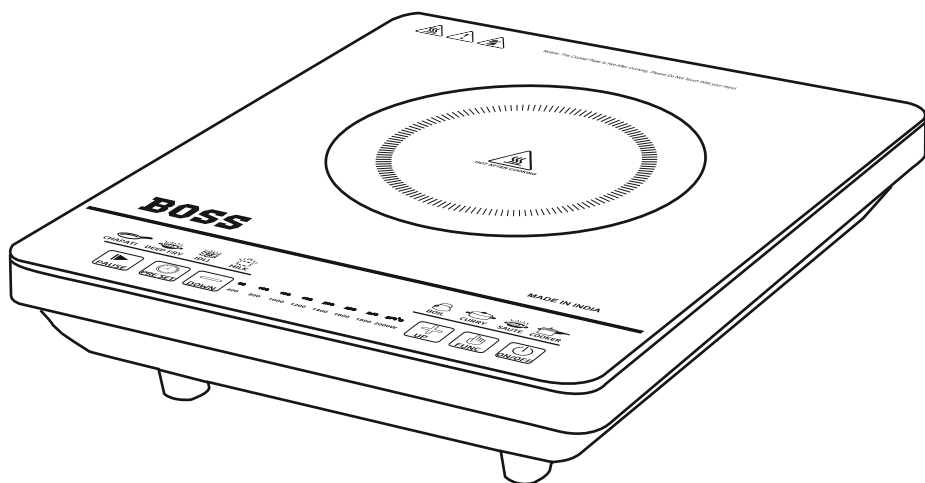


BOSS®

Chefmax

B-537

**2000
WATT**



1 YEAR
WARRANTY
ON PRODUCT

6 MONTHS
EXTENDED
WARRANTY
ON REGISTRATION

INSTRUCTION MANUAL

Please read all instructions carefully before using • T & C Apply*

Dear Customer,

Thank you for starting this journey with BOSS. As a brand, BOSS was never just about technology, but about the meaning that technology adds to your lives. Our products are designed around you so that you may be able to live a fuller and more empowered life. We hope you have a truly rewarding experience with BOSS.

Your inputs and feedback are valuable to us, given we are on a quest of making life better for our family members spread all over the country.

Cheers!

BOSS®

PRODUCT FEATURES

Features	Induction Stove Mode(s) B-537
Cool Touch Surface	✓
Auto-Shut off	✓
Indian Cooking Menu's	8
Polished Glass	✓
Aluminum Wire	✓
Auto Pan Detection	✓
Manual Timer	✓
Fast Heating	✓
Manual Pre-Set	✓
Temperature Range: 80°C - 270 °C	✓

TECHNICAL SPECIFICATIONS

Parameters	Induction Stove Mode(s) B-537
Rated Voltage & Frequency (VAC/Hz)	230/50
Current (Amps)	8.0
Power Consumption (Watts)	2000



Given technical details are for information only, do not try to service your Induction Stove by yourself, until & unless you are instructed or trained doing so.

INSTRUCTION SYMBOLS

Meaning of Safety Instruction Symbols



Prohibition Symbol

This symbol indicates prohibited matter and those behaviours are forbidden. Non-compliance with the instructions may result in product damages or endanger the personal safety of the users



Warning Symbol

Behaviour must be strictly executed in line with the operation requirements. Non-compliance with the instructions may result in product damages or endanger the personal safety of the users.



Note Symbol

This symbol indicates matter to pay attention to and these behaviours shall be specially noted. Due precautions are needed or minor or moderate injuries or damages of the product will be caused.



Caution Symbol

This symbol indicates matter where specific cautions to be kept in mind and those points shall be specially noted.

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KNOW YOUR PRODUCT

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SAFETY INSTRUCTIONS



For your safety the information in this manual must be followed to minimize the risk of fire or explosion, electric shock or to prevent property damage, personal injury or loss of life.

- Before using the appliance, check for any damage. If there is any damage, do not use the appliance and immediately contact Retailer/ Shopkeeper.
- Do not operate the appliance with a damaged cord/ plug or is dropped and damaged in any manner. If the product requires attention within the Warranty period, call the Customer Care number.
- To protect against fire, electric shock or injury, do not place cord, plug or appliance in water or any other liquid.
- Do not let Cord hang over edge of table or touch hot surfaces.
- Do not place the appliance on or near a hot Gas/ Electric Burner/ in a Microwave/Heated Oven.
- Do not install the product in an area prone to combustible gas leaks, grease or metal dust.
- This appliance is not intended to be used by the people including children with reduced physical, sensory or mental capabilities or a lack of experience and knowledge unless they have been given supervision or instructions concerning the use of appliance by a person responsible for their safety.
- To protect against electric shock, always unplug from Outlet when not in use and before cleaning. To disconnect, remove the plug from Outlet. Do not yank on Cord as it may damage Cord and eventually cause electric shock.
- To avoid burns/cuts/risk of personal injury, use extreme caution while handling the appliance.
- Do not use for other than intended use. This appliance is intended for household use only, not for Commercial or Industrial use. Use for anything other than intended will void the Warrant.
- To avoid an electrical overload, do not operate another high-wattage appliance on the same power socket.
- The use of an accessory attachment not approved by the manufacturer may result in fire, electric shock or injury.
- Avoid contact with pets, plants and insects when the appliance is in operation.

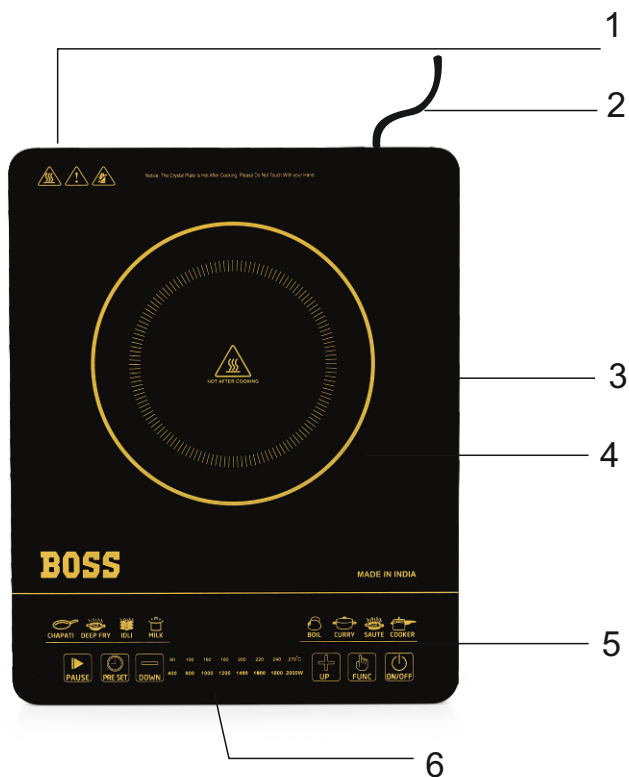
WARNING

- Do not keep the unit on an unstable surface when it is in use.
- Do not move the unit when a pot/pan is on it.
- Avoid contact with pets, plants and insects when the appliance is in operation.
- Ensure that the Induction Pan is kept away from children's reach.
- Ensure that the proper fitment of body on the base before operating.
- Do not install the product where it is exposed to direct Sunlight and in a place where flammable substances like Gasoline, Propane, Paint Thinner, etc. are stored.
- Do not install the product in an area prone to combustible gas leaks, grease, or metal dust.



Electric Shock Hazard - If the supply Cord is damaged DO NOT USE. Any repairs to the product must be carried out by qualified electrical person only or the product must be disposed.

KNOW YOUR PRODUCT



1. Air Vent
2. Power Cord
3. Crystal Plate
4. Cooking Area
5. Control Panel
6. 7 Segment Display

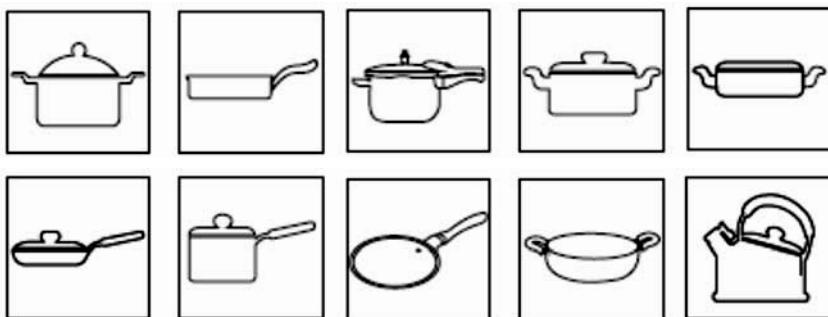


The picture is for reference only, please refer to the real product as standard. Attachments & accessories may vary depending upon model you have purchased.

USAGE INSTRUCTIONS

• Before First Use

- Remove the packing materials from the Induction Stove
- Place the appliance on a dry, stable and levelled surface.
- Make sure there is at least 10cm free space around the appliance to prevent overheating.
- Always place for Cookware on the cooking zone during cooking.
- Make sure you use Cookware of the correct type and sizes as shown below



Note: Steel or cast iron, enameled iron, stainless steel, flat-bottom
Pans /Pot with diameter from 12 to 20 cm.

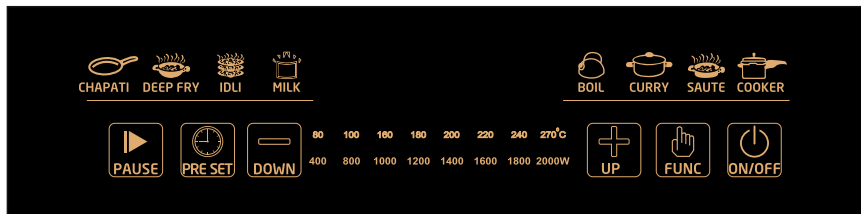
• Operating Your Induction Stove

- Place suitable utensils in the center of the top plate.
- Insert the plug into 220 ~240 V in 10A-16A special jack, power pilot lamp flashes Induction Stove in ready standby condition.
- Press Function button to select different cooking functions, settings and adjustments.
- To stop cooking press “Power” button and plug out to shut off power supply.

USAGE INSTRUCTIONS

Control Panel Operation

Control Panel



After the device has been turned on, use the selectors switch to select the appropriate function for your cooking. You can also choose from a selection of pre-set functions.

1. **Functions :** Chapati, Deep fry, Boil, curry, Saute, cooker, milk, Idli.

Press cooking function button, the relative pilot lamp lighting, unit enters this menu cooking functions.

2. **Up Adjust Button :** “Up/ Increase”

After manual cooking function selected, press “+” can increase power or temperature to higher level

During timer setting, press “+” case increase cooking time.

3. **Down Adjust Button :** “Down / Reduce ”

After manual cooking function selected, press “-” can decrease Power or Temperature to lower level.

During timer setting, press “-” case decreases cooking time. .

4. **Timer function :**

The timer function is used to set the OFF timer for the cooking menus. The cooking time range is 4 hours maximum.

USAGE INSTRUCTIONS

Getting to Know Your Cooking Modes

Refer to below table for more details of different cooking modes.

Function	Display	Adjustment	Timer / Preset Timer
Chapati	1000	120 mins	0.01-4:00
Deep Fry	160	120 Mins	0.01-24:00
Idli	1600	120 Mins	0.01-24:00
Milk	80	20 Mins	0.01-24:00
Boil	2000	15 Mins	0.01-24:00
Curry	2000	120 Mins	0.01-4:00
Saute	1000	120 Mins	0.01-24:00
Cooker	1600	60 Mins	0.01-24:00

Function	Observation
Deep Fry	This mode is applicable for high temperature cooking and typically used for deep frying. The temperature can be adjusted by +/- button. The max temperature setting for this mode is 270
Cooker	This mode is applicable for cooking food . . The power cannot be adjusted manually in this mode.
Milk Tea	This mode is used for boiling Milk. The temperature cannot be adjusted manually in this mode . The power cannot be adjusted manually in this mode .
Boil	This mode is used for boiling Water. The power cannot be adjusted manually in this mode.
Curry	This mode is applicable for cooking food with high Heating. The power can be adjusted by +/- button. The max temperature setting for this mode is 1800W.

Function	Usage
Idli	This mode can be used to cook food on a flat induction type vessel. The power cannot be adjusted manually in this mode.
Chapati	This mode is used for making chapatti on a flat induction type tawa. The power cannot be adjusted manually in this mode .
Saute	This mode is used for making all recipe. The power cannot be adjusted manually in this mode.

USABLE and NON-USABLE COOKING UTENSILS

Usable Pans

Steel or cast-Iron Enameled Iron, Stainless Steel, Flat bottom Pans / Pots with diameter 12 to 20 cm.



Enameled
Iron Pot



Iron Enameled
Iron Pot



Cast Iron
Pan



Iron
Pot



Deep-Fry
Pan



Stainless Steel
Pot



Iron
Plate

Non-Usable Pans

Heat Resistant glass, Ceramic Container, Copper, Aluminum pans /pots.

Rounded bottom pans/pots with bottom measuring less than 12cm.



Rounded
Bottom
Pot



Aluminum
Copper Pot



Bottom
Measuring
less than 12cm



Pot with
Stands



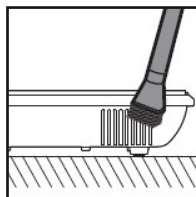
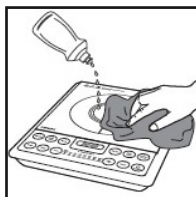
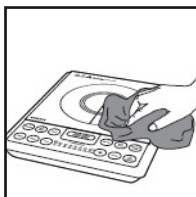
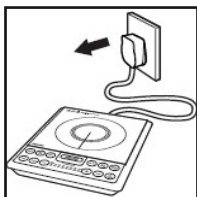
Ceramic
Pot



Heat Resistant
Glass Pot

MAINTENANCE

Caring Your Induction Cooktop



- Remove the Plug from power outlet and let the appliance completely cool down before cleaning.
- Clean your Induction Stove periodically to help maintain its new appearance over the years. Use only a soft & lint-free cloth to avoid scratching the finish. Do not use water when cleaning. This could possibly cause an electric shock.
- Abrasive cleaning agent is not required and should be avoided to prevent damage of polish surface.



1. Use of any kind of alcohol, acetone, gasoline, abrasive cleaning agents, etc. to clean the plastic components is prohibited.
2. Do not use hard brushes or metal objects for cleaning.

MAINTENANCE

Troubleshooting

S/N	Problem	Cause	Solution
1	The On/Off button does not respond.	Connection problem.	Check if the Induction Stove is connected to the mains and if the plugs are inserted firmly into the wall socket.
2	The appliance beeps continuously and then stop working.	May have put unsuitable Cookware on the cooking plate or wrong material Cookware.	Make sure the Cookware is made of steel, iron or aluminium with stainless steel cladding base and has a base diameter larger than 12 cm
			You may have placed the Cookware outside of the cooking zone.
3	The Cookware does not heat up to the required temperature.	Bottom of the Cookware may not be flat.	Always use Cookware with flat bottom. If the problem still exists, then take it to Authorized Service Centre.
4	The appliance stops working suddenly.	Temperature of the Cookware is too high.	Always Cookware should be cooled before using on the appliance.
5	The appliance does not Switch from one preset mode to another.	Mal function of the appliance.	Need to Switch Off the appliance and restart again.
6	The cooking temperature of the preset modes are too high or too low.	May be wrong entry of program in preset mode.	You may Switch to the manual mode for better control of temperature, you may also adjust the cooking temperature in these Modes: Curry/Deep Fry
7	The Fan works but the appliance has not started working.	You may have not pressed cooking mode after you have pressed the On/Off button.	If cooking button is not pressed within 1 minute after Power On the appliance will Switch Off and fan will continue to work.

MAINTENANCE

Troubleshooting – Error Codes

Trouble Code	Possible Reasons	Solutions
E0	No Pot/Pan on the plate Non usable pans on the plate.	Put suitable cooking utensils on the plate.
E1	Abnormal Supply voltage Voltage too low.	Check power supply, Power ON after power supply is back to normal
E2	Abnormal Supply voltage Voltage too high.	Check power supply, Power ON after power supply is back to normal.
E3	Glass Temperature sensor open.	Do not use the appliance & call Service Centre
E4	Glass Temperature sensor Short	Do not use the appliance & call Service Centre
E5	Temperature sensor under IGBT Open	Do not use the appliance & call Service Centre
E6	Temperature sensor under IGBT Short	Do not use the appliance & call Service Centre
E7	Fan Failure Air intake / Exhaust vent blocked.	Do not use the appliance & call Service Centre Clean the vent after the unit cools down then can restart
E8	Hardware or internal connection issue	Do not use the appliance & call Service Centre
E9	Plate surface temperature too high Empty Pot/Pan heating leads to too high temperature	Please wait for some minutes until the unit cools down Please check Pot/Pan