



# Portable Induction Hob

Model No. JEA90

2000W








## Instruction Manual

Please read this instruction manual carefully before use and save for later reference.



Unpack your Portable Induction Hob carefully and remove packing pieces, labels and stickers before use.

## Identifying the parts of your Portable Induction Hob

1. Hob Plate
2. Heating Zone
3. Display
4. Function Button 
5. Timer Button 
6. Plus and Minus Buttons 
7. Lock Button 
8. Power Button 
9. Power Cord & Plug
10. Cooling Fan/  
Air Circulation Ports



### Suitable cookware

- Enamel Coated Steel, with or without a non-stick coating.
- Cast Iron cookware, with or without an enamel-coated base.
- Stainless Steel cookware specially designed for Induction Hob use described on Stellar, Judge and Horwood packaging as 'Suitable for ALL Hobs'.
- Aluminium and 'Hard Anodised' cookware, ONLY if it has bases specially constructed for Induction Hob Use.

### Unsuitable cookware

- Glass, Ceramic, Earthenware, Aluminium, Copper, unless the pans are fitted with special Induction Hob Bases. Suitability for Induction Hob use is usually made clear on current cookware packaging.
- Any pan with a Base diameter of less than 12cm.



### How induction hobs work

An induction hob heats in a dynamically new way. A very strong magnetic field is created by electricity running through an electrical coil positioned under a ceramic plate. The 'induction current', created by the magnetic field, generates heat in any cookware capable of being magnetised, when standing on the ceramic plate. Only the pans are heated - the ceramic plate remains relatively cool. Because the ceramic plate stays relatively cool, spilt food will not burn-on to the surface, and can be simply wiped off at the end of cooking.




### Choosing cookware for induction hob use

Only pans that can be magnetised can be used on induction hobs. Most recent Judge and Stellar cookware is induction-ready, and is described as 'suitable for all hob types'. Some cookware, although made of non-magnetic materials, has special bases which allow efficient working on induction hobs. It is easy to see if your current cookware is suitable for use on an induction hob - just see if a fridge magnet will stick to the base of the pans. If it does, the pan is magnetic and will heat on an induction hob.

## How to use


1. Insert the **Plug** ⑨ into a mains socket (check your supply is compatible with the Rating Information) and switch on at the socket. The **Display** ③ will briefly illuminate.
2. Press the **Power Button** , the light above the button will illuminate.
3. Place suitable cookware on the **Heating Zone** ② in the centre of the **Hob Plate** ①.
4. Press the **Function Button**  once. The light above the button will illuminate and the hob will start to heat to 180°C/1200W.

**Please note the hob will beep continuously and not activate if the cookware is unsuitable.**



5. Press the **Function Button**  to switch the **Display** ③ between **Watts** and **Temperature** in °C.
6. Change the Temperature to any of the 10 heating levels by pressing the  and  buttons.









**Please note these temperature settings are approximate and must be used as a guide only. Temperatures can vary + or - 20° depending upon the type of cookware used.**

7. The Hob can be turned OFF at any time by pressing the **Power Button** .
8. After the **Heating Zone** ② has been heated, the **Cooling Fan** ⑩ will operate to cool the device. When the fan has ceased operating it is safe to switch the hob off at the mains and remove the plug from the socket.



## Timer cooking

1. Insert the **Plug** ⑨ into a mains socket (check your supply is compatible with the Rating Information) and switch on at the socket. The **Display** ③ will briefly illuminate.
2. Press the **Power Button** , the light above the button will illuminate.
3. Place suitable cookware on the **Heating Zone** ② in the centre of the **Hob Plate** ①.
4. Press the **Function Button**  once. The light above the button will illuminate and the hob will start to heat to 180°C/1200W.





**Please note the hob will beep continuously and not activate if the cookware is unsuitable.**

5. Press the **Function Button**  to switch the **Display** ③ between **Watts** and **Temperature** in °C.
6. Change the Temperature to any of the 10 heating levels by pressing the  and  buttons.
7. Press the **Timer Button** . The light above the **T** on the **Display** ③ will flash.
8. Use the  and  buttons to set your desired length of time. Both buttons increase/decrease time in single minutes.



**Remember to allow enough liquid for the length of time and temperature being used.**

9. A couple of seconds after you have finished setting your desired length of time the light above the **T** on the **Display** ③ will stop flashing and the timer will begin to count down. The **Display** ③ will alternate between the selected temperature and the time remaining.
10. The temperature can be adjusted while the timer is running by pressing the  and  buttons.

Timer cooking (continued)

11. To alter the timer while it is counting down simply press the **Timer Button** .
12. To cancel the timer, press and hold the **Timer Button**  for 3 seconds. Pressing the **Function Button**  while a timer is active will cancel the timer and the heating level will reset to 180°C/1200W.
13. The Hob can be turned OFF at any time by pressing the **Power Button** .
14. When the timer is complete the hob will beep and turn itself off.
15. After the **Heating Zone** ② has been heated, the **Cooling Fan** ⑩ will operate to cool the device. When the fan has ceased operating it is safe to switch the hob off at the mains and remove the plug from the socket.

## Lock Function

- When the hob is in use, pressing the **Lock Button**  will prevent all other buttons from accepting input. The display will cycle between the current temperature and 'L'.
- Pressing the **Lock Button**  again unlocks the controls.

## Cleaning after use

**CAUTION: ALWAYS BE SURE THAT THE INDUCTION HOB IS UNPLUGGED AND COMPLETELY COOLED BEFORE CLEANING OR ATTEMPTING TO STORE THE ITEM.**

- **Hob Plate and Casing:** Clean with a cloth slightly dampened in a solution of washing up liquid in hot water. Take care not to get the outside of the appliance too wet. Occasionally a proprietary Hob Cleaner may be used on the **Hob Plate** ①.
- **Air Circulation Ports:** Wipe surfaces with a cotton bud, or a cloth slightly dampened in a solution of washing up liquid in hot water.

**DO NOT IMMERSE THE INDUCTION HOB IN WATER OR ANY OTHER LIQUID.**

**DO NOT USE ANY ABRASIVE MATERIAL TO CLEAN THE INDUCTION HOB, OTHER THAN OCCASIONAL USE OF A PROPRIETARY HOB CLEANER ON THE HOB PLATE.**

## Error messages

If shown on the **Display** ③, please report these error messages to Judge Customer Services at the address given in the Warranty section:

- E0: Cookware not present, is not suitable for use with induction hobs or has an induction base less than 12cm diameter; hob powers off and “beeps” - use compatible cookware.
- E01: Induction cooker overheat
- E02: Stove-top overheat
- E03: Voltage underloaded/overloaded.

## Cautions

- Check that the electrical supply ratings of the appliance are correct for your home (see specification).
- The induction hob must be fitted to an earthed socket, which should have an individually rated load of above 10A. The plug must be fully pushed into the socket. Overheating could occur if a socket is shared and overloaded.
- Do not insert plug with wet hands.
- Do not operate this device using a timer/controller, or remote control system.
- Do not use outdoors.
- Do not place the hob near a hot gas or electric burner, or in a heated oven.
- Do not use the hob in high humidity conditions.
- The hob should be placed on a level stable worktop at least 10cm from walls or other solid obstructions.
- Do not use the induction hob on a metal table.

#### Cautions (continued)

- Do not use the induction hob on a carpet or tablecloth - the **Air Circulation Ports** ⑩ are underneath the hob, and could become blocked with fibres.
- Do not move the induction hob whilst in operation.
- Never move the hob by pulling the **Power Cord** ⑨.
- Ensure that the **Power Cord** ⑨ does not trail over the edge of the worktop, and that it is kept away from any hot object.
- Do not operate the appliance if the **Power Cord** ⑨ has been damaged: contact Judge at the address given.
- Close supervision is necessary when used by, or near, children or the infirm.
- The **Hob Plate** ① may remain hot immediately after cooking.
- Never use the appliance when it has been dropped, shows damage or does not function properly: contact Judge at the address given. Do not attempt to repair the induction hob yourself.
- Use the appliance only for its intended purpose.
- Extreme caution must be used when moving pans containing hot oil or other hot liquids.
- Do not heat empty pans, as bases may distort and become ineffective for future use.
- Do not touch hot surfaces - always wear oven gloves when handling hot pans.
- Disconnect by turning the induction hob off and removing the **Plug** ⑨ from the wall socket at the end of your cooking session, and always before cleaning when the unit has cooled.
- Keep the unit clean, and prevent foreign matter from entering the **Air Circulation Ports** ⑩.
- Do not immerse the appliance in water.
- Do not place the induction hob close to devices or objects which are sensitive to magnetic fields - radios, TVs, recording devices, credit cards etc.
- Persons with pacemakers should keep a minimum distance of 60cm from induction hobs - seek the advice of a doctor.
- Do not leave 'out of use' cookware on the **Hob Plate** ① - this will become hot if the hob is inadvertently buttoned on.
- The **Hob Plate** ① is temperature resistant glass. If it has been damaged in any way, even if the damage is minor, do not operate the unit: contact Judge at the address given.
- Do not attempt to insert wires or tools into the **Air Circulation Ports** ⑩, as this could lead to electric shock.
- Do not heat unopened tins on the induction hob as they could explode.
- Do not dispose of any electrical product as part of household waste. Check your recycling facilities with your local authority.

## Specification

| Name                   | Model No. | Power Supply     | Max. Wattage | Temperature Range |
|------------------------|-----------|------------------|--------------|-------------------|
| Portable Induction Hob | JEA90     | 220-240v<br>50Hz | 2000W        | 60°C - 240°C      |



### Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

**HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.**

*Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.*

Errors and Omissions Excepted.

#### **JUDGE**

#### **CUSTOMER SERVICES**

Horwood, Avonmouth Way,  
Bristol, BS11 9HX, Great Britain

**[www.judge.co.uk](http://www.judge.co.uk)**

[customerservice@horwood.co.uk](mailto:customerservice@horwood.co.uk)

Tel: 0117 940 0000



**RoHS**

### CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

**FOR DOMESTIC USE ONLY**