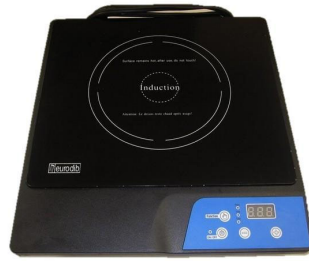


Operating Instructions



Induction Burner

1. Before turning on the power, ensure the cookware is on the ceramic plate with ingredients inside.
2. Press the ON/OFF button once to turn the power on. 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 1-10).
4. Press the FUNCTION button once (default=390F) to select the temperature setting. 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 the automatic timer setting, press the **FUNCTION** button twice (defaults=150 min). The timer light will turn to a steady red, and press the **REDUCE** button until the correct timer setting is achieved.
6. After cooking, press the **ON/OFF** button again to turn off the unit.

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

Compatible Pans: Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with a diameter of 12-22cm

Non-Compatible Pans: Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 12cm

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 the unit, cord, or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not let the cord hang over the table's edge or counter or touch hot surfaces.
6. Do not place on or near a hot gas, electric burner, or heated oven.
7. Do not heat the pot empty or overheat it.
8. On the top plate, do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils.
9. Allow sufficient space around the cooking area.
10. Never use the unit on low-heat-resistant materials (carpet, vinyl) and metallic surfaces.
11. Do not place a sheet of paper between the pot or the pan and the unit, as the paper may catch fire.
12. Be aware that the unit surface will remain hot for a short period of time.
13. Items with a magnetic field, such as; radios, televisions, automatic-banking cards, and cassette tapes, can affect the unit.
14. Do not disconnect the power cord immediately after cooking. At least 15 seconds is necessary to cool down the unit.
15. Do not use benzine, thinner, a scrubbing brush, or polishing powder to clean the induction cooker.
16. Wipe down the unit using a dishwashing agent and a damp cloth.

For any questions or concerns, be sure to contact us immediately.

Thank you for your business!

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