



DOUBLE-O
Dual-zone Induction Hotplate

PIH-2800-BK

#FeastWithKITH

In the bottom right corner of the orange section, there are several overlapping, semi-transparent geometric shapes in shades of orange and yellow, including a large fan-like shape and several rectangular blocks.

Welcome to KITH.

Thank you for entrusting us with your choice of innovative home products, designed to elevate ordinary moments into extraordinary ones. We hope this product brings you countless moments of happiness, fostering connections with family and friends, and making your life truly special.



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INTRODUCTION

We extend our heartfelt gratitude for choosing KITH. Your support means the world to us. A big Thank You from the entire team!

KITH Double-O Dualzone Induction Hotplate, a versatile and space-saving solution for modern kitchens. Featuring dual independent cooking zones, precise temperature control, and a sleek ceramic glass surface, this compact induction cooker is perfect for simultaneous cooking with different pots. Its portable design, safety features like auto shut-off and pot detection, and eco-friendly, toxin-free coating make it ideal for any cooking task while ensuring safety and convenience. Whether you're grilling, simmering, or sautéing, the Double-O adapts to your needs effortlessly.

To ensure you receive full support and benefits from KITH, we encourage you to register your product:

1. If you made your purchase from Casa e-Shop (shop.casa.sg), your warranty is automatically activated, and there's no need to register separately.
2. For purchases made from other retailers, registering your product is easy. Visit shop.casa.sg/E-Warranty or scan the QR Code below to access the registration page. By registering your product, you'll have access to our warranty services and stay updated on any product-related information or offers.



IMPORTANT

Please read this important information carefully before using the appliance and save it for future reference.

DANGER:

- Before using the product, ensure that the power supply voltage matches the rated voltage of the appliance.
- Do not immerse the appliance in water or other liquids, to avoid electric shock.
- Do not insert foreign objects into any openings of the appliance to avoid electric shock or malfunction.
- Do not disassemble the appliance yourself to avoid accidents or further damage.
- If the appliance malfunctions or is damaged, stop using it immediately and contact the after-sales service center. For examination or repair, always take the appliance to a service center authorized by KITH. Do not attempt to repair the appliance yourself, as it will void the guarantee.

WARNING:

- The product is intended for use with the provided plug only. Use with any other plug may cause electric shock or injury.
- If the supply cord is damaged, it must be replaced by KITH, its service agent, or similarly qualified persons to avoid hazards.
- Only connect the appliance to an earthed wall socket and ensure that the plug is inserted properly.
- Always place and use the appliance on a dry, stable, level, and horizontal surface, ensuring it is more than 10 cm away from any background surfaces.
- Do not cover the exhaust vent during operation, as this can cause danger
- Do not cook with an empty pot, as this

- may cause malfunction or danger.
- Ensure that your hands are dry before operating the plug or switches, to prevent electric shock.
 - Do not use the appliance in humid environments such as bathrooms, as it may cause electrical leakage.
 - Do not use the appliance near flammable materials, explosive materials, or corrosive gases. If you need to move the product during operation, please handle it with care to avoid spills, burns, or other dangers.
 - This appliance is not intended to be operated using an external timer or a separate remote-control system.
 - The accessible surfaces may become hot during use.
 - Do not touch the heating surface or other high-temperature parts directly during or after use to avoid burns.
 - The pan can become hot during and after use, so handle them with care.
 - Do not place paper or cloth under the bottom of the pan to prevent the risk of fire.
 - When the appliance is working, do not leave it unattended. Ensure that children are supervised to prevent accidents. The heating function should not be left unattended.
 - This appliance can be used by children aged 12 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, provided they have been given supervision or instruction on using the appliance safely and understand the hazards involved.
 - Children should not play with the appliance. Cleaning and user maintenance should not be done by children unless they are older than 12 and supervised.
 - Keep the appliance and its cord out of

- the reach of children under 12 years.
- Always unplug the appliance after use, and allow it to cool down for approximately 30 minutes before handling or cleaning it.

IMPORTANT

If you see "H" on the *digital display*, the *ceramic glass* surface is still hot after cooking. Avoid touching to prevent burns.

If you hear:

- Crack noise: Cookware is made of different materials (sandwich construction).
- Whistle sound: High power levels with cookware made of different materials (sandwich construction).
- Humming: Using high power levels
- Clicking: Electric switching is occurring.
- Hissing/Buzzing: Fan operation.

These sounds are common in countertop induction cookers and do not indicate any defects. If you're unfamiliar with induction units, compare the operating sounds of a demonstration model at your retailer.

CAUTION

- This appliance is intended for normal household use only.
- For commercial usage, please contact KITH for special arrangement.
- Always disconnect the appliance from the power supply if you are leaving it unattended or before assembling, disassembling, storing, or cleaning it.
- Using the appliance improperly, for professional or semi-professional purposes, or not following the instructions in the user manual will render the guarantee invalid, and KITH will not be liable for any damage caused.

PRODUCT OVERVIEW

General Description Device

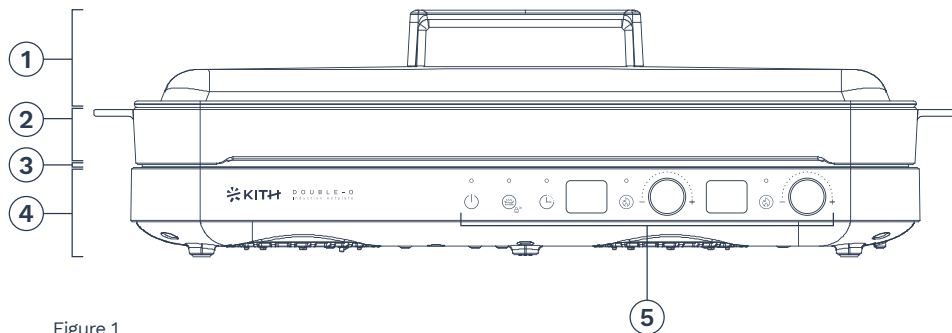


Figure 1

Control Panel

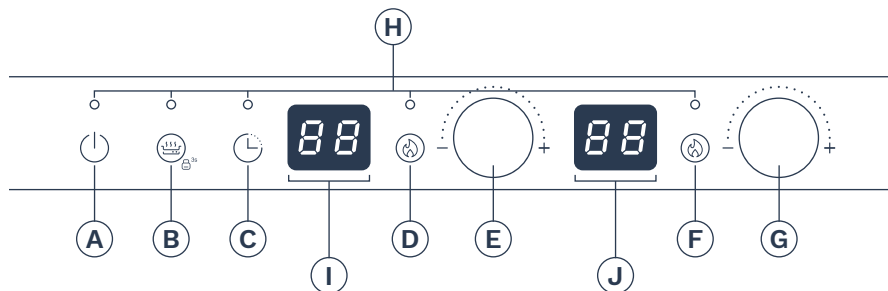


Figure 2

1. Metal Lid
2. Nonstick Grilling Hotplate
3. Ceramic Glass
4. Double-O IH¹ Cooker
5. Control Panel

- A. On/Off Button
- B. Synchr-O Mode Button
- C. Timer Button
- D. Power/Temp. Mode Button (Left)
- E. Temp. Control Rotary Knob (Left)
- F. Power/Temp. Mode Button (Right)
- G. Temp. Control Rotary Knob (Right)
- H. Indicator Lights
- I. Digital Display (Left)
- J. Digital Display (Right)

Technical Specifications

DOUBLE-O

Model	PIH-2800-BK
Product	Dual-zone Induction Hotplate
Rated Power	2800W
Rated Frequency	50/60Hz
Voltage	220-240V
Product Dimension	(Overall) W505 x H145 x D244mm (Main Body Only) W464 x H58 x D244mm
Net Weight	5.8 kg (including Grilling Hotplate and Metal Lid)
Gross Weight	6.3 kg

What is included

1. Double-O IH Cooker x 1
2. Grilling Hotplate x 1
3. Metal Lid x 1
4. User Manual x 1

¹ "IH" stands for "Induction Heating".

² The temperatures listed in the settings guide are estimates. Actual temperatures may vary.

The images shown are for illustration purposes only and may not be an exact representation of the product

TEMPERATURE SETTINGS

Grill Mode

Temperature (°C) ²	
C1	120
C2	140
C3	160
C4	180
C5	210

Power Setting Mode

Power (W)			
Left Zone		Right Zone	
P1	200	P1	200
P2	400	P2	400
P3	600	P3	600
P4	800	P4	800
P5	1000	P5	1000
P6	1200	P6	1300
P7	1500		

Temperature Setting Mode

Temperature (°C) ²			
Left Zone		Right Zone	
C1	60	C1	60
C2	80	C2	80
C3	100	C3	100
C4	120	C4	120
C5	140	C5	140
C6	160	C6	160
C7	180	C7	180
C8	200	C8	200
C9	220	C9	220

USING THE PRODUCT

Before The First Use

1. Remove all packing material
2. Thoroughly clean the appliance before first use, as indicated in the **Cleaning & Maintenance** (refer to Page 12).

Operating The Product

Power On Mode

1. Plug in the AC cord. The buzzer will alert, and all LEDs and *digital displays* will flash for 1 second.
2. The *digital displays* shows "C", indicating that the machine has powered on.

Standby Mode

1. In power-on mode, press the "On/Off" button to enter standby mode
2. The *digital displays* show "ON", indicating that the machine is standing by.
3. The fan will start working after entering standby mode.
4. Select the desired mode to cook.

Note: The machine will shut down if no function is selected within 30 seconds in standby mode.

Synchr-O Mode (Synchronised Temp. Mode with Grilling Hotplate)

1. In standby mode, press the "Synchr-O" button to enter Grill function mode. Adjust the temperature by rotating any *Rotary Knob*: increase by rotating clockwise and decrease by rotating counterclockwise.
2. The temperature setting levels for Grill function range from C1 to C5, with a default setting of C4 (180°C).
3. The left and right zones will work synchronously at the same level to maintain a consistent grilling temperature.
4. Press the "Synchr-O" button again to cancel the Grill function mode and

shut down the machine.

Note: The fan will continue to work for 2 minutes to dissipate the heat after cooking is finished. Do not panic when hearing the fan's sound.

Power Setting Mode

1. In standby mode, press the left (or right) "Power/Temp. Mode" button to enter Power setting mode. Use the *Left Rotary Knob* to adjust the power level of the left zone (default is P6, 1200W), and use the *Right Rotary Knob* to adjust the power level of the right zone (default is P5, 1000W). Increase power by rotating clockwise and decrease by rotating counterclockwise.

Note: The fan will continue to work for 2 minutes to dissipate the heat after cooking is finished. Do not panic when hearing the fan's sound.

Temperature Setting Mode

1. In standby mode, press the left (or right) "Power/Temp. Mode" button twice to enter Temperature setting mode. Use the *Left Rotary Knob* to adjust the temperature level of the left zone (default is C5, 140°C) and the *Right Rotary Knob* to adjust the temperature level of the right zone (default is C5, 140°C). Increase temperature by rotating clockwise and decrease by rotating counterclockwise.

Note: The fan will continue to work for 2 minutes to dissipate the heat after cooking is finished. Do not panic when hearing the fan's sound.

Lock Mode

1. In any function mode, long press the "Synchr-O" button for 3 seconds; to enter Lock mode.
2. The *digital displays* show "L". In Lock

mode, no operation is responded to except the "On/Off" button.

3. To unlock, press the "Synchr-O" button for 3 seconds; the machine will unlock and return to the previous status.

Timer Mode

1. In any cooking mode, press the "Timer" button. The corresponding timer will show on the active cooking zone.
2. The *digital display* of the active cooking zone will show "30" blinking, indicating a 30-minute countdown timer. Use the *rotary knob* "-" or "+" to adjust the timer, adding 1 minute each time by rotating clockwise up to a maximum of 99 minutes, or subtracting 1 minute each time by rotating counterclockwise down to a minimum of 1 minute. After 5 seconds without any change, the machine will confirm the selection, the *digital display* will stop blinking, and the countdown will begin. When the countdown ends, the machine will enter standby mode.
3. In Timer working mode, press the "Timer" button again, and the *digital display* will show the remaining time blinking, ready to be adjusted again.
4. To cancel the timer in Timer working mode, long press the "Timer" button for 3 seconds.

COOKWARE FOR INDUCTION COOKING

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol "☐☐☐" on the packaging or at the bottom of the pan.
- Cookware made from the following materials is not suitable:

Pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

- To check if the cookware is suitable for induction:
 1. Use a magnet. Place the magnet at the bottom of the base; if the magnet sticks, the cookware is suitable.
 2. If you do not have a magnet, put some water in the cookware you want to check and place it on the cooking zone. Follow the steps under '**Operating The Product**'. If the "E0" code does not appear on the *digital display* and the water is heating, the pan is suitable.
- The cooking zone will not operate if the cookware diameter is too small (the "E0" code will appear on the digital display). Follow the recommended cookware bottom diameter for the effective magnetic base, as given in the table below, to correctly use the cooking zone.

Pan/Pot Bottom Diameter (mm)	
Minimum	Maximum
120mm	260mm

- Use only pans with flat bottom. Do not use cookware with jagged edges or a curved base.
- Ensure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone.
- Always lift pans off the *ceramic glass* plate—do not slide, as this may scratch the glass.

Important: Different sizes of pans can cause different heat up times. Heavy pans store more heat than the light pans but take more time to heat up.

TROUBLESHOOTING

Issue	Check Points	Solution
No response after connecting the power and pressing the power button.	Is the electricity supply active?	Ensure the power supply is on and try again.
	Is the plug firmly connected?	Make sure the plug is securely connected to the outlet.
	Is the fuse blown / turned brown?	Replace the fuse if necessary. If the issue persists, contact the Service Center for assistance.
Heating is interrupted during normal use and a "Beep" is heard.	Is incompatible cookware or no cookware used?	Use compatible cookware for the induction cooker.
	Is the cookware not properly centered on the heating zone?	Center the cookware on the heating zone for optimal performance.
	Is the cookware being removed frequently during heating?	Avoid removing cookware during heating to maintain consistent operation.
No operation during use.	Is the cookware empty?	Ensure the cookware contains food or liquid.
	Are the air intake or exhaust vents blocked?	Wipe clean the air intake/ exhaust vent to allow proper ventilation. Let the appliance cool down before using again.
	Is the appliance working for over 2 hours without user input?	Reset the cooking modes or use the timer mode to prevent extended operation without supervision.

ERROR CODES

When the appliance experiences unsuitable operations, the appliance stops functioning and exhibits relevant codes on the *digital display*. This is meant only for the protection of the appliance and guidance to you.

Error Code	Reason	Solution(s)
E0	Without cookware or incompatible cookware used	Place a suitable cookware within the heating zone on the hob.
E1	IGBT sensor open circuit/short circuit	Contact the service center for device repair.
E2	Internal overheat	Check if the air outlet is blocked and wait for the cooker to cool down. If the issue persists, contact the service center.
E3/E4	Over-voltage (270V) / Under-voltage (90V)	Ensure the appliance is connected to a properly installed mains power socket with 220-240V~50/60Hz.
E5	Top plate sensor open/short circuit	Contact the service center for device repair.
E6	Top plate overheats	Disconnect the plug from the mains power socket and wait for the appliance to cool down.

CLEANING & MAINTENANCE

Clean the appliance after each use. Always use cookware with a clean bottom.

Important: Scratches or dark stains on the ceramic glass have no effect on how the appliance operates.

Before Cleaning:

1. Unplug the appliance from the power source.
2. Allow the appliance to cool down sufficiently before the cleaning process.

During Cleaning:

- **Metal Lid:**
Lift the *metal lid* upwards to remove it. Wash it with dishwashing liquid and a soft, non-abrasive sponge, or place it in the dishwasher.
- **Nonstick Grilling Hotplate:**
Lift the *grilling hotplate* upwards to remove it. Wash it with dishwashing liquid and a soft, non-abrasive sponge, or place it in the dishwasher.
- **Control Panel:**
Wipe it with a warm damp cloth.
- **Base:**
Wipe down the body with a warm damp cloth.
- **Ceramic Glass:**
Remove immediately: Melted plastic, plastic foil, and food with sugar. If not, the residue can cause damage to the appliance. Use a cooktop scraper specially designed for use on *ceramic glass*. Place the scraper on the glass surface at an acute angle and move the blade across the surface.
- **Minimal Deposit:** If the deposit is minimal, simply wipe off with a dry cloth.
- **Moderate Deposit:** If the deposit is more significant, clean off with a

moist, soapy sponge and rinse off

- **Stubborn Deposit:** If the deposit does not clean off with any of the above methods, use a razor blade scraper specially designed for *ceramic glass* cooktops.
- **Very Stubborn Deposit:** If the deposit does not clean off easily, use a non-abrasive scratch pad and a specially adapted *ceramic glass* cleaning product.

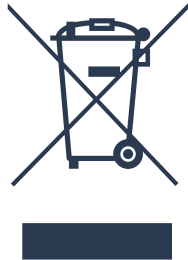
After Cleaning:

- Apply a *ceramic glass* cooktop conditioner to protect the cooktop surface against future stains. Finish with a dry cloth or equivalent.

Storage:

- Make sure all parts are clean and dry before storing the appliance.

ENVIRONMENT



Disposal Instructions

- Please ensure that this appliance is disposed of correctly at the end of its lifespan.
- This product shall not be disposed of with normal household waste.
- Follow your country's rules for the separate collection of electrical and electronic products.
- The material used to package this appliance is recyclable.

As a responsible company, we are committed to environmental sustainability.

Correct disposal helps prevent negative consequences for the environment and human health.

Let's work together to protect our environment for generations to come.

CUSTOMER CARE

When in doubt, please feel free to reach out to us.

For Customer Care, please contact:

Contact: +65 9842 6322

Email: kith@casa.com.sg

For After-sales Service [Singapore], please contact:

Casa (S) Pte Ltd

15 Kian Teck Crescent, Singapore 628884

WhatsApp: +65 9747 8743

Fax: +65 6898 0510

Email: service@casa.com.sg

For After-sales Service

[International], please contact:

Contact: +65 9842 6322

Email: kith@casa.com.sg

KITH by Casa

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Instruction Manual

