



**COOK'S  
COMPANION**

# Induction Cooktop



# INSTRUCTION MANUAL

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or cooktop in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory, attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do Not Cook on Broken cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
15. Clean Cooktop with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.

**CAUTION:** Persons with a pacemaker should consult your doctor or medical professional before using the induction cooktop.

Do not place metallic objects such as knives, forks, spoons and lids on the induction cooktop since they can get hot.

# SAVE THESE INSTRUCTIONS

## Important Safety Instructions

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

- a) A short power-supply cord attached to the induction cooktop should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer extension cords are available and may be used if care is exercised in their use.
- c) If a longer extension cord is used:
  - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
  - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD ONLY.**

## **INDUCTION COOKTOP COMPATIBLE COOKWARE:**

Induction cooking heats a cooking vessel by magnetic induction, instead of by thermal conduction from a flame, or an electrical heating element. Because inductive heating directly heats the vessel, very rapid increases in temperature can be achieved.

Induction cooking is quite efficient, which means it puts less waste heat into the kitchen, can be quickly turned off, and has safety advantages compared to gas cooktops. Induction cooktops are also usually easy to clean, because the cooktop itself does not get very hot.

### **Examples of compatible cookware:**

- Cast iron
- Enameled iron and steel
- Stainless steel with magnetic base

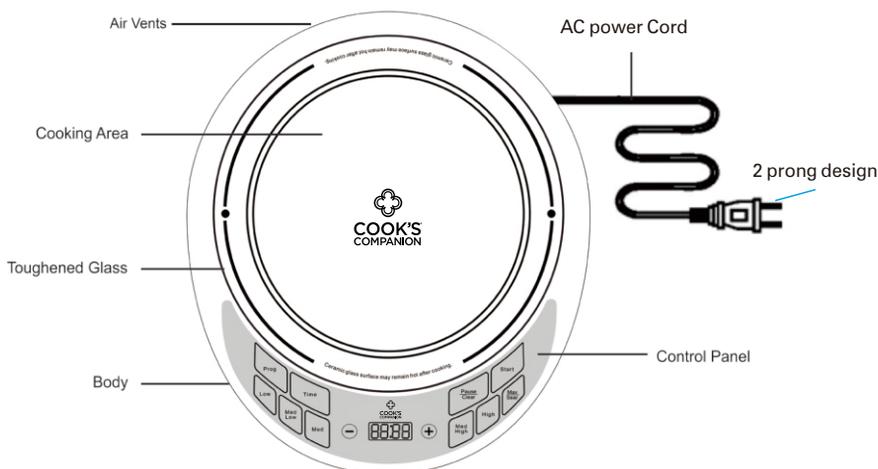
### **Non-induction-compatible cookware:**

- Copper
- Glass
- Aluminum
- Pottery type vessels

### **Technical specification**

- Temperature range: 100°F to 565 °F
- Voltage: AC~120V 60HZ
- Maximum Power output : 1800W
- Cord plug : AC power cord 2 prong design

# Know Your Induction Burner



## BEFORE USE:

Wipe surface with a cloth soaked in warm, soapy water.

**IMPORTANT** - Do not immerse unit in water or attempt to cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge. Make sure unit has cooled completely prior to cleaning.

## CLEANING INSTRUCTIONS:

- Unplug the unit before cleaning.
- Clean after each use.
- Make sure unit has cooled completely prior to cleaning.
- The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.
- Remove the power plug prior to cleaning the induction cooktop. Do not use caustic cleaning agents and water should not penetrate the interior of the cooktop.
- Wipe the glass surface with a damp cloth or use a mild, non-abrasive soap solution. Make sure the unit has cooled completely before cleaning.
- Wipe casing and operating panel with a soft cloth dampened with water or a mild detergent.

- Do not use oil-based cleansing products as their use may damage plastic parts or the casing/operating panel.
- Do not use flammable, acidic or alkaline materials or substances near the induction cooktop, as this may reduce the service life of the cooktop or pose a fire risk when the induction cooktop is in use.
- In order to keep your induction cooktop looking like new, take measures to ensure that the bottom of cookware does not scrape the unit's glass surface, although a scratched surface will not impair the use of the cooktop.
- Make sure to properly clean the unit before storing it in a cool, dry place.

## **GENERAL INSTRUCTIONS:**

- Place the cooktop on a stable, level, non-metallic surface.
- Never use the cooktop on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the induction cooktop. This may cause the unit to overheat. Maintain a minimum distance of 3-5 inches from walls and other objects, appliances, etc.
- Do not place devices or objects that are sensitive to magnetic fields on top of or next to the induction cooktop (e.g. credit cards, cell phones, radios, TVs, video recorders, etc.).
- Do not use the induction cooktop in the proximity of open fires, heaters or other heat sources.
- Do not place on stove top.
- Ensure that the power cable is not damaged or compressed beneath the induction cooktop.
- The power cable must not come into contact with sharp edges and/or hot surfaces.
- Prior to connecting the induction cooktop confirm that the voltage needs indicated in this manual correspond to the voltage supply in your home. A wrong connection may lead to the unit's damage and possible injury to persons.
- The cooktop's surface is designed from temperature-resistant glass. In the event that damage to the unit is observed, even a small crack on the glass surface, immediately disconnect the induction cooktop from the power supply.

## TEMPERATURE SETTING:

Press the "Start " button, the induction cooktop will be defaulted into the " High "level, it will display related temperature(425F), you can choose other temperature level,"Low",Med Low", " Med", " Med High", "Max/Sear" by directly pressing the related buttons. For the "Low",Med Low", " Med", " Med High", "High","Max/Sear" the related temperature will display on the screen, please refer to the below chart. To increase or decrease the temperature press "+" or "-" button, each time it can be increased or decreased by 5° F. The temperature range of the cooktop is from 100°F to 565 °F.

## TIME SETTING:

Press the time button twice, "00:00" will show on the display. Press the "+" to increase by 1 minute or "-" button each time to decrease by 1 minute.

Below is the temperature level displayed on the screen and suggested cooking function for each temperature.

Temperature level button	Temperature Display on Screen	Suggested Cooking Function
Low	100F	Warm
Med Low	175F	Simmer
Med	275F	Steam
Med High	375F	Stir/Deep Fry
High	425F	Boil/Saute
Max/Sear	SEAR	Max Sear/blacken

## **PAUSE/CLEAR FUNCTION:**

If you want to pause the function, press the Pause/Clear button one time, and cooktop will pause, the temperature will still stay on the screen. If you want to start cooking again, press the "Start" button.

If you want to switch off the cooktop or clear the program setting, press the Pause/Clear twice, and the display screen will show "OFF".

## **PROGRAMING FUNCTION:**

The induction cooktop has the Programing function. Press the "Prog" button, 'Pro' will show on the screen and then operate in the following two steps.

1. Press the temperature level that you need "Low", "Med Low", "Med", "Med High", "High", "Max/Sear", press "+" to increase by 5°F or "-" to decrease by 5°F.
2. Quickly press the time button twice, the display screen will display "00:00", press the "+" or "-" button to reach the time you require.

After setting the temperature and the time, you can add additional stages, repeat the operation of Step 1 and 2. Once all the programing settings are completed, press the "Start" button. The setting temperature and the cooking time for each stage will show on the screen. You can set a total of 10 stages per program.

**Example :** In order to boil for 5 minutes before simmering for 20 minutes, press the "Prog" button, then press temperature "High" button. Then press the "Time" button twice, and set for 5 minutes . And then press the "Med Low" button, and then press the time button twice and set for 20 minutes, and then press the "Start "button.

**Note:** The Maximum Programmable cook time is 23 hours and 59 minutes.

## **DELAY FUNCTION:**

The purpose of the delay function is to allow for set program to start at a later time. Press the "Prog" button one time, "Pro" will show on the screen, press the "Time" button twice, "00:00" will show on the screen, choose the delayed time you require by pressing the "+" or "-". The delay time will be displayed on the screen. When the delayed time is reached, the cooktop will automatically begin cooking on the temperature setting level. The display screen will toggle between the temperature and the time.

## **TROUBLESHOOTING:**

This device will defect and display on screen if functional disorder. It is solely protected by its return circuit sensor.

TROUBLE CODE	SOLUTION
E0	Cooktop is not sensing cookware, place compatible pan on cooktop
E1	The sensor under the glass is open or short circuits. Contact customer service.
E2	The IGBT sensor is open or short circuits. Contact customer service.
E3	Voltage it is too high, more than 150 volts. Check outlet or power source to make sure it meets 110 volt requirements
E4	Voltage it is too low, less than 85 volts. Check outlet or power source to make sure it meets 110 volt requirements
E5	The glass surface sensor temperature it is too high shut off and wait a few minutes then restart. if persists contact customer service
E6	The unit is malfunctioning. Contact customer service.
NO DISPLAY	Double check power if no response the unit is malfunctioning. Contact customer service.