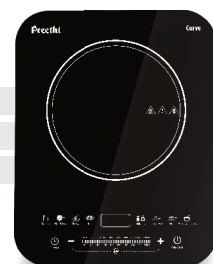
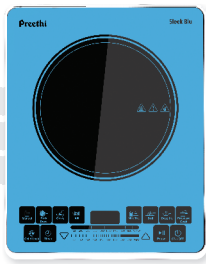
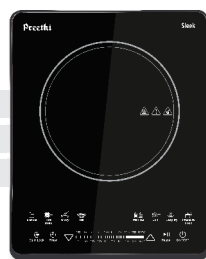
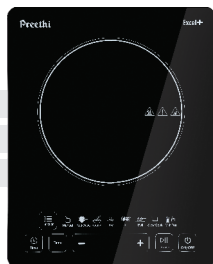


Preethi



**Faster
Cooking**



**Energy
Efficient**



**Safe & Convenient
Cooking**

Programmed for Indian cooking

Roti, Dosa, Sambar, Rasam, Curries, Dal, Pressure Cook, Slow Cook...

**1 Year Warranty
Life Long Free Service**

INDI COOK

Instruction manual



and
much
more...



Preethi®

Induction Cooktop



Instruction Manual

Every product that bears the PREETHI brand name has to pass a series of stringent quality tests. Preethi, the flagship brand of Preethi Kitchen Appliances Pvt. Ltd., relies on its core values of Performance, Quality, Reliability & Safety. Our mission remains single-minded: to improve the family's quality of life through the superior quality and efficiency of our home appliances.

Congratulations on purchasing a winner

Dear Customer,

Thank you for choosing Preethi's new Induction Cooktop. This inspired new design is another unique product from Preethi Kitchen Appliances Pvt. Ltd., a market leader in kitchen appliances since 1978. INDI COOK is programmed to specially suit Indian cooking needs. Anything you cook on a Gas Stove can be done with INDI COOK in a safer and more efficient manner.

Preethi Induction Cooktop's stunning contemporary design and user friendly features is the outcome of diligent research and extensive consumer feedback. The result is a product that makes your everyday cooking fast, flexible and a lot of fun.

All Preethi products are designed to meet international standards in safety and quality. We encourage you to read and store this reference guide carefully to ensure many years of trouble free and easy cooking!

Welcome to the Preethi Family !!

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How Induction Cooking works

An Induction Coil produces a magnetic field that causes the electrons in the Vessel to vibrate and produce heat. The Vessel heats up the contents in it, while the cooking zone itself does not heat up.

Benefits of INDI COOK



Energy Efficient

- Greater Heat Consistency
- Consumes Less Power
- Four Times Savings*

(*Compared to Gas Stove Cooking on Internal Testing and Actual savings will depend on how the appliance being used)



Faster Cooking





- 85% Heat Transfer
- Less Heat Loss during Cooking
- Precise and Intelligent Control



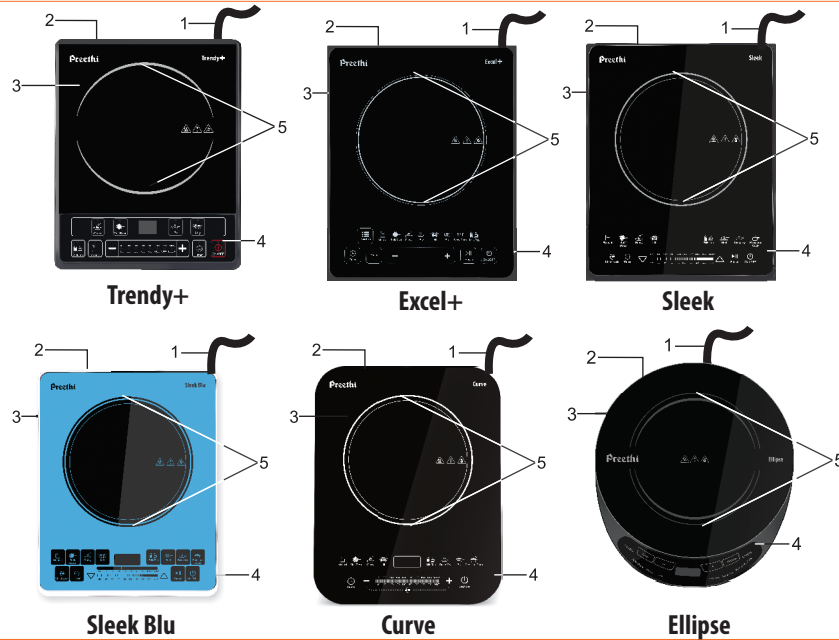
Safe & Convenient Cooking

- No Open Flames and No Burns
- Spilled food doesn't Burn
- Just Wipe to Clean
- Any Where Cooking

Complete Safety with INDI COOK

- 1 Antimagnetic Plate:** The Glass Top heats only the Vessel, while keeping the sides of the cooking zone cool.
- 2 Auto Detection :** The INDI COOK beeps for 1 minute if there is **no Vessel** or **non-magnetic Vessels** or Vessels with **base diameter less than 12 cm** are used.
- 3 Soft Touch:** The easy-to-use soft Touch and Buttons also prevent entry of water and other foreign particles.
- 4 Temperature Control:** If the temperature of the Vessel is excessive, the INDI COOK will stop heating until the temperature drops.
- 5 Auto Cooling :** A Fan cools the INDI COOK even after the “**OFF**” Button is touched/Pressed and touched (provided it is still plugged in), enabling the INDI COOK to cool down very quickly.
- 6 Auto Switch Off:** The INDI COOK will automatically switch off if it is left ‘**ON**’ accidentally without attention for a long time.
- 7 Child Lock :** After setting program touch  &  button simultaneously to activate Child Lock. Once you use the Child Lock, the program will not change to any other mode until you release. To release Child Lock touch  &  button simultaneously once again, or switch off the INDI COOK

Know Your INDI COOK



1. Power Cord

2. Air Vent

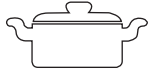
3. Ceramic Plate

4. Control Panel

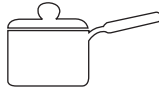
5. Cooking Zone

Cookware

Use Only



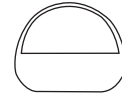
Stainless Steel Pots



Enamelled Steel
Utensils and Kettles



Enamelled Stainless
Steel Kettles



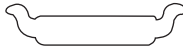
Iron Kettles



Iron Frying Pans



Iron Pans



Iron Plates



Iron Frying Pans
With Cladding



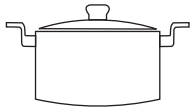
Iron Pans
With Cladding



Iron Plates
With Cladding

- Iron, Stainless Steel and Aluminium Vessels **with SS Cladding magnetic base.**
- Flat base Vessels with **diameter between 12 cm and 20 cm & Cladding diameter not exceed 18 cm**
- The INDI COOK will switch ON only if the Cookware is suitable.

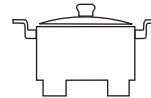
Do not use



Convex bottom Pots



Base Diameter
less than 11 cm



Pots with stands



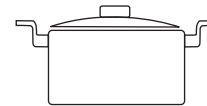
Concave base Pots



Heat-resistant Glass Pots



Aluminium/Copper Pots



Ceramic Pots

Before you switch on your INDI COOK

- ◆ Place the INDI COOK in a well ventilated area on a non-metal flat platform.
- ◆ Removing all metal, plastic and canned items near the INDI COOK is recommended.
- ◆ Clean the top zone of the Glass Top with a soft damp cloth to remove dust and spills if any.
- ◆ Make sure the ingredients are ready for cooking.
- ◆ Ensure that the power supply is 230 V ~ 50 Hz.

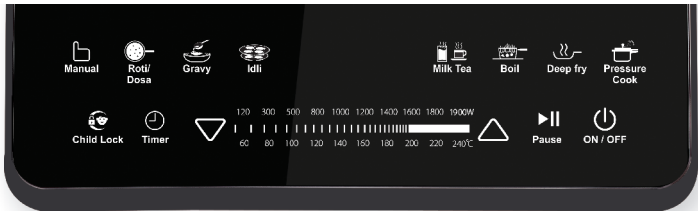
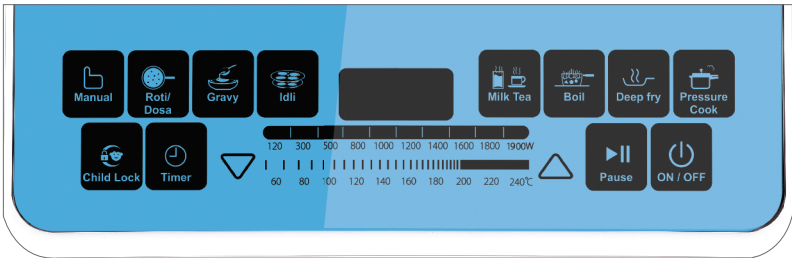
Quick Start

1. Insert the Plug firmly into socket and switch “ON”. The INDI COOK powers up with a beep and the LED display blinks once, “**ON/OFF**” indicator blinks continuously
2. Place the Vessel at the center of the Glass Top.
3. In the **Trendy+** models the INDICOOK starts on “ Manual ” mode. (Default)
In others Models Touch the “**ON/OFF**” Button once, The display shows “----” & “**ON/OFF**” indicator will glow with a single beep then select a particular mode.
4. In the INDI COOK, the temperature and cooking duration can be controlled using the **+** or **-** Buttons.



Operating Instruction (Trendy and Excel+)

Model	Control Panel
Trendy + IC 116	
Excel + IC 117	

Operating Instruction (Sleek and Sleek Blu)

Model	Control Panel
<p>Sleek IC 118</p>	 <p>The control panel for the Sleek IC 118 is black. It features a top row of eight function buttons with icons: Manual, Roti/Dosa, Gravy, Idli, Milk Tea, Boil, Deep fry, and Pressure Cook. Below these are four more buttons: Child Lock, Timer, a power level selector (a triangle pointing left), and a temperature selector (a triangle pointing right). In the center is a large digital display showing power levels from 120 to 1900W and temperatures from 60 to 240°C. To the right of the display are buttons for Pause and ON/OFF.</p>
<p>Sleek Blu IC 119</p>	 <p>The control panel for the Sleek Blu IC 119 is blue. It features a top row of eight function buttons with icons: Manual, Roti/Dosa, Gravy, Idli, Milk Tea, Boil, Deep fry, and Pressure Cook. Below these are four more buttons: Child Lock, Timer, a power level selector (a triangle pointing left), and a temperature selector (a triangle pointing right). In the center is a large digital display showing power levels from 120 to 1900W and temperatures from 60 to 240°C. To the right of the display are buttons for Pause and ON/OFF.</p>

Operating Instruction (Sleek and Sleek Blu)

Model	Control Panel
Curve IC 120	 <p>The control panel for the Curve IC 120 is a black, rectangular unit. It features a row of icons for various cooking functions: Manual, Roti/Dosa, Gravy, Idli, a central digital display, Milk Tea, Deep Fry, Boil, and Pressure Cook. Below these icons is a power scale ranging from 60 to 2400W, with a temperature scale from 60 to 240°C. The panel also includes a Timer icon, a minus sign, a plus sign, and an ON/OFF power button.</p>
Ellipse IC 121	 <p>The control panel for the Ellipse IC 121 is a black, semi-circular unit. It features a row of buttons for various cooking functions: Function, Time, a central digital display, Manual, and ON/OFF. Below these buttons are labels for Roti/Dosa, Gravy, Idli, Milk tea, Deep fry, and Pressure Cook. The panel also includes a minus sign and a plus sign.</p>



Operating Instructions

1. In the **Trendy+** models the INDICOOK starts on “ Manual ” mode. (Default)
In others Models Touch the “**ON/OFF**” Button once, The display shows “----” & “**ON/OFF**” indicator will glow with a single beep then select a particular mode.
2. If there is no Vessel/unsuitable Vessel, then the INDI COOK will beep for 1 minute and switch OFF.
3. Several “Cooking Modes” are available in the models Refer Page No.
4. After cooking, Press/Touch “OFF” Button and remove the Vessel. This will activate the Fan to cool



Maintenance & Cleaning

1. Clean after every use.
Before cleaning, disconnect Plug and wait till the INDI COOK cools down completely.
2. Clean the INDI COOK and the Control Panel with a damp cloth.
3. **Do not wash or immerse** INDI COOK in water.
4. Use clean Pots/Vessels to avoid discolouration or stains on the Glass Top.
5. To clean the Glass Top, first wipe it with a wet cloth and then with a sponge using mild detergent.
Finally wipe it dry with a soft damp cloth.
6. Keep the INDI COOK clean to avoid trapping insects into the Fan. This may cause malfunction.

Cooking Temperature

- ♦ In this INDI COOK, use the   Buttons to increase and decrease temperature.
- ♦ The temperature can be varied from 60°C/120W to 240°C/1600W in increments determined by the selected Cooking Mode.

Cooking Time

- ♦ The '**Timer**' Button controls the cooking duration for the selected "Cooking Mode".
- ♦ Press/Touch the 'Timer' Button to display the cooking duration fir the selected mode.
- ♦ In the **Trendy+** / **Excel+** & press / Touch the   Buttons to increase/decrease the duration from1 to 180 mins.

Cooking “Modes”

Mode	Foods	Working Procedure
Manual	Any kind of cooking that requires the heat to be constantly monitored.	In this mode the INDI COOK will provide moderate Heat. You can raise or lower the temperature as required
Roti / Dosa	Roti, Paratha, Pathri, Dosa, Pesarattu, Uthappam, Omelette etc.,	This mode is programmed to maintain the ideal temperature required for cooking Roti/Dosa etc., and will ensure that the food does not burn.
Gravy	Vegetable, Mutton & Chicken Gravies, Sambar, Rasam, Kurma etc.,	In this mode the INDI COOK will provide moderate heat for 5 mins to allow your to prepare seasoning (Thadka) Thereafter it will switch to high heat to cook vegetables, meat etc., in a gravy. mode After cooking the INDI COOK will automatically switch to simmer mode.
Slow Cook	Channa, Dal, Potato, Meat etc.,	This is ideal for foods that need to be cooked at low temperature for a long time You can check the ingredients are being cooked or not before you switch off the INDI COOK after cooking.

Cooking “Modes”

Mode	Foods	Working Procedure
Boil	Water, Milk, Congee etc.,	Use this mode to boil milk. water etc., Quickly, Ensure that the volume being boiled is not less than 30% of the Vessel and also ensure the cookware used
Fry	Potato Fry , Banana Fry, cutlet fry Munchurries. etc.,	use this mode to Half fry the dish with normal temperature.
Milk / Tea	Milk / Tea	Use this mode to boil the Milk & Make the Tea Quickly Ensure that volume being boiled is not less than 30% of the vessel and also ensure the cookware used
Idli	Idli	Use this mode to boil the Hot Idli Quickly
Deepfry	Chips, Puri, Papad, Vathal, Fish, Vada, Bajji, Pakoda etc.,	This is applicable to high temperature cooking. The heating temperature can be reduced since the Default temperature is high. This mode is typically used for foods cooked in oil.
Pressure Cook	Rice, Dal, Vegetable, Meat, Chicken, Fish, Idly, Iddiyappam etc.,	The temperature is regulated to allow you to safely use a Pressure Cooker. Unlike a Gas stove where you have to adjust the flame constantly, the INDI COOK maintains a steady temperature and ensures that the Pressure is regulated at all times. Remove pressure cooker after 3-4 whistles.

Cooking “Modes”- Trendy+

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Manual	120 mins	✓	✓	✓ upto 180 mins	✓ 1 min
Milk & Tea	15 mins	×	✓	×	×
Gravy	45 mins	✓ upto 1300W 220°C	✓	✓	✓
Slow Cook	2 hours	×	×	✓	✓
Dosa / Roti	120 mins	✓ upto 1100W 200°C	✓	✓	✓
Fry	60 mins	✓	✓	×	×
Idly	60 mins	✓ upto 1300W 220°C	✓	✓	✓

Cooking “Modes”- Excel+

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Manual	2 hours	✓	✓	✓ upto 3 Hour	up to 1mins ✓
Roti / Dosa	2 hour	✓ upto 1100W	✓	✓	✓
Gravy	45 mins	✓ upto 1300W	✓	✓	✓
Fry	1 hours	✓	✓	✓	✓
Idli	1 hour	✓ upto 1300W	✓	✓	✓
Boil	30 min	×	✓	×	×
Slow Cook	3 hours	×	×	✓ upto 4 Hour	✓
Milk & Tea	15 mins	×	✓	×	×

Cooking “Modes”- Sleek & Sleek Blu

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Roti / Dosa	2 hours	upto 1000W 140°C ✓	✓	✓	✓
Gravy	45 mins	✓ upto 1600W 200°C	✓	✓	✓
Idli	1 hours	✓ upto 1800W 220°C	✓	✓	✓
Milk & Tea	15 mins	×	✓	×	×
Deep Fry	1 hour	✓	✓	✓	✓
Pressure Cook	30 min	×	✓	✓	✓
Manual	2 hours	upto 1600W 200°C ✓ upto 1900W 240°	120W 60° ✓	3 Hour ✓	1 min ✓
Boil	30 min	×	✓	×	×

Cooking “Modes”- Curves

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Roti / Dosa	2 hours	upto 1000W 140°C ✓	✓	✓	✓
Gravy	45 mins	✓ upto 1600W 200°C	✓	✓	✓
Idli	1 hours	✓ upto 1800W 220°C	✓	✓	✓
Milk & Tea	15 mins	×	✓	×	×
Deep Fry	1 hour	✓ upto 1800W 220°C	✓	✓	✓
Pressure Cook	30 min	×	✓	upto 45 min ✓	upto 1min ✓
Manual	2 hours	✓ upto 200W 240°	120W 60° ✓	3 Hour ✓	1 min ✓
Boil	30 min	upto 1600W 200° ✓	✓	Upto 45 min ✓	1 min ✓

Cooking “Modes”- Ellipse

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Roti / Dosa	2 hours	upto 1000W ✓	✓	✓ upto 3 Hour	up to 1mins ✓
Gravy	45 mins	✓ upto 1600W	✓	✓	✓
Idli	1 hours	✓ upto 1800W	✓	✓	✓
Milk & Tea	15 mins	×	✓	×	×
Deep Fry	1 hour	✓	✓	✓	✓
Pressure Cook	30 min	×	✓	upto 45 min ✓	upto 1min ✓
Manual	2 hours	✓	✓	✓	✓

Important Safety Instructions

Do's

1. Ensure that the power supply is 230 V ~ 50 Hz.
2. Ensure that the Power Cord is plugged firmly into the power socket and use 16 Amps Plug Socket only.
3. Place the INDI COOK in a well ventilated area and on a flat platform with at least 10 cm from side and back wall.
4. Keep the INDI COOK away from other heat sources - stove, burner, ovens etc. and direct sunlight. Avoid exposure to extreme heat and moisture.
5. Keep the INDI COOK away from the reach of children.
6. Keep the top surface of the INDI COOK clean and free from any foreign particles and water droplets / other fluids.
7. Use only Iron, Stainless Steel and Aluminium with SS Cladding Vessels for cooking.
8. Pay attention to foods being fried at high/medium temperatures & at the time of milk boiling.
9. **Always heat oil slowly, and watch as it boils before deep frying.**
10. After cooking press "OFF" button to switch off INDI COOK, Wait for minimum 3 minute and allow the INDI COOK to cool down. Then switch "OFF" from wall socket.
11. Unplug the Power Cord from the socket after cooking, while cleaning and when not in use.

Don't s

1. Do not place the INDI COOK too close to the wall and other large objects and on metal platforms & Do not Plug in 6 Amps Plug Socket.
2. Do not touch the cooking zone while cooking or immediately after removing the Vessel, to avoid injuries.
3. Do not use the INDI COOK and other large power electric appliances from the same power socket simultaneously.
4. Do not bring any electric, electronic gadgets and canned foods near the INDI COOK. Do not heat canned food before opening cover to avoid danger of explosion due to heating expansion.
5. Do not keep cloth, paper or any flammable materials near INDI COOK.
6. **Do not heat or leave Empty Vessel on INDI COOK. The vessel will deform due to intense heat.**
7. Do not move the INDI COOK along with the Vessel, while and immediately after cooking.
8. Do not handle the Power Cord and Plug with wet hands.
9. **Do not clean the INDI COOK immediately with water after cooking, as the Glass Top may crack.**
10. Do not use the INDI COOK for commercial purposes, as it is designed for domestic use only.
11. **Do not use the INDI COOK if any damage like cut, crack, burn, etc. is found on Power Cord / Plug / Glass Top.**
12. **Do not unplug or switch off the main power switch for a minimum of 3 minutes after cooking. Switching off immediately**

Do's

12. Avoid keeping metallic objects such as knives, forks, spoons and lid should not be placed on the hotplate since they can get hot.

Don't s

after cooking will cause the INDI COOK to overheat and malfunction.

13. This appliances 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 appliances by a person responsible for their safety.
14. This appliances 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 appliances by a person responsible for their safety.

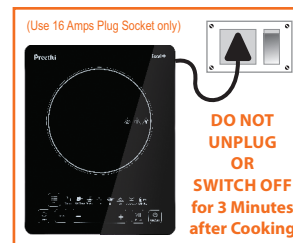
- If the supply cord is damage, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

CAUTION



- This appliance is designed for use only with wiring of minimum 1.5 sq.mm. as it draws up to 2100 Watts of power on the high heat setting. Use of improper wiring will cause the fuse in the main supply to fail.
- Do not use any other Vessel then specified.
- While Cooking & Removing Vessel, ensure that the Vessel does not make contact with the Plastic parts. The heat from the Vessel will cause the Plastic parts to deform and lead to malfunction of the INDI COOK.

WARNING : If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



Caution: Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

Troubleshooting

Symptom	Reason	Action
No beep after power is switched on.	The Power Cord is not properly plugged.	Plug the Power Cord into the power socket properly.
No display on the Display Panel.		
INDI COOK stops working after successive short beeps.	Vessel material or size is not suitable.	Ensure the Vessel is made of Steel or Iron or Aluminium with SS Cladding base and has a base diameter larger than 12 cm.
	Vessel is not placed in the center of the Glass Top.	Place the Vessel in the centre circle of the Glass Top.
The heating stops abruptly when cooking.	Vessel temperature is very high.	Wait till the Vessel cools down.
	Once the set temperature is reached, the Thermostat will switch OFF the power.	If required, reset the temperature and start cooking.
Vessel does not heat up to the required temperature.	The bottom of the Vessel is not flat.	Use flat bottom Vessel only.
Displays failure code is E3,E6 or EA.	Very high internal temperature or over Glass Top.	Switch off the INDI COOK. Switch on, after the INDI COOK cools down.

Troubleshooting

Symptom	Reason	Action
Displays failure code is E1, E2, E4, E5, Eb	Internal failure.	Contact Customer Care.

If the Cooktop is not heating or the Buttons are non-responsive then contact our Customer Care Centre immediately for support.

Technical Specifications

Model	Trendy+	Excel+	Sleek	Sleek Blu	Curve	Ellipse
Rated Power (W)	1600	1600	1900	1900	2000	2000
Heating diameter (cm)	195	195	205	205	210	260
Power Adjustment (W)	120 - 1600	120 - 1600	120 - 1900	120 - 1900	120 - 2000	120 - 2000
Product Size (cm)	35 x 27x 6.4	35 x 28 x 6.0	37 x 30 x 4.5	37 x 30 x 4.5	38 x 29.5 x 6.0	36 x 31.5 x 7.2
Power Cord length (cm)	128	132	134	134	127	125
Gross Weight (kg)	2.5	2.6	2.8	2.8	2.5	2.5
Min. side space (cm)	12	12	12	12	12	12
Carton Size (cm)	38.3 x 32 x 10.5	40.7 x 33.5 x 10.8	41.5 x 34 x 10	41.5 x 34 x 10	45.5 x 36.5 x 12.8	42.5 x 37.0 x 13.5

Voltage: 230 V ~ 50 Hz ■ 1 Year Warranty

In pursuance of our policy of continuous product improvement, specifications are subject to change without notice.

Preethi

INDI COOK

Induction Cooktop IC 116/117/118/119/120/121

WARRANTY CARD

Date Sold:SI. No:

Purchaser's Name & Address:

Dealer's Name & Address:

Signature:

Stamp:

TERMS & CONDITIONS OF WARRANTY AND SERVICE POLICY

1. Retain the original sale bill and the Warranty Card, which should be shown to our Service Personnel for Scrutiny while sending your Induction Cooktop for service to our Authorised Service Centre.
2. The Warranty does not cover damage to the Induction Cooktop due to mishandling, negligence, breakage or cracking of plastic parts or ceramic plate.
3. If the Induction Cooktop is tampered or opened by any unauthorised person, the Warranty is void.
4. All repairs within the 1 year Warranty period (arising from manufacturing defects) will be done 'Free of Charge'. Our Customer Care Centres will not charge you for components or labour.
5. **Free service and replacement under Warranty does not affect the expiry date of the Warranty.**
6. For repairs after the expiry of the Warranty period, our Customer Care Centre will levy a nominal charge on components replaced. There is no labour charge and service is free.
7. The Warranty is valid only in the country of purchase.
8. Defective components which are exchanged both under 'Chargeable' & 'Free of charge' basis, become the property of the Company.
9. All our Customer Care Centres display a list showing the MAXIMUM RETAIL PRICE of all Induction Cooktop spares.
- 10 **Warranty is void if the Induction Cooktop is used for any purpose other than domestic use.**

Preethi

INDI COOK

Induction Cooktop IC 116/117/118/119/120/121

YOUR COMMENTS on the performance of your Induction Cooktop and suggestions for product improvement. IN CASE OF COMPLAINTS write to us directly or call Tel. No.: 91-44-2432 8822 (Chennai).

.....

.....

.....

.....

.....

Sender's Name & Address (in BLOCK LETTERS):

.....

.....

.....

Preethi

INDI COOK

Induction Cooktop IC 116/117/118/119/120/121

SALE DETAILS

Date Sold: SI.No:

Purchaser's Name & Address(in BLOCK LETTERS):.....

.....

.....

.....

(To be returned to us through our dealer)

BUSINESS REPLY CARD

Permit No.
BRP/58
Teynampet.

No postage
Stamp
necessary
if posted
in India

Preethi Kitchen Appliances Pvt. Ltd.

Corporate Office : Futura Tech Park, Q4 , 4th Floor, Block B

#334, OMR,Sholinganallur,Chennai - 600119.

Ph : 044-24501042 / 24501044 / 24507045

Dealer's Name & Address:

Signature:

Stamp:

Designation:

[illegible]

To be retained by customer

CUSTOMER CARE CENTRES

Tamilnadu

Avadi - 26555387 cccavadi@preethi.in
Kellys - 25321338 / 26420318 cckellys@preethi.in
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