

Induction Heating Type

Instant food cooker

user guide



GOOD DESIGN



✳ Please read this user guide thoroughly for your safety and prevention of financial damage prior to using the product.

Table of content

- ▶ Please read this user guide thoroughly for correct use and maintenance of the product.
- ▶ Please refer to the user guide when having any problem using the product in order to resolve the problem.
- ▶ Please keep product warranty contained in this user.

Things you need to know

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01 Check list prior to using the product

► Please check the following information before starting using the product!



To reduce the risk of electric shock, do not remove or open cover.
No user-serviceable parts inside.
Refer servicing to qualified personnel.

Cautions

01 Please check the product exterior prior to installation and make sure there is no damage before proceeding installation.

02 Please check whether the product functions correctly after installation and fill up and keep the product warranty (contained in the user guide).
(Failure to do this may cause a cost for service)

Bumil Industrial Co., Ltd. is not responsible for the product in the following cases:

- 03**
- When you do not follow the instruction manual or do not follow the precautions for use.
 - When a breakdown or accident occurs because of repairing or remodeling the product by a third party other than our service center, partner company, or designated engineer
 - When a breakdown occurs due to natural disasters (e.g., earthquake, flood, lightning, etc.).
 - When an accident occurs due to user carelessness.

04 Please keep this user guide for future reference.



Things you need to know

Cautions in case of product malfunction

Do not disassemble the product in case of a malfunction, which may cause further damage or accident. Please perform troubleshoots by referring user guide prior to service request. If the problem persists, please feel free to contact our customer service center.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard case of any malfunction, which may cause further damage or accident.

Electric shock hazard, where the appliance is used without the earth connection.
These instructions shall also be available in an alternative format, e.g. on a website.

01 Cautions

► Cautions are displayed in easy-to-understand drawings to prevent safety incident caused by user mistake and enable seamless use of the product. Please read and understand drawings and their descriptions before using the product.

Hazard

Failure to following the instruction may lead to death or serious injury.

Warning

Failure to following the instruction may lead to serious physical injury.

Caution

Failure to following the instruction may lead to serious injury or property damage.

Cautions for power source

- DO NOT use damaged power plug or loose socket which may cause electric shock or fire.



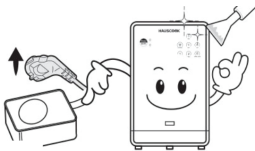
 Hazard


- DO NOT use multiple appliances on extension code. Use dedicated power source for the product.



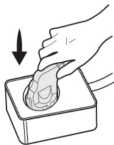
 Hazard

- Unplug power cable when repairing product or replacing part.



 Caution

- Tightly insert power plug and make sure it is not loose.



 Warning

- DO NOT touch power plug or cable with wet hands.



 Hazard

- DO NOT damage or deform power cable by placing heavy object or bend by force.



 Caution

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.



 Hazard

- DO NOT put the product in water or spray water on the product which can cause electric shock and fire.

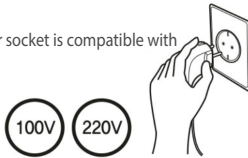


 Hazard

02 Cautions

Installation cautions

- Connect power plug.
- Please check the power socket is compatible with plug specification.



⚠ Caution

- DO NOT use the product in humid or wet area as there is high risk of electric shock.



⚠ Hazard

- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;



⚠ Hazard

- DO NOT operate the product at tilted position, which can cause functional degradation.



⚠ Caution

- Make sure to connect the product to water supply. Since the use of groundwater may cause product failure, use water supply. (Rated pressure: 0.1-0.6MPa)
- The equipment is to be installed with adequate backflow protection to comply with applicable federal, state and local codes.



⚠ Caution

- That any repairs shall be carried out only by a person trained or recommended by the manufacturer.



⚠ Hazard

- DO NOT use the product near volatile chemicals.



⚠ Hazard

- DO NOT move the product during operation, which can cause malfunction or electric shock.



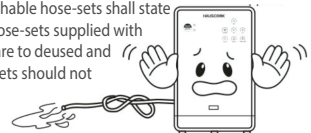
⚠ Warning

- Please empty hot water and water container.



⚠ Caution

- DO NOT tangle or bend water supply hose.
- The instructions for appliances connected to the water mains by detachable hose-sets shall state that the new hose-sets supplied with the appliance are to be used and that old hose-sets should not be reused.



⚠ Warning

02 Cautions

Usage cautions

- Please be cautious that supplied hot water and heated container is extremely hot.



⚠ Caution

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.



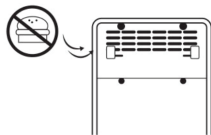
⚠ Caution

- DO NOT impact or drop heavy object on the product.



⚠ Caution

- Avoid inflow of any foreign substance through ventilation hole or gap.



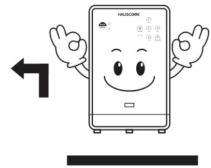
⚠ Caution

- DO NOT use chemicals when cleaning product. (Thinner, benzene, wax, etc)



⚠ Hazard

- Please completely lift up instead of dragging when moving the product. (Please empty hot water and water container when moving it to distant place.)



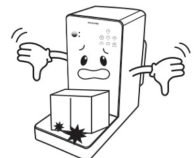
⚠ Warning

- DO NOT pull or press power code when moving the product.



⚠ Warning

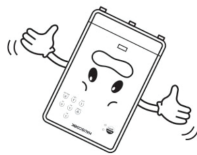
- DO NOT give excessive impact or place any other objects rather than compatible container on heating part (Glass top).



⚠ Hazard

02 Cautions

- DO NOT move or put the product in reverse position during operation.



⚠ Caution

- DO NOT heat up empty container or small amount of food for long time.



⚠ Caution

- Use only compatible Induction container or disposable aluminum container.



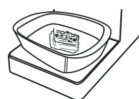
⚠ Caution

- Be sure to pour the soup powder over the noodles. Otherwise, the soup powder may stick to the container and cause the container to burn out.

If you put the eggs first before cooking, the eggs may stick to the container bottom and burn the container.

Add the eggs and stir 1 minute before cooking is finished.

Manufacturer is not responsible for situations (accidents) caused by user carelessness



⚠ Caution

- When glass top is cracked or broken, turn off power and stop using the product to avoid electric shock and contact service center.



⚠ Caution

- There is risk of burn on hot surface after cooking. Please cool down the glass top before touching or cleaning.



⚠ Caution

- Use compatible Induction container with 10~18cm diameter flat bottom.



⚠ Caution

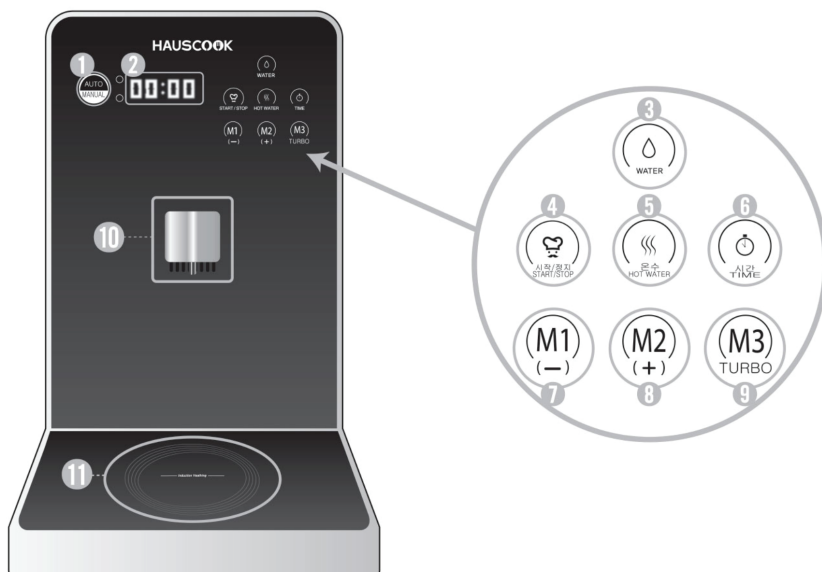
- Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the hob surface within the cooking zones since they could get hot.

Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface.

The instructions for appliances incorporating induction heating sources shall state that users with heart pacemakers should consult with the manufacture, unless specific details are given.

⚠ Caution

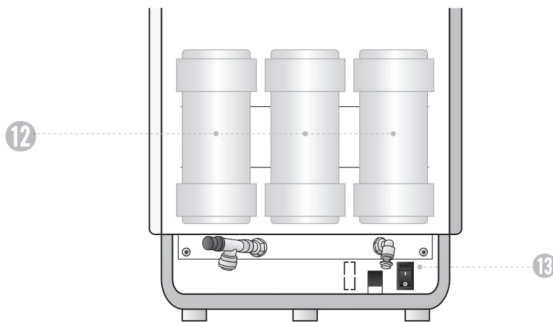
03 Parts and functions



01	Cooking mode selection	<ul style="list-style-type: none"> Function to select instant or general cooking mode. (Clicking button to change cooking mode and the current mode will be displayed on LED window.)
02	Display screen	<ul style="list-style-type: none"> Display hot water container temperature, container detection, cooking time, error message, etc.
03	Purification	<ul style="list-style-type: none"> Supply purified water by clicking purification button.
04	Start/Stop	<ul style="list-style-type: none"> Start or stop cooking.
05	Hot water	<ul style="list-style-type: none"> Supply about 85°C hot water.

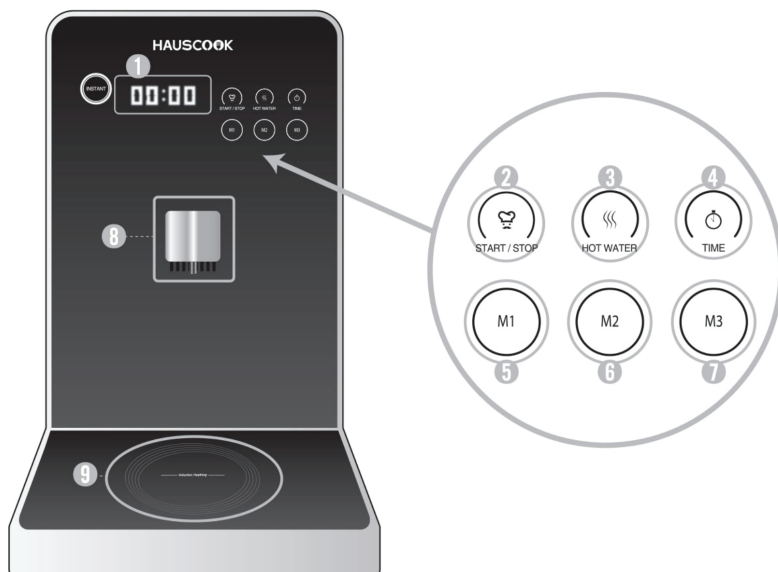
03 Parts and functions

06	Time	<ul style="list-style-type: none"> • Add cooking time during instant cooking or set time for general cooking timer mode.
07	(-)	<ul style="list-style-type: none"> • Hot water, Time control (Only for Auto mode) • IH burner control (Only for Manual mode)
08	(+)	<ul style="list-style-type: none"> • Hot water, Time control (Only for Auto mode) • IH burner control (Only for Manual mode)
09	Turbo	<ul style="list-style-type: none"> • IH burner control - Rapid heating during 3minute (Only for Manual mode)
10	Nozzle	<ul style="list-style-type: none"> • Purified water and hot water hose.
11	IH (Induction Heating)	<ul style="list-style-type: none"> • Part to place and heat up container. (Glass top)



12	Purification filter	<ul style="list-style-type: none"> • Supply purified water with built in purification filter (4 steps). (Can be used as water purifier)
13	Power switch	<ul style="list-style-type: none"> • Power switch ON/OFF

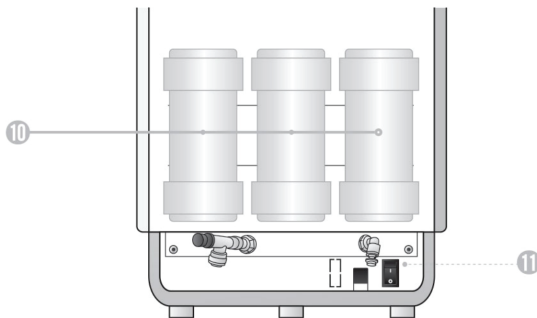
03 Parts and functions (Commercial use)



01	Display screen	• Display hot water container temperature, container detection, cooking time, error message, Etc.
02	Start/Stop	• Start or Stop cooking.
03	Hot water	• Supply about 85°C hot water by clicking button.
04	Time	• Add cooking time during instant cooking. (+30sec)
05	M1	• Memory function 1.

03 Parts and functions (Commercial use)

06	M2	• Memory function 2.
07	M3	• Memory function 3.
08	Nozzle	• Water hose.
09	IH (Induction Heating)	• Part to place and heat up container. (Glass top)



10	Purification filter	• Supply purified water with built in Purification filter. (4 steps)
11	Power switch	• Power switch ON/OFF

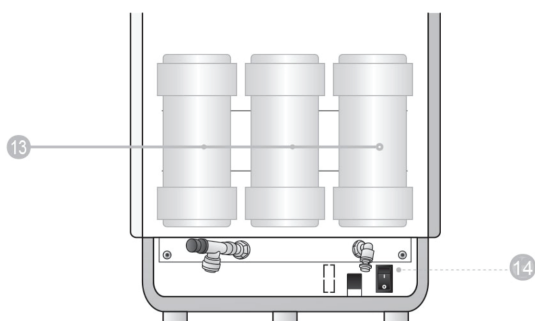
03 Parts and functions (Commercial use)



01	Display screen	• Display hot water container temperature, container detection, cooking time, error message, Etc.
02	Start/Stop	• Start or Stop cooking.
03	Hot water	• Supply about 85°C hot water by clicking button.
04	Time	• And cooking time during instant cooking. (+30sec.)
05	1	• Memory function 1.

03 Parts and functions (Commercial use)

06	2	• Memory function 2.
07	3	• Memory function 3.
08	4	• Memory function 4.
09	5	• Memory function 5.
10	6	• Memory function 6.
11	Nozzle	• Water hose.FF
12	IH (Induction Heating)	• Part to place and heat up container. (Glass top)



13	Purification filter	• Supply purified water with built in Purification filter. (4 steps)
14	Power switch	• Power switch ON/OFF

04 IH compatible and incompatible dish and container types

Compatible container

- 01** Stainless steel container
- Heating power can be degraded depending on type of stainless steel container.
 - Container must have magnetic force.



- 02** Enamel container



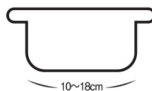
- 03** Steel container
- May not allowed to use depending on container material.
 - Only IH (Induction Heating) compatible container is allowed to use.
 - Clicking resonance sound or slight vibration can be generated depending on container type or amount of water.



- 04** Container with flat bottom which can adhere to glass top



- 05** PContainer with 10 ~ 18Cm diameter of bottom, and less than 12Cm of height



Incompatible container

- 01** Aluminum container



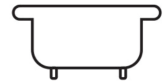
- 02** Heat resistant glass container



- 03** Ceramic container
- IH - Compatible ceramic container can be used but heating power can be degraded depending on product type.



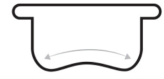
- 04** Container with legs



- 05** Container with rounded bottom



- 06** Container with curved bottom
- Do not use container with over 2mm curve.



- 07** Container with less than 10Cm diameter of bottom, or over 12Cm of height

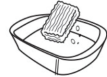
- If using container with less than 10Cm diameter of bottom, heating power is lowered or container may not be heated as it degrades container recognition function.



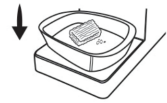
05 How to use : auto mode (Home use)

Auto mode

01 Put Instant food and source in disposable Aluminum container or Steel container



02 Place container at the center of glass top.
(Must place container as it is detected by sensor)



03 Set the cooking mode to "AUTO"



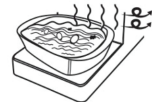
04 After setting the desired memory, press the Start/Stop button to use.



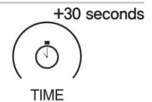
05 Once cooking starts, blower fan in nozzle will blow away steam during operation.



06 Once cooking starts, blower fan in nozzle will blow away steam during operation.



07 To add time during operation, click Time button to add time. (30 seconds per click)



08 To add water during operation, press hot water button to supply additional water.



09 When cooking is completed, operation will automatically stop with END message and alert sound. (Press start button during cooking to force stop the operation)



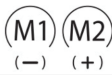



10 Move container slowly when cooking is completed. Be cautious as it is extremely hot and may cause burn.



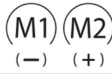



05 How to use : auto mode (Home use)




Set amount of hot water supply

- | | | |
|-----------|---|--|
| 01 | Set cooking mode to auto and simultaneously press and hold hot water and time buttons for three seconds to get into setting mode. (Display screen shows CAL when it is on setting mode) | 
HOT WATER TIME |
| 02 | Press hot water button to move to screen to set amount of hot water supply. (Amount of hot water supply flashes on display when it is on amount of hot water supply setting screen) | 
HOT WATER |
| 03 | Adjust amount of hot water supply by using +/- button. The adjusted value is automatically saved after 5 seconds. (Adjustable from 0ml to 800ml by 10ml unit.) | 
(-) (+) |
| 04 | When cooking in Auto mode, the set amount of hot water comes out. |  |

Set cooking time

- | | | |
|-----------|--|--|
| 01 | Set cooking mode to auto and simultaneously press and hold hot water and time button for three seconds to get into setting mode. (Display screen shows CAL when it is on setting mode) | 
HOT WATER TIME |
| 02 | Press time button to move to screen to set cooking time. (Cooking time flashes on display when it is on cooking time setting screen) | 
TIME |
| 03 | Adjust cooking time by using +/- button. The adjusted value is automatically saved after 5 seconds. (Adjustable from 30 sec to 10 min by 10 second unit) | 
(-) (+) |
| 04 | Cooking operation runs for specified time on auto mode | 
Cooking in progress |

RESET

- | | | |
|-----------|---|--|
| 01 | Set cooking mode to instant cooking and simultaneously press and hold hot water and time button for three seconds to get into setting mode. (Display screen shows CAL when it is on setting mode) | 
HOT WATER TIME |
| 02 | On Calibration mode, press Start/Stop button to reset amount of hot water supply and cooking time. (CALO flashes on display while processing reset.) | 
START / STOP |
| 03 | Reset value will be automatically saved 3 seconds after resetting. | 3seconds → Auto save |
| 04 | Cooking operation runs for default values on instant cooking mode. (Amount of hot water supply : 400ml, Cooking time : 3min 50sec) | 
Cooking in progress |

05 How to use : manual mode (Home use)

Manual mode

01 Place food in container. (Use only compatible induction container)



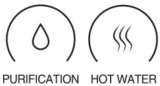
02 Place the container closely to the center of glass top. (Must place container as is detected by sensor)



03 Set to manual mode from general cooking and instant cooking function option on the left side.



04 Press purification or hot water button to supply water for cooking.



05 Place food and desired amount of water in container and press Start button to start cooking.



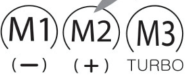
06 Food is cooked in a fixed count method for up to 60 minutes and you can check the elapsed cooking time on the display screen. Cooking ends after 60 minutes of cooking time. (You can stop it by force while cooking by pressing the start button again.)



07 When completed, move container slowly. (Be cautious as it is extremely hot and may cause burn.)



08 Using manual mode, you can control heat from first level to 5th level. You can control heat with the M1(-), M2(+) and M3(turbo) buttons. There are 1st level: 200w, 2nd level: 400w, 3rd level: 650w, and 4th level: 1000w. The level of heat can be checked by the (.) next to the number (0) in circle 1. The TURBO button is 5th level, and the heat is increased to 1300w.



05 How to use : manual mode (Home use)

Manual cooking timer mode

01 Place food in container.(Useonly compatible induction container)



02 Place the container closely to the center of glass top.
(Must place container as detected by sensor)



03 Set to manual mode from general cooking and Instant cooking function on the left side.

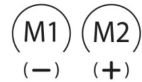


04 Press purification or hot water button to supply water for cooking.



PURIFICATION HOT WATER

05 Press Time button to get into Timer mode. Set desired time on timer mode by using +/- button. (Adjustable from 30 sec to 20min.)



06 Place food and desired amount of water in container and press Start button to start cooking.

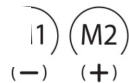


START / STOP

07 Remaining time is displayed on time display window by reverse counting the time



08 To change cooking time during operation, press Time button and click +/- button to set time. (Timer is adjustable from 30 sec to 20min.)



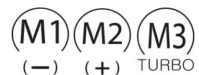
09 When cooking is completed, operation will automatically stop with END message and alert sound. (Press start button during cooking to force stop the operation)



10 Move container slowly when cooking is completed. Be cautious as it is extremely hot and may cause burn



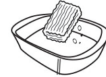
11 Using manual mode, you can control heat from first level to 5th level.
1st level: 200w, 2nd level: 400w, 3rd level: 650w,
4th level: 1000w, TURBO: 1300w
M1, M2: 1st ~ 4th level control, TURBO: 5th level)



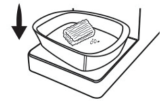
05 How to use : Instant cooking mode (Commercial use)

Instant cooking mode

01 Put instant food and source in disposable Aluminum container or Steel container.



02 Place container at the center of glass top.
(Must place container as it is detected by sensor)



03 Select Instant cooking function from general cooking and Instant cooking on the left side.



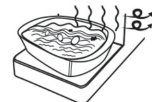
04 Click Start/Stop button to start Instant cooking



05 Cooking time is set to 3 minutes and 50 seconds by default and remaining time is displayed on time display window by reverse counting the time.



06 Once cooking starts, blower fan in nozzle will blow away steam during operation.



07 To add time during operation, click Time button to add time.
(30 seconds per click)



08 To add water during operation, press Safe Lock button to unlock and press hot water button to supply additional water.



09 When cooking is completed, operation will automatically stop with END message and alert sound. (Press start button during cooking to force stop the operation)




10 Move container slowly when cooking is completed.
Be cautious as it is extremely hot and may cause burn.




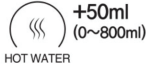
05 How to use : Instant cooking mode (Commercial use)


Setting for hot water amount

- 01** Set after press imultaneously the hot and time button for 3 second. (CALmark appearon the display screenwhen starting setupmode.)


- 02** Selectthememory toset. (The selectedmemory numberis displayedon the display.)



- 03** Press the hot water button to set the desired level for water amount. (Water quantity will increase by 50ml every time whenever you press the hot water buttononce andwater amountof 0~800ml can be set)



- 04** It is stored automaticaly after 5 seconds of setting, and the hot wateris discharged atthe preset hotwaterflowratewhen cooking

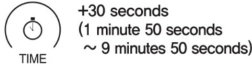


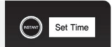
Setting the cooking time

- 01** Set after press imultaneously the hot and time button for 3 seconds. (CALmark appearon the display screenwhen starting setupmode.)


- 02** Selectthememory toset. (The selectedmemory numberis displayedon the display.)



- 03** Setthe desired cooking time by pressing the time button. (Whenever you press the buttononce, itincreases by 30 seconds. It can be setfrom 1 minute 50 seconds to 9minutes 50 seconds.)



- 04** Reseting saved automaticaly after 5 seconds after setting start, and its cooked atthe presetting cooking time.





RESET

- 01** Set after press imultaneously the hot and time button for 3 second. (CALmark appearon the display screenwhen starting setupmode.)


- 02** Selectthememory toRESET. (The selectedmemory numberis displayedon the displaywindow.)


- 03** Press START / STOP button to reset the amount of hot water and cook time. (Displayed and flashes asCALOn the display screen.)


- 04** It is saved automaticaly after 5 seconds and it is cooked to the initial setting modewhen cooking. (Amountof hotwater: 400ml, cooking time: 3minutes and 50seconds)

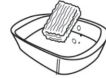


05 How to use : Instant cooking mode (Commercial use)

Instant food cooker

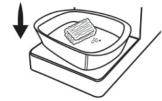
01

Put instant food and source in disposable Aluminum container or Steel container.



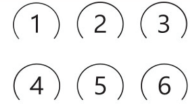
02

Place container at the center of glass top.
(Must place container as it is detected by sensor)



03

Select instant cooking function from general cooking and instant cooking on the left side.



04

Click Start/Stop button to start instant cooking



START / STOP

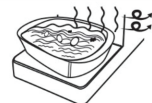
05

Cooking time is set to 3 minutes and 50 seconds by default and remaining time is displayed on time display window by reverse counting the time.



06

Once cooking starts, blower fan in nozzle will blow away steam during operation.



07

To add time during operation, click Time button to add time. (30 seconds per click)



TIME

08

To add water during operation, press Safe Lock button to unlock and press hot water button to supply additional water.



HOT WATER

09

When cooking is completed, operation will automatically stop with END message and alert sound. (Press start button during cooking to force stop the operation)



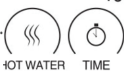

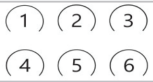


10

Move container slowly when cooking is completed.
Be cautious as it is extremely hot and may cause burn.



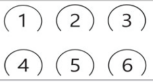




05 How to use : setting for instant cooking memory (Commercial use)







Setting for hot water amount

- 01** Set after press simultaneously the hot and time button for 3 seconds. (CALmark appear on the display screen when starting setup mode.)  → 
- 02** Select the memory to set. (The selected memory number is displayed on the display.) 
- 03** Press the hot water button to set the desired level for water amount. (Water quantity will increase by 50ml every time whenever you press the hot water button once, and water amount of 0~800ml can be set.)  +50ml (0~800ml)
- 04** It is stored automatically after 5 seconds of setting, and the hot water is discharged at the preset hot water flow rate when cooking. 

Setting the cooking time

- 01** Set after press simultaneously the hot and time button for 3 seconds. (CALmark appear on the display screen when starting setup mode.)  → 
- 02** Select the memory to set. (The selected memory number is displayed on the display.) 
- 03** Set the desired cooking time by pressing the time button. (Whenever you press the button once, it increases by 30 seconds. It can be set from 1 minute 50 seconds to 9 minutes 50 seconds.)  +30 seconds (1 minute 50 seconds ~ 9 minutes 50 seconds)
- 04** Resetting saved automatically after 5 seconds after setting start, and it is cooked at the presetting cooking time. 

RESET

- 01** Set after press simultaneously the hot and time button for 3 seconds. (CALmark appear on the display screen when starting setup mode.)  → 
- 02** Select the memory to RESET. (The selected memory number is displayed on the display window.) 
- 03** Press START / STOP button to reset the amount of hot water and cook time. (Displayed and flashes as CAL O on the display screen.)  → 
- 04** It is saved automatically after 5 seconds and it is cooked to the initial setting mode when cooking. (Amount of hot water: 400ml, cooking time: 3 minutes and 50 seconds)  Initial setting method → 400ml 3 minute 50 seconds

06 How to clean

01

When glass top is stained by food, make sure the cook top is completely cooled down before starting cleaning

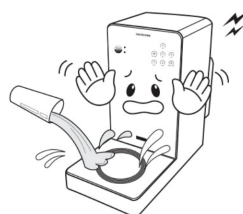
- Remaining heat may cause burn.
- Keep the cook top nice and clean all the time.



02

Do not wash cooker body with water.

- Water may be leaked into electric parts and cause malfunction.



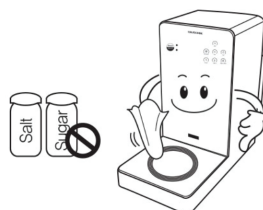
03

Use squeezed cloth for simple and light cleaning.



04

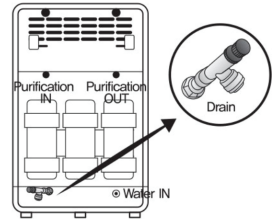
Salt or sugar is stuck on glass too may cause damage. Please clean it up immediately.



07 How do I install

Installation instructions

- 1 Carefully identify drainage and supply part when installing the product.
- 2 Incorrect location of the parts may cause leakage in the product or malfunction.
- 3 Install end fitting in drainage part to block outflow of water.
- 4 Perform drainage work to open and fitting only when draining water.
- 5 Install water purification filter cover after mounting purification filter.

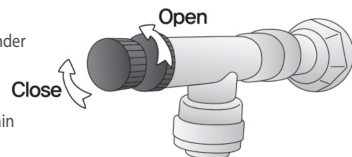


How to install product

- 1 Place the product on flat table.
- 2 Carefully identify drainage and supply part when installing the product.
- 3 Remove end fitting from water supply part and connect hose.
- 4 Check power socket and plug specification and plug in power cable.
- 5 Power on. (Switch ON)
- 6 Make the tank is full of water will show it as --- on the front display. When the water is full, the hot water temperature is displayed on the display.
- 7 Instant cooking and hot water supply function is enabled when water temperature reaches 75°C or higher. It is recommended to use the function at 85°C. (Check water temperature on display screen)

How to drain water

- 1 Prepare a container or bucket with a capacity of 3 liters or more.
- 2 Turn off the power and place the prepared container or water bottle under the drain.
- 3 Drain valve Turn counterclockwise to drain water from the product.
- 4 After the drain (water discharge) is completed, turn the valve of the drain valve clockwise to block the drain (water discharge) of the water.



08 Before service request



This product may not work correctly due to incorrect usage or minor problems which is not malfunction. In those cases, please check the following to resolve the issue without support from service center. If the problem persists even after checking the following, please feel free to contact service center for further assistance.

Symptom

01 Not working when pressing button

02 Power is on but the product is not working when pressing button

03 Noise during operation

04 Error Code

Resolution

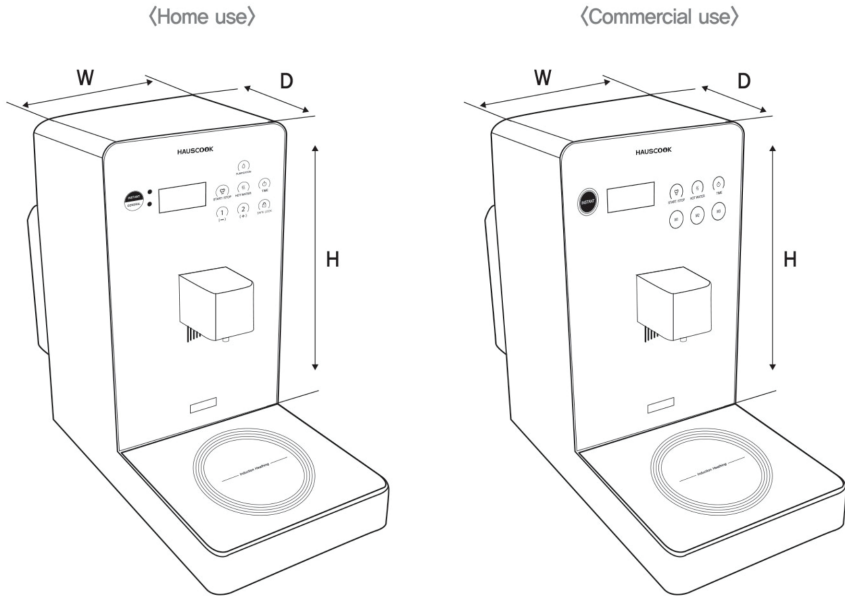
- Check earth leakage breaker and power plug connection.
- Check if power switch is on.

- Check whether hot water temperature is 75°C or higher.
- Check whether hot water heater is working properly.
(Check whether hot water temperature on Display)
- Check if container is placed on correct location.
(Shows On on display when located correctly)
- Check whether the container is IH compatible.
(See IH compatible container)
- Check if Safe Lock is unlocked.
(Unlock by pressing and holding Safe Lock button for 3 seconds)

- There may be clinking sound which is made by thermal expansion of IH container.
(Resonance sound may occur depending on container type)
- Buzzing sound is from fan motor which cools down internal heat.
(The level of sound varies depending on internal temperature)

- Check power socket and plug specification and connection.
- Check container size.
(Must use container with 10cm~18cm diameter of bottom.)
- LSEr - Make sure that water is being supplied smoothly.
- IFEr - Check whether the container is IH compatible.
- HSto - tSto. Turn off power to stop operation for few seconds and start it again.
- Com (Conn) - Please contact service center.

09 Specification



※ This specification is subject to change without prior notification to improve quality.

Model	FCH-D100	FCH-D220
Rated power / Frequency(V/Hz)	100V-120/50-60Hz	200V-240 / 50-60Hz
Rate power (Kw)	1,300W - 1,500W	1,700W - 1,900W
Water tank capacity (Liter)	2.5L (Water tank 1.5L, Hot water tank 1.0L)	
Size (mm)	W230 X D490 X H410	
Weight (Kg)	7	
Water purification function(4 step filter)	Water purification filter to water purification function	

09 Strength

Strength

Simple design

- Luxurious style by trendy black & white color.
- Design innovation.



Efficient composite cooking appliance

- Integrated hot water heater and IH stove to maximize space usage.



Higher safety by safe lock feature

- Safe lock prevents children from using hot water



IH induction heating cooker

- Carbon monoxide and atmospheric heat free.
Make kitchen environment safe and clean.



Safe as it does not use fire

- Induction allows safe cooking without having to worry about fire.



Small size but powerful performance

- Unlike traditional heating type, the product directly heat cooking container for faster cooking with higher thermal efficiency.



Water adjustment for instant food by one touch button

- Super easy water adjustment by optimized functions to cook instant food.



Hot from star

- Cooking with 80°C ~ 85°C hot water, it shortens cooking time and improves food taste.



4 step Water purification filter system (Option)

- Safe cooking with clean purified water.
- Can be used as water purifier.



Pump installation (option)

- Allow to use product in any places without direct water supply.
- ※Make sure water tank or mineral water tank is filled up



10 Warranty

Product name

Product name		1 year product warranty
Model		
Manufacture No		
Purchase	month day year	
Store	(sign)	
Customer signature		
	TEL	

[The product is warranted as the followings.]

- ❶ This product is manufactured under strict quality management and inspection.
- ❷ Repair service is provided for free of charge during warranty period when any defect or malfunction occurs in normal operation.
- ❸ Service for the following malfunctions caused by user mistake will be charged even within warranty period.
 - Malfunction caused by user mistake, an unauthorized repair and modification.
 - Malfunction caused by failure to follow user instructions in the guide.
 - Malfunction and damaged caused by natural disaster.
 - Malfunction and damaged caused by external impact.
 - Malfunction and damaged caused by unauthorized Repair or part replacement which is not by Bumil Industrial Co., Ltd's authorized technician.
- ❹ Charged service is provided after warranty period.
- ❺ Please present the warranty when requesting repair service.
- ❻ The warranty cannot be re-issued. Please keep the warranty in a safe place.



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 ※ A/S center and inquiry: +82-32-812-3883