



# Induction Cooktop with 12" Grill Pan



## INSTRUCTION MANUAL

# IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions must always be observed, including the following:

## **READ ALL OF THE INSTRUCTIONS BEFORE USE.**

1. Close adult supervision must be provided when this appliance is used by or near children. Do not allow unit to be used as a toy.
2. Do not leave appliance when plugged in.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Short power cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. If a longer extension cord is used, the marked electrical rating of the 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.
5. Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service, repair, or replacement.
6. Place on a level service. Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
7. Do not place near hot gas or electric burner, or in a heated oven.
8. Always use in a well ventilated area.
9. Do not operate the unit for more than an hour, in a two hour time period.
10. Do not cover the appliance or have it near flammable material including curtains, draperies, walls, and the like when in operation.
11. Do not place removable grill pan on a non-heat proof surface, use a trivet or place on heat proof surface.
12. Make sure appliance is off before unplugging from wall outlet.
13. Do not touch the induction cooker cooking surface, grill, or lid or pan during or after use. It is extremely hot and may cause scalding. Do not touch hot surfaces. Use pot holders.
14. Avoid sudden temperature changes.

## **Important Safety Instructions**

15. Extreme caution should be used when moving induction cooker containing hot food or liquid.
16. Using attachments not recommended or sold by the manufacturer may cause hazards.
17. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
18. Do not use if the base is broken.
19. Do not place paper, cloth or other articles under the bottom of the pan to avoid fire.
20. Do not operate unit without a pot or pan.
21. Do not place unit on cloth or carpet to avoid blocking the air vent.
22. Do not touch the control panel with any sharp instruments.
23. Never immerse base in water.
24. Do not handle plug with wet hands.
25. To protect against electrical shock, do not immerse plug, cord or housing in water or any other liquid.
26. Do not clean with metal scouring pads as small particles may break off and create the risk of electric shock. Metal scouring pads may also scratch the surface.
27. Servicing or repair should only be completed by a qualified technician.
28. For indoor use only. Do not use outdoors.
29. This unit is for household use only. The unit should not be used for other than the intended use. This appliance is not intended for deep frying foods.
30. Do Not cook on broken Induction Cooking Surface – If Induction Cooking Surface should break, cleaning solutions and spills may penetrate the broken cook-top and create a risk of electric shock.
31. Clean Induction Cooking Surface 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.
32. Do not place metallic objects such as knives, forks, spoons and lids on the Induction Cooking Surface since they can get hot.

## **SAVE THESE INSTRUCTIONS**

## **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.

You can use the provided grill pan or your own cooking pot. It should be steel or iron based bottom. Test your cooking pot by placing a magnet on the bottom. If the magnet sticks, then it will work.

The induction cooktop will not begin to operate unless induction-ready cookware is properly in place.

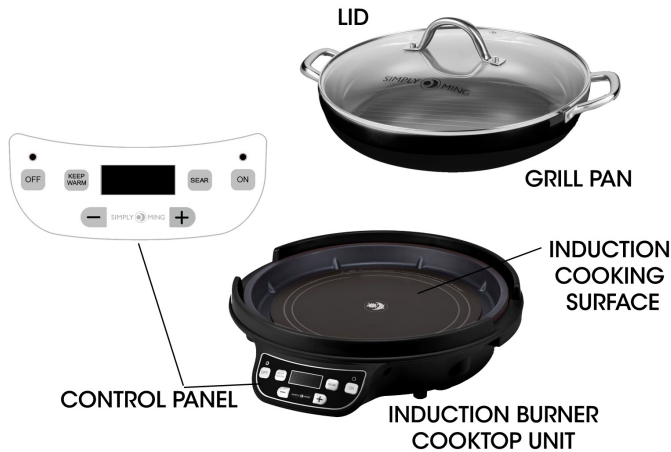
### **Examples of compatible cookware:**

- Simply Ming Hard Anodized Cookware
- Simply Ming Metallic Cookware
- Simply Ming Diamond Platinum Cookware
- Simply Ming Hammered Ceramic Nonstick Cookware
- Simply Ming Healthy Lightweight Cookware with Soft-grip
- Cast iron
- Enameled iron and steel
- Stainless steel with magnetic base

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

- Copper
- Glass
- Aluminum
- Pottery type vessels

# Know Your Induction Burner



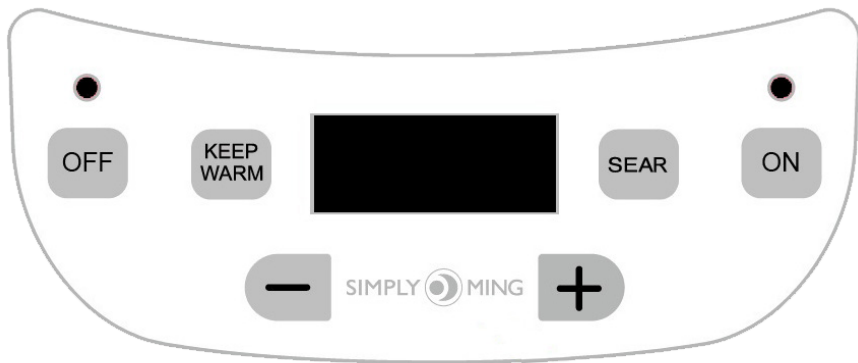
## BEFORE USE:

Remove all packing materials and literature. Wash the grill and lid in warm soapy water. Rinse and dry all parts thoroughly. Wipe cooktop with a clean damp cloth.

**IMPORTANT** - Do not immerse cooktop 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:

- Press OFF to turn off the cooktop unit.
- Unplug the unit before cleaning.
- Make sure unit has cooled completely prior to cleaning.
- The grill pan and lid can be washed in the dishwasher OR in warm soapy water with a soft cloth. Rinse well. Dry.
- 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 caustic cleaning agents and water should not penetrate the interior of the cooktop.



## CONTROL PANEL

**ON** - Press to turn the induction cooker on. The green light will illuminate when on.

**OFF** - Press to turn the induction cooker off. The fan will still run in the off position if hot.

**KEEP WARM** - After the unit is on, press KEEP WARM and unit will display 150°F.

**SEAR** - After the unit is on, press SEAR and unit will display 500°F.

**+/-** - Adjusts the temperature up or down accordingly.

## GENERAL INSTRUCTIONS:

**Note:** Appliance may give off a fine smoke and a slight burning odor when operating for the first time.

1. Place the unit on a dry, flat surface. Plug into approved outlet
2. Place Pan on the unit.
3. Press the ON button to turn the unit on. The green light above the on will illuminate.
4. Press + button to set the temperature. The default setting 350°F. Press + for higher temperature and - for lower temperature. Temperature is adjustable from 125°F to 500°F.

**Note:** If you do not press the Temperature buttons within a few seconds, the unit and the green light will turn off.

5. Press OFF to turn the unit off. Unplug when not in use.

**TROUBLESHOOTING:**

This device will detect and display on screen if functional disorder. It is solely protected by it's return circuit sensor.

TROUBLE CODE	SOLUTION
E0	Unit will turn off automaticall and power back up in 1 minute. If problem persists unplug and call customer service.
E1	Induction cooktop is not sensing cookware, place compatable pan on cooktop.
E2	Cooktop unit has overheated. Unplug unit and wait several minutes then restart. If error persists contact customer service.
E3	Voltage is too high. Check outlet or power source to make sure it meets 120V requirements.
E4	Voltage is too low. Check outlet or power source to make sure it meets 120V requirements.
E5, E6, E7	Cooktop unit is malfunctioning. Unplug and call customer service.

**LIMITED ONE-YEAR WARRANTY**

Congratulations on your purchase of the Ming Tsai Induction Burner. This product is warranted to be free from defects in material and workmanship under normal use and service for a period of one year from the date of original purchase with receipt. The manufacturer’s obligation shall be limited to replacing, FOB N.Y.,any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse. This warranty is valid only for first quality goods purchased from an authorized selling agent of IDL. 7/18