

AMC Cookware offers the finest quality cookware that enables healthy cooking for your family's well-being – **for life.**

FLUX

AMC INDUCTION COOKER

PRODUCT INFORMATION

Product Code
43405
Use
Induction



COOKWARE
FOR LIFE

Read all the instructions in this leaflet carefully, including all the safety precautions, before using your AMC Flux for the first time.

INTRODUCTION

Congratulations on your purchase of the AMC Flux, AMC's very own induction hob. We trust that you will enjoy using your new induction hob and all the benefits that induction cooking provides.

What is an induction hob?

An induction hob uses electro-magnetic energy to transfer heat directly to the cookware in contact with its surface. This is an entirely different heating process compared to conventional gas and electrical stovetops, where heat is generated on the surface and transferred to the cookware. The surface of an induction hob does not generate heat during the cooking process. After cooking, the surface will be hot due to residual heat from the cookware on it, so please do not touch after cooking.

What are the benefits of induction cooking?

- Faster cooking** : Instant heat is transferred directly to the cookware surface, taking less time to heat and reducing your cooking time.
- Safety in your home** : Induction cookers have no open flame or heated surface and are therefore far safer for the home, and little curious hands.
- Easy to clean** : With only a flat surface to wipe, cleaning is a breeze and can be done quickly.
- Heats your cookware, not your kitchen** : Kitchens are notoriously hot environments when there's lots of cooking on the go. With induction cooking only your cookware is heated, keeping your kitchen cool.

And, as the AMC Flux is light and easy to carry, you can take it with you when a stovetop is needed outside your home, or use it as a warming tray in the living room or as an extra hob in the kitchen when needed.

What cookware can I use on the AMC Flux?

Induction cooking only works with cookware that has magnetic properties, and the New Generation and Gourmet ranges of AMC cookware (sold since April 2009) is 100% compatible on induction stovetops and your AMC Flux. This range has an "i" stamped on the base of each item of cookware, indicating that it is induction friendly. If you invested in AMC prior to 2009, your cookware will not be induction friendly.

Any other magnetic stainless steel, cast iron or enamelled iron flat bottom pots should also work on your AMC Flux. Cookware manufactured from heat resistant glass, aluminium, copper or ceramic material as well as pots with a rounded base will not work on an induction hob. Very small pots, those with a diameter less than 12 cm cannot be used on the AMC Flux.



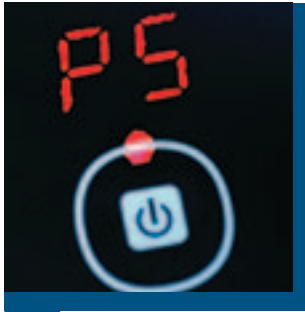
Features

The AMC Flux is very easy to use. It has a simple control panel and a clear display to assist you. You can change the heat settings with a touch of a button. You can also set a certain amount of time with the timer button that you would like to cook your food for. It will then automatically switch off once this time has elapsed. You are able to lock the screen to prevent children from playing with the touch buttons or yourself accidentally changing the heat setting. The flat design, high grade ceramic plate is also easy to clean.



Technical specifications

The AMC Flux will generate power up to 2000 Watts, and the heat settings range between 60°C - 240°C. They are as follows:



*Example of display showing setting 'P5'

SETTING	TEMPERATURE	WATT
P1	60°C	300
P2	70°C	450
P3	80°C	600
P4	120°C	800
P5	140°C	1000
P6	160°C	1400
P7	200°C	1600
P8	220°C	1800
P9	240°C	2000

HOW TO USE

The basics of cooking the AMC Way, using medium to low temperatures, must preferably still be applied when cooking with AMC on your Flux. To do this, place the cookware on the cooking surface of the hob. Ensure the Flux is plugged in to a wall socket and that there is a minimum of 12 cm open space around the hob. Then turn the power on with the power button. The display should show the temperature setting P5. This is a good medium temperature setting. If you need a higher or lower heat setting, adjust with the temperature control keys by pressing the power up or power down keys.

Remember that induction heating will take place faster than heating from a conventional stovetop. Don't leave your cookware unattended when preheating.

After starting the cooking, reduce your heat when needed. P2 is a good low setting. If the gold indicator on the Visiotherm® continues past the 2 o'clock area, reduce the heat further to P1 until your food is cooked through.

Don't leave hot cookware on the Flux after you have finished cooking and switched the hob off. This may damage the Flux and could cause brown marks to appear on the surface. Also never cook on excessive heat for a long period of time on the Flux. This could cause the plastic moulding around the edge of the Flux to push out of the frame and could also leave marks on the surface of the Flux.

Timer: If you wish to use the timer, touch the timer button and set the period by touching the + or - buttons until the period is displayed – e.g. 30 minutes. The cooker will then switch off after 30 minutes.

Lock: Touch the lock button to lock the control panel to safeguard against accidental changes. Touch again to unlock.

CLEANING

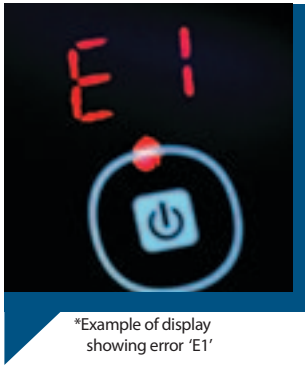
Remove the plug from the wall socket before cleaning the AMC Flux. Once cool, wipe the ceramic plate with a wet cloth. Or wipe it down with special ceramic surface hob cleaners (available in supermarkets) and clean off with a moist cloth before drying. Never immerse the Flux in water or spray water directly onto its surface. Clean dirt or dust away from the air inlet and outlet with a cotton swab.

Also ensure that the working surface is clean to avoid trapping dirt or insects in the fan, which could cause malfunction. It's normal that a yellowish colour can coat the ceramic plate after some time, this will not affect the operating function. The special ceramic plate cleaners could remove this.



TROUBLE SHOOTING GUIDE

The AMC Flux will detect if there is a fault and display this on screen as an error code.



*Example of display showing error 'E1'

SCREEN DISPLAY	FAULT DETECTED
E0	Main PCB at fault
E1	No cookware on surface, or cookware not suitable for induction
E2	Supply voltage too low
E3	Supply voltage too high
E4	Heat sensor faulty
E5	IC on PCB error
E6	Over current protection
E7	IGBT error
E8	Surface over heated
E9	IGBT over heated

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FLUX

There will be a slight noise when certain cookware is used on the AMC Flux - this is due to metal expansion and is entirely safe and normal. The fan inside the hob is also running when the AMC Flux is in use, to ensure dissipation of heat. This sound will continue during operation and may remain for a while after the Flux has been turned off. Wait for the fan to stop before unplugging the power cord from the wall socket. If you do not hear the fan while the AMC Flux is on, there is a fault. Please return for repair within the one year guarantee period.

IMPORTANT SAFETY PRECAUTIONS

- 1. Always ensure that there is a minimum open, clean space of 12 cm around the AMC Flux when in use. There must also be an open space of 1 meter above the hob for correct ventilation.**
- 2. The AMC Flux can carry a maximum weight of 20 kgs, this includes the weight of the cookware and not ingredients alone.**
3. Although the surface of the hob is not heated during cooking, residual heat from the cookware on the hob will leave the surface hot immediately after cooking. Do not attempt to touch the hot surface and allow it to cool first before cleaning.
- 4. Always place the AMC Flux on a flat surface for cooking. Do not cover the surface with a table cloth or plastic sheet.**
5. Never pour or spray water directly on the AMC Flux or immerse it in water in an effort to clean it. Never place it in a dishwasher. Always use a damp cloth, and only when the unit has cooled down.
6. Do not operate the AMC Flux with wet hands, on a wet surface or in a damp environment.
7. Never operate your AMC Flux on a hot surface or stove or near an open flame.
8. Always unplug your AMC Flux after use, doing so only after the fan in the AMC Flux has stopped running.

9. Do not use the AMC Flux if the plug does not fit securely in the wall socket.
10. Always use a single power socket that can withstand 220V-50Hz 10A. Do not use with an extension cord.
11. Never insert anything into the air inlet or outlets.
12. Do not use your AMC Flux if the power cord is broken or damaged in any way, and do not bend it sharply as it could damage the inner copper wire.
13. Do not replace the power cord if damaged. It may only be replaced by the manufacturer, service agent or similarly qualified person in order to avoid a hazard.
14. Do not tamper with, modify or attempt to fix your AMC Flux yourself while it is covered by the one year guarantee. It must always be serviced by trained personnel.
15. Never place a flammable object between the cookware on the Flux and the ceramic surface.
16. Never place any metal items such as kitchen utensils, pan lid, foil etc on the surface of the hob. This could activate the inductive current.
17. Never use tin foil on the inside base of a cooking unit while operating on the Flux.
18. 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 the use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. **WARNING** – if the ceramic plate is broken or cracked switch off and unplug the Flux to avoid the possibility of electric shock.
- 21. Never leave the appliance unsupervised when in use.**
- 22. Only use the AMC Flux for domestic purposes and in the manner intended as indicated in this leaflet.**
23. Do not operate the AMC Flux on a metal table or surface.
- 24. Never overheat the cookware on the hob as this could damage your AMC Flux, and will result in it cutting out until it has cooled down again.**
25. Never move the AMC Flux during cooking or attempt to move it with cookware on top of the surface.
26. Do not operate the AMC Flux by means of an external timer or a separate remote-control system.
27. Do not operate the AMC Flux if it is cracked or damaged in any way.

GUARANTEE

The AMC Flux is covered by a one year guarantee. It is a condition of this guarantee that you read and follow all the operating instructions in this leaflet. Not only will this ensure satisfying cooking results, but it will also make your guarantee effective. AMC Cookware assumes no responsibility for any loss or any claims resulting from non observance of operating instructions in this manual. AMC Cookware assumes no responsibility for any loss, or any claims by 3rd parties that may arise from the use of this induction cooker.

This guarantee does not cover abuse and damage caused to the Flux through overheating, dropping heavy items on the induction cooker, placing overweight items on the Flux or dropping the Flux.



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