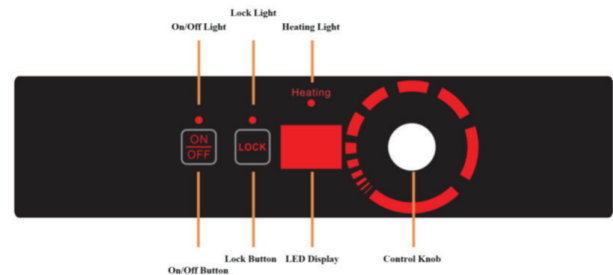
For safe operation, please read and understand the following statements:

- Plug into grounded electrical outlets rated for the correct Voltage of the appliance (230V)
- Do not block the air-intake panel. Blocking may overheat the unit.
- Do not leave empty wok on an operating unit as overheating can occur.
- Do not operate unattended
- Always use the induction stove in a level and/or flat position.
- To protect against electrical shock, do not immerse the unit, the cord or the plug in or near water or other liquids.
- Unplug when not in use, before physically moving, and/or when cleaning the equipment.
- Keep power cord and equipment away from open flames and excessive heat
- Do not operate if the stove is damaged in any way:
 - If the glass is cracked, stop operation, remove from power and Contact Bon Chef
 - If the power cord is damaged, stop operation and remove from power. Contact Bon Chef to repair.
- For pace-maker users, please consult your doctor and make sure the induction hob does not pose impacts on the pace-maker before using it. Studies have shown that Induction use is safe for individuals with pacemakers.
- Do not place any objects near the Air Intakes or Exhausts panels as this might lead to overheat protection and/or damage electronic parts.
- Please do not heat any unopened cans or bottled drinks.
- If a spill occurs, please unplug your induction stove from power source and allow to cool down before cleaning.
- During heat operation, do not move the induction warmer.
- Do not put heavy objects on the surface.
- This appliance shall not be operated by external timer or separate remote-control system.
- Do not disassemble, repair, or modify this device because it contains electronic parts with high voltage.
- Clean the removable filter at least once a week using a mild soap and let dry before re-installing the filter.
- Keep credit cards, driver licenses and other items with magnetic strips away from an operating induction appliance.



• WARNING: HOT SURFACE!

Do not touch the surface after heating has occurred. Glass may be hot.



OPERATIONAL INSTRUCTIONS

Powering On:

1. Check that the electrical supply matches the specification located underneath the induction wok on the base of the unit.
2. Add a suitable Induction Wok on the central of top plate.
3. Press and Hold the ON/OFF key for 2 seconds. The machine will beep once and display will show "0" for the next 10 seconds.
4. Rotate the control knob to select the level of power within 10 seconds. If no action occurs, the system will automatically shut off.

Choose Cooking Power Level:

- Using the Control Knob, turn to select the power level from 1 to 12. The LED Monitor will show the current level.

Safety Lock:

1. Once in operation, to lock the unit press the LOCK button for 3 seconds. The Lock Function will engage and the Control Knob will not allow the power to be adjusted.
2. While the Lock Function is engaged, the control panel will not operate. The ON/OFF key does remain functional.
3. In the OFF Mode, if you hold the LOCK button for 3 seconds, it will lock the control panel from including the ON Function. During this mode, the Lock Light will be lit up.
4. To disengage the Lock Function, press and hold the LOCK key until the Lock Light turns off.

Cleaning Instructions:

For best performance and service life, please clean daily after use:

1. Unplug the Induction appliance from the power source and allow the stove/glass to cool down.
2. Wipe the equipment with a damp clean cloth. It is okay to use a soft bristled brush (or toothbrush) to gently clean any gaps or hard to remove food.
3. Do not use abrasive cleaners or scouring pads to clean equipment.
4. Do not spray liquids onto the controls or the outside of the equipment.
5. Thoroughly wipe off any mild soap / chemical cleaners.



Induction Wok Stove
230V | 60Hz. Single Phase
15.25" L x 19" W x 6.25" H

2 YEAR INDUCTION WARRANTY

Warranty and Replacement Process:

Bon Chef is committed to ensuring the quality and reliability of our products. Each induction stove is covered by a two-year limited warranty, which includes the replacement of the stove should it cease to function properly within the warranty period.

The warranty does not include damages because of misuse related physical drops, broken glass, and/or water damage. Bon Chef reserves the right to inspect the stove to confirm warranty exclusions.

Please note that once a warranty claim has been fulfilled and a replacement stove has been provided, the original warranty does not transfer to the replacement unit. The replacement stove is not covered under the initial two-year limited warranty.

WARRANTY PROCEDURES

1. Document the Induction Failure:

Please provide the following information:

- Date of Failure
- Model Number
- Serial Number
- Description of Issue
- Photos of the Stove and Name Plate

2. Contact Customer Service:

Submit warranty requests with the documentation of the induction stove failure to:

Diane Manna
Customer Service Manager
(973) 968-7145
dmanna@bonchef.com

3. Claim Review:

Bon Chef will review the claim and send out a replacement for a new stove within 5 business days. Unless specified, Bon Chef will send the stove to the same location as the previous order.

4. Ship Induction:

Please carefully pack and ship the non-functional induction stove back to Bon Chef. Ensure the induction appliance is packed securely to prevent further damage during shipping.

Please ship to:

Bon Chef, Inc.
ATTN: Warranty Department
205 Route 94
Lafayette, NJ, 07848

5. Post Warranty – Replacement:

After the warranty period, our customers have an option to replace the current induction stove with a new model at a 20% discount.

To apply for the Post Warranty Discount, customers should issue a new PO with the serial numbers that are replacing at a 20% discount from current NET pricing.

Please include the following information on the PO for the new induction stove:

- Item #
- Serial Number
- Date of Purchase
- PO #

TROUBLESHOOTING / ERROR CODE DIAGNOSIS

Error Code	Beep	Solution
No display	30 shorts + 1 long	<i>No Wok Detected</i> Place an induction compatible wok on the induction unit.
E6	1 long + 4 shorts	<i>High Voltage Safety</i> Voltage fluctuations are too high. Wait for power to normalize and/or have an electrician check power supply from your outlet.
E7	1 long + 2 shorts	<i>Overheat Protection</i> System is overheating. Check if internal fan is running. Check if Air-Intake or Air Outlet are blocked.
E4	18 shorts + 1 long	<i>Empty Pot Protection</i> System is overheating. Check for an empty wok.
E9	2 longs + 1 short	<i>Overheat Protection</i> Ambient Air Temperature is too high. Circuit is abnormal. Wait 30 minutes to cool down and try again. If error persists, contact Bon Chef.
EA	2 longs + 2 shorts	<i>Overcurrent Protection</i> Current is too high being supplied to the Induction Coils. Use another wok and try again. If error persists, contact Bon Chef.
E5	3 shorts + 1 long	<i>Overheat Protection</i> Induction coils are overheating. Wait 30 minutes for cool down and try again. If error persists, contact Bon Chef.
E2	1 long	<i>Timeout</i> System has been running for over 2 hours without operator. Turn on an try again.
EB	1 long	<i>Internal Communication Error</i> If error persists, contact Bon Chef.
EC	1 long + 1 short, 3 times	<i>Main PCB Failure</i> Contact Bon Chef