



INSTRUCTIONS

Induction Plate

Specifications:

Power Rate: 600 W
Voltage: 120 V / 60 Hz
Temperature range: From 140 degree F to 390 degree F

WARNING: DO NOT USE AN EXTENSION CORD!

IMPORTANT NOTE: Unit must be properly grounded to prevent show in case of electrical problems.

1. Before turning on the power, make sure the cookware is on the ceramic plate with ingredients inside.
2. To turn the power on, press the ON/OFF button once. The power light will turn a steady red and heating will begin.
3. To select the proper heat setting, press the REDUCE or INCREASE button until the correct heat setting is achieved (from 1 to 10)
4. To select temperature setting, press the “function” button once (default = 390 degree F), the temperature light will turn a steady red, and press the REDUCE or INCREASE button until the correct temperature setting is achieved.
5. To select automatic timer setting, press the “function” button twice (default = 150 min), the timer light will turn a steady red, and press the REDUCE button until the correct timer setting is achieved.
6. After cooking is completed, press the ON/OFF button again to turn off the unit.

NOTE: The power will completely shut off with one (1) second if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

An induction plate that becomes too hot (above 390 degree F) will stop to function. The display will show the message “E8” and an alarm will sound (beeping). If this occurs, unplug your induction plate, allow it to cool down for a few minutes, and the re-plug the unit.

IMPORTANT NOTE: The induction plate works with induction compatible cookware **ONLY**.

USABLE AND NON-USABLE UTENSILS:

- Compatible Pans:
- Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with diameter of 12 to 26 cm.
- Non-compatible Pans:
- Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 12 cm.

CLEANING

- Clean after each use. Disconnect the plug and wait until the unit has cooled down.
- If the pots/pans are used without being cleaned, as this may result in discoloration or stains.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- Wipe down the unit using a dish washing agent and a damp cloth.
- Use a vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (if water gets inside it may cause malfunction).

WARNING: Any servicing should be preformed by an authorized service representative.

Cookware Set

- High Quality three-ply with thickness of 2.5 mm (1/10”).
- Durable stainless steel/aluminum/stainless steel construction. The interior of the cookware is 18/10 stainless steel and the exterior is magnetic stainless steel designed to meet the demands of induction cooking.
- The middle layer of aluminum (a material best suited to heat conduction) ensures a perfect heat distribution. During cooking, no “hot points” will appear in your utensils. Design and construction allows for easy lifting or cookware.

Induction Plate

Included in your cookware ensemble, is an induction plate. The electrical energy utilized by your plate is transmitted directly to the pot placed on the surface of the induction plate. No energy is dispersed throughout the induction plate itself so the plat will warm you pot much quicker than conventional forms of cooking such as electric or gas.