

Rosewill[®]

Induction Cooker

RHAI-19002

Quick User Guide



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Thank you for purchasing a **Rosewill** Induction Cooker.
Please read the instruction manual before use and retain
for future reference.

Features

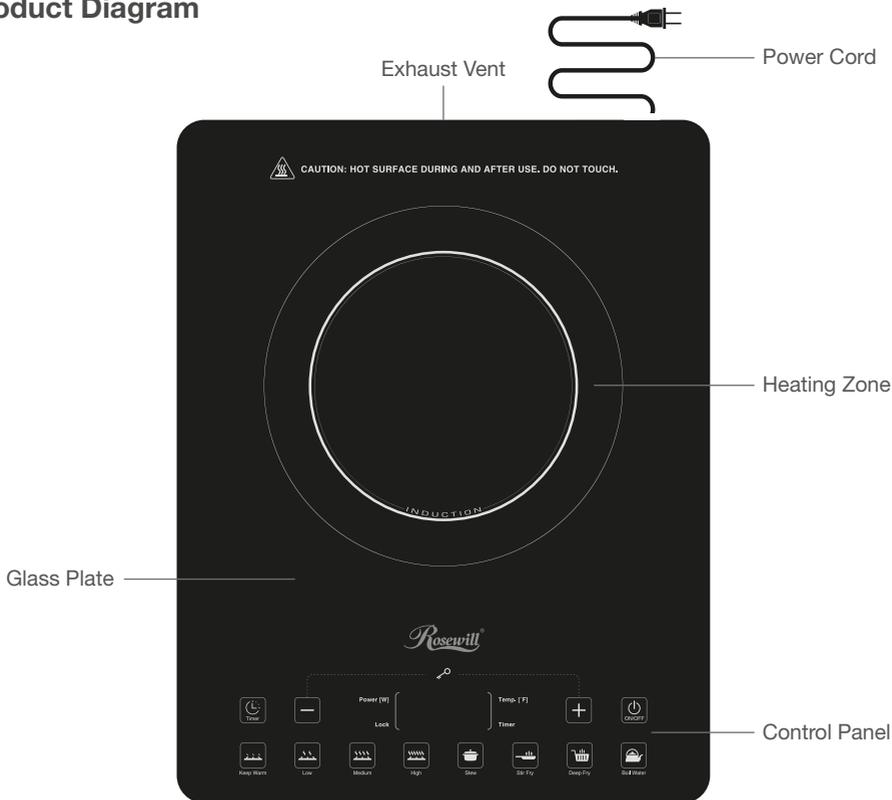
- 15 Power Levels From 100 to 1500 watts.
- 4 Power Cooking Presets: Keep Warm, Low, Medium and High.
- 15 Temperature Levels From 140 to 460 degrees Fahrenheit.
- 4 Temperature Cooking Presets: Stew, Stir-Fry Deep Fry and Boil Water.
- Black Ceramic Plate: Durable, scratch-proof, overheat-proof and easy to clean.
- Ultra-thin induction cooktop can tuck away in a cabinet.
- Compatible Cookware: Suitable for magnetic pots and pans with base size of 4.7 in to 11 in, including stainless steel, cast iron, enameled iron and steel with flat bottoms.
- Large LED Display: Easy-touch controls panel, overheat protection, hour and minute countdown timers up to 3 hours.
- Lightweight and Compact: Great for indoor or outdoor cooking.
- Easy Storage: Ultra-thin induction cooktop can be tucked away inside a cabinet or drawer.
- Your induction cooker does not use an open flame or fire. Safety features include:
 - Auto Shut-Off= The induction cooker will automatically switch off if it is accidentally left on or is unattended for a long time, while the burner will turn off when the pot or pan is removed for 60 seconds.
 - Safety: Your induction cooker does not make use of an open flame or fire. It also has a number of safety features like auto cut off and auto cool, which allow you to enjoy cooking with your family whenever you want.
 - Auto Cooling: A fan cools the induction cooker even after it is switched off to enable it to cool down very quickly.
 - Built-in Child safety Lock= protects against harm or injuries and unauthorized use by young children.
 - Diagnostic Message System.
 - Low and High Voltage Warnings.

Important Safety Precautions

- Do not place the induction unit near gas or hot environment.
- This unit should be plugged into its own outlet.
- Place the unit on a flat and level surface; the distance between the unit and its surroundings must have at least 4 inches of clearance.
- Do not immerse the unit and electrical cord in liquid or allow liquid to go into the cabinet.
- Do not block the rear exhaust vent during.
- If the unit is not working, please contact our Technical Support team for assistance. Do not disassemble the unit in an attempt to repair it yourself.
- Only use the supplied power cord provided.
- Do not place additional objects or metal on the induction cooktop other than the compatible cooking pan/pot.
- Always clean the unit after each use to avoid dust or buildup in the fan exhaust.
- Do not touch cooktop burner plate while the unit is in use.
- Do not let children operate the unit.
- Consult your doctor before operating the unit if you are a cardiac pacemaker user.
- Do not place the unit on cloth or carpet.
- Do not operate the unit on a gas stove.
- Do not place paper, cloth or other articles underneath the pan.
- Do not touch the control panel with any sharp.
- Switch off the induction cooker immediately if there are any cracks on the ceramic cooktop panel.

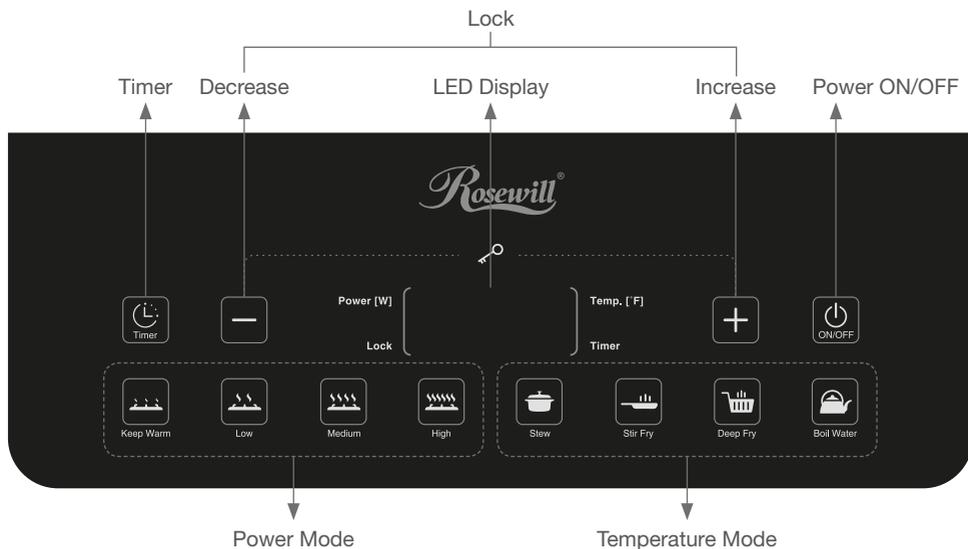
Product Specifications

Product Diagram



Model	RHAI-19002
Watts	1500W
Voltage/Frequency	120V / 60Hz
8 Presets	Keep Warm, Low, Medium, High, Stew, Stir Fry, Deep Fry, Boil Water
Power Range	15 Levels from 100W to 1500W
Temperature Range	15 Levels from 140°F to 460°F
Timer	Hour and Minute Countdown Timer up to 3 Hours
Safety Lock	Yes
Control Panel Type	Touch Pad
Product Dimension	14.5" x 11.4" x 1.5in" (37 x 29 x 3.8cm)
Product Weight	4.92 lbs (2.23kg)

Control Panel Description



Power and Temperature Guide

Preset	Keep Warm	Low	Medium	High
Watts	300W	500W	1000W	1500W

Preset	Stew	Stir Fry	Deep Fry	Boil Water
Temp °F	220°F	280°F	360°F	400°F

Levels	Watts	Cooking Level	Temp (°F)	Temp (°C)
1	100W	Simmer-Keep Warm	140°F	60°C
2	200W	Simmer-Keep Warm	160°F	71°C
3	300W	Simmer-Keep Warm	180°F	82°C
4	400W	Low	200°F	93°C
5	500W	Low	220°F	104°C
6	600W	Low	240°F	116°C
7	700W	Medium	260°F	127°C
8	800W	Medium	280°F	138°C
9	900W	Medium	300°F	149°C
10	1000W	Medium	320°F	160°C
11	1100W	Medium	340°F	171°C
12	1200W	Medium	360°F	182°C
13	1300W	High	400°F	204°C
14	1400W	High	430°F	222°C
15	1500W	High	460°F	238°C

Operating Instructions

- A. Connect the power cable to an available outlet.
- B. After inserting the plug into a socket, the induction unit will “beep” and the indicator light above the [ON/OFF] key will flash, meaning the unit is connected to a power source and is currently in standby mode.
- C. Place compatible cookware on the center of the cooking zone.
- D. To begin heating, press the [ON/OFF] key to power on the unit.
- E. Select your cooking mode from 8 presets, separated into two categories by Power (wattage) and Temperature (Fahrenheit).
- F. Once the desired preset key has been selected, press the [+] or [-] key to adjust Power or Temperature levels.
- G. Cancel or stop the induction heating process at any time by pressing the [ON/OFF] key.

Note: The fan will run for 60 seconds after the induction cooker is turned off, which serves as a protection function to preserve the machine.

1. Cooking Presets

A. Power Modes:

[Keep Warm]: Press the [Keep Warm] key until the [Keep Warm] indicator lights up. The display will show **[300]** representing that the preset power is 300W. It can be adjusted by pressing the [-] key to set the desired power level from 300W to 100W. To cancel this mode and switch to a different one, press another mode key or the [ON/OFF] key to completely stop the operation and put the unit into standby mode.

[Low]: Press the [Low] key until the [Low] indicator lights up. The display will show **[500]** representing that the preset power is 500W. It can be adjusted by pressing the [+] or [-] key to set the desired power level from 600W to 400W.

[Medium]: Press the [Medium] key until the [Medium] indicator lights up. The display will show **[1000]** representing that the preset power is 1000W. It can be adjusted by pressing the [+] or [-] key to set the desired power level from 1200W to 700W.

[High]: Press the [High] key until the [High] indicator lights up. The display will show **[1500]** representing that the preset power is 1500W. It can be adjusted by pressing the [-] key to set the desired power level from 1500W to 1300W.

B. Temperature Modes:

[Stew]: Press the [Stew] key until the [Stew] indicator lights up. The display will show **[220F]** representing that the preset temperature is 220°F. It can be adjusted by pressing the [+] or [-] key to set the desired temperature from 15 levels between 140°F and 460°F. To cancel this mode and switch to a different one, press another mode key or the [ON/OFF] key to completely stop the operation and put the unit into standby mode.

[Stir Fry]: Press the [Stir Fry] key until the [Stir Fry] indicator lights up. The display will show **[280F]** representing that the preset temperature is 280°F. It can be adjusted by pressing the [+] or [-] key to set the desired temperature from 15 levels between 140°F and 460°F. To cancel this mode and switch to a different one, press another mode key or the [ON/OFF] key to completely stop the operation and put the unit into standby mode.

[Deep Fry]: Press the [Deep Fry] key until the [Deep Fry] indicator lights up. The display will show **[360F]** representing that the preset temperature is 360°F. It can be

adjusted by pressing the [+] or [-] key to set the desired temperature from 15 levels between 140°F and 460°F. To cancel this mode and switch to a different one, press another mode key or the [ON/OFF] key to completely stop the operation and put the unit into standby mode.

[Boil Water]: Press the [Boil Water] key until the [Boil water] indicator lights up. The display will show **[400F]** representing that the preset temperature is 400°F. It can be adjusted by pressing the [+] or [-] key to set the desired temperature from 15 levels between 140°F and 460°F. To cancel this mode and switch to a different one, press another mode key or the [ON/OFF] key to completely stop the operation and put the unit into standby mode.

2. Timer Function

You can set the cooking time when a specific cooking mode is selected. Press the [Timer] key once to initiate the timer function; the [Timer] indicator lights up and the display will flash and show [00:00]. Press [+] or [-] key to set the desired time; press [+] key to set the minute and [-] to set the hour (press and hold for 3 seconds to access quick adjustment). Timer can be adjusted from 1 minute to 3 hours. After setting the desired running time, press the [Timer] key once to confirm or wait until the display stops flashing. After the timer countdown ends, the unit will “beep” and automatically stop, ending operations and going into standby mode. To cancel this function, either press the [ON/OFF] key to return to standby mode or press and hold the [Timer] key to resume the desired power or temperature operation. If no function is selected within 60 seconds, the unit will automatically go into standby mode.

3. Lock Function

To lock the control pad, press both [+] and [-] keys at the same time. This will prevent any accidental button presses or changes during operation. To cancel this function, either press the [ON/OFF] key to return to standby mode or press and hold both [+] and [-] keys at the same time for 3 seconds.

Compatible of Cookware

1. Recommended Materials:

- Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with bottom diameter of 4.7 in (12 cm) to 11 in (27 cm).



Stainless
Steel



Iron
Blast Pan



Magnetic Stainless
Steel Pan



Magnetic Stainless
Iron pan



Iron
Board Pan

2. When purchasing a pan/pot for induction cooking, please ensure

Pan/pot is suitable for induction cooktops.

Pan/pot is tested for magnetic compatibility before cooking.

Pan/pot has a flat bottom and its lid has a vent hole.

Maintenance and Daily Care

1. Remove the power plug before cleaning the unit. Do not clean until the surface cools.
2. Use a soft cloth for minor stains on ceramic plate and panel. For grease or dirt, use a clean damp cloth with neutral detergent and blot.
3. Use a brush or cotton swab to clean dust buildup from the radiator fan.
4. Do not wash the unit directly with water to avoid damage.
5. Before use, ensure power plug is fully inserted inside socket.
6. Do not pull out the power cord during operation. To extend the induction unit's lifespan, press the ON/OFF button first, then pull out the power cord.
7. Do not disconnect the power cord until the fan has finished cooling the heating plate.
8. Disconnect the power cord from the outlet and put it away when not in use.

Troubleshooting and Treatment

If any errors occur during operation, please check the following table to diagnose the issue before calling for service. Below are common errors and checks to perform.

Symptoms	Check Points	Remedy
After connecting the power and pressing the “power” key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Rosewill Tech Support.
	Is the plug connected firmly?	
Heating being interrupted in normal use and a “beep” is heard.	Incompatible cookware or no cookware is used?	Replace with compatible cookware for the induction cooker.
	Is the cookware not considerably placed in the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the buildup clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur.	E0 Internal circuit error E1 Without cookware or incompatible cookware used E2 Internal overheat E3 Over-voltage E4 Under-Voltage E5 Top plate sensor open/short circuit E6 IGBT sensor open circuit/short circuit E7 Top plate overheat	Remove the buildup clogging the air intake/exhaust vent. Operate the appliance again after cooling down.

If the above remedies/controls do not fix the problem, unplug the appliance immediately, contact Rosewill Tech Support for inspection and repair, note the error code and report it to us. To avoid any danger and damage to the appliance, do not disassemble or attempt to repair it yourself.



Technical Support Information

techsupport@rosewill.com 1-800-575-9885

*Thank you for purchasing a quality Rosewill product.
Please register your product at www.rosewill.com
for complete warranty information and support for your product.*