



CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

1800 Watt Countertop Induction Range with Probe Cooking

Model: 177IC1800P

06/2023

Please read and keep these instructions. Indoor use only.

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Important Safeguards



WARNING! IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



FOR YOUR SAFETY! DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



ELECTRICAL SHOCK HAZARD! KEEP WATER AND OTHER LIQUIDS FROM ENTERING THE INSIDE OF THE UNIT. LIQUID INSIDE THE UNIT COULD CAUSE ELECTRICAL SHOCK. IF LIQUID SPILLS OR BOILS OVER ONTO THE UNIT, IMMEDIATELY UNPLUG THE UNIT AND REMOVE COOKWARE. WIPE UP ANY LIQUID WITH A PADDED CLOTH.

To avoid damage or danger by improper use, this instruction manual should be read and followed carefully. Save the instruction manual together with the warranty information and receipt for further reference. If you give the appliance to another person, also supply them with this instruction manual.

The safeguards must be followed closely, and the appliance must be used in the way indicated in the instruction manual. In case of damage and accidents caused by not following this instruction manual, manufacturer assumes no liability.

- The surface of the cooking plate is made of tempered glass. If the glass surface is damaged, even if it shows a very small break only, the appliance is NOT to be used. In such case immediately unplug the appliance.
- Connect your appliance to a grounded power socket with appropriate voltage (120V ~50/ 60 Hz). Do not connect other electrical appliances in the same socket and do not use multiple sockets.
- Make sure that the main installation is providing enough power to run this appliance. See the rating plate of the appliance to confirm this.
- Run the cord in a way that nobody can stumble over it or pull on it. The cord should never come into contact with sharp edges or hot objects.



CAUTION! AN ELECTRIC APPLIANCE IS NOT A TOY!

- Never leave the appliance unsupervised when in use.
- Explain to your children all risks which can be caused by electric current:
 - Danger of heat or hot steam
 - Danger of sharp edges
 - Danger caused by electric current
- Keep the appliance out of reach of children or persons who cannot handle electric appliances properly. When plugged in, the cord should not be reached by children to avoid hazard.
- Do not leave packaging components (plastic bags, cardboard, polystyrene, etc.) within the reach of children - danger of suffocation!



CAUTION! DANGER OF ELECTRIC SHOCK! DO NOT IMMERSE CORD, PLUG, OR APPLIANCE IN WATER OR OTHER LIQUID TO AVOID ANY RISK OF ELECTRICAL SHOCK.

- Never place the appliance on wet ground.
- To avoid electrical shock or short circuit, never let the cord hang into water, other liquids, or over a washing basin.
- Do not use the appliance while standing on wet ground or if hands or the appliance are wet.
- Do not pour or drip any liquids at the motor base or cord. When liquids are spilled on the motor base, immediately switch OFF, unplug and let the motor base dry thoroughly.
- Never wash the appliance and power cord in the dishwasher:
 - Danger of sharp edges
 - Danger caused by electric current



CAUTION! DANGER OF BURNING AND FIRE! NEVER TOUCH THE HEATED SURFACES WITH YOUR HANDS OR OTHER PARTS OF SKIN. DO NOT PLACE EMPTY POTS OR OTHER EMPTY COOKWARE ON THE APPLIANCE WHEN IT IS IN OPERATION.

- When operating electrical heating appliances (such as hot plates, hot pans or hot fat) please beware that high temperatures are achieved which may cause serious injuries. Please use handles or pot cloth if necessary. Inform other people using this appliance as well.
- Use the item only on heat-resistant surfaces such as stone or ceramics and do not place the appliance near or on hot surfaces or near other strong heating devices.
- To avoid heat congestion, do not directly place the appliance next to a wall or under a wall cupboard. Make sure product is placed at a safe distance away from items which may easily melt or flame. Do not store any objects which may easily melt or flame near the appliance.
- Do not block the air supply and ventilation of the appliance.
- Never place or use the appliance on carpets or cloth or other objects which are easily flammable.
- Do not place any kind of tissues or cloth or other objects which are easily flammable under or on the appliance to avoid the risk of fire or electrical shock. Never store flammable products near the appliance, they could catch fire.
- Do not place any empty containers, pots, or any metal objects on the device while in operation. Never overheat the cookware.

- Never pull on the cord to move the appliance. Never move the appliance while in operation or with hot cookware on it. Danger of burning!
- Do not operate the appliance if any parts of it are damaged to avoid all risks. The appliance is damaged when there are any cracks, excessively broken or frayed parts, or leaks. In this case, immediately stop using the appliance and return the entire appliance (including any parts and accessories).
- After each use let the device cool down sufficiently and clean it with a slightly damp cloth to prevent the surface from damage. Always handle with care. Do not use any abrasive cleaners or cleaning pads to avoid damage. Do not use any sharp or hard objects while cleaning the device. Do not leave any food residues to dry on the surfaces of the appliance.
- Make sure to store the appliance in a dry clean place, safe from frost, excessive strain (mechanical or electrical shock, heat, moisture), and out of the reach of children.
- The use of accessories and spare parts that are not recommended by the manufacturer may cause damage to the device or injuries to person.
- **Unplug the appliance:**
 - After each use and when the appliance is not in use
 - Before changing accessories or cleaning the appliance
 - To unplug the appliance, never pull on the cord, take the plug directly at the outlet and unplug.
- Check the cord for damages periodically. Never use the appliance if cord or appliance shows any signs of damage as it could be dangerous.
- **Do not operate appliance when:**
 - Power cord is damaged
 - If product has fallen down and shows visible damage or malfunction

In The Box

- Induction Range
- Instruction Manual

Before First Use

- Remove all packaging components and make sure that the appliance is in perfect condition.
- Clean the unit surface with a slightly moist cloth and dry.

Installation Instructions

Installation must conform to all applicable codes. Improper installation will void the manufacturer's warranty. Do not obstruct or reduce the airflow of the ventilation openings on the sides, bottom, or the rear of the unit. Blocking airflow could cause the unit to overheat.

Do not install near any combustible surfaces. There must be a minimum of 4" between the induction range and any non-combustible surface to allow sufficient airflow around the unit. There must be at least $\frac{3}{4}$ " between the bottom of the induction range and the surface. Avoid placing on soft surfaces that could restrict the airflow to the bottom of the unit. There must be at least 12" of clearance on the sides and back from combustible surfaces.

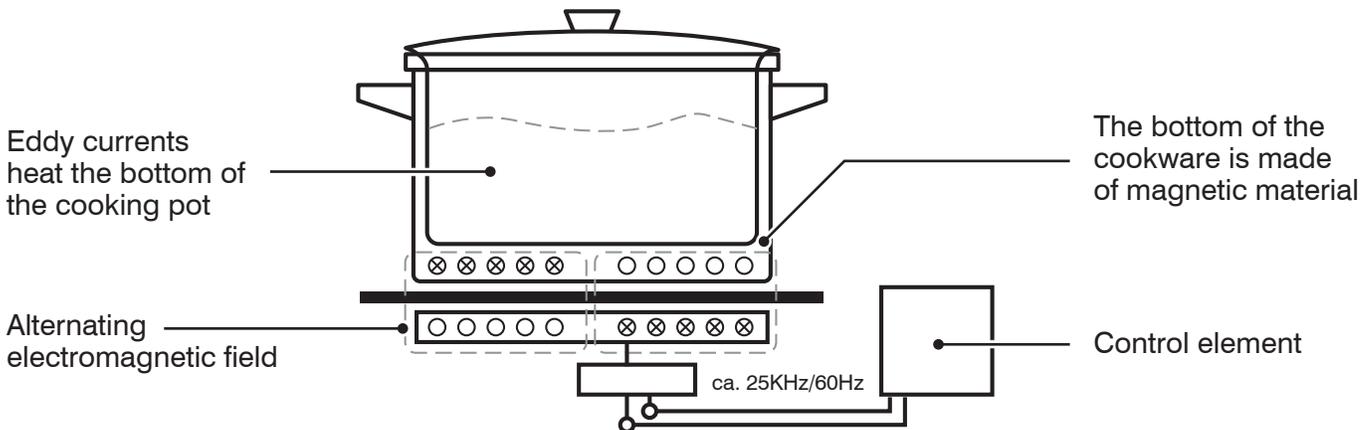
Do not operate this product in high heat environments. Avoid placing this product near gas equipment. The maximum ambient room temperature must not exceed 100°F. Temperatures are measured in ambient air while all appliances in the kitchen are in operation.

The power supply must comply with the rated voltage, frequency, and plug specified on the data plate and must be grounded. Do not use an extension cord with plug and cord models.

This product conforms to UL-197 standards and requires it to be under an exhaust hood. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to applicable codes. The ranges are designed to operate only for the voltages indicated on the serial plate.

As a precaution, persons using a pacemaker should stand back 12" from an operating unit. Studies have shown that the induction element will not disrupt a pacemaker. Keep all credit cards, driver's licenses, and other items with a magnetic strip away from an operating unit. The unit's magnetic field might damage the information on these strips.

Functions & Advantages of Induction Cooking



- The cookware must be magnetic. Before switching on the appliance always place the magnetic cookware centered onto the cooking field.

Special notes for your safety:

- According to today's standards of knowledge, persons with pacemakers are not at risk. In case of misuse or unfavorable situation, we cannot eliminate remaining risks. For persons with pacemakers, we recommend consulting a doctor before using any induction cooking plates. Persons with a pacemaker should keep a minimum distance of 60 cm to the device while in operation.
- To avoid any risks, do not place very big magnetic objects (i.e. griddles) onto the cooking zone of the glass field. Do not place other magnetic objects other than cookware (i.e. credit cards, TV, radio, cassettes) near or on the glass surface of the induction cooking plate when it is in operation.
- Place the appliance on a stable, flat, and large, dry surface to eliminate the risk of falling down. Do not place the appliance on flammable surfaces (i.e. tablecloth). Do not place the appliance near or onto hot surfaces or other strong heating devices (i.e. cookers, open fire, heater, etc.).
- It is recommended not to put metallic utensils (i.e. knives, pot or pan covers, etc.) on the cooking plate in case of switching on the appliance, they might get hot.
- Do not insert any objects (i.e. wires, or tools) into the ventilation slots.
Attention! This may cause electrical shock.
- Do not touch the hot surface of the glass field. Please note: Even though the induction cooking plate does not heat up during cooking, the temperature of the heated cookware heats up the cooking plate.

The system of induction cooking

The induction cooking plate and the cookware placed on it build up one unit by reason of electro-magnetism. The emerging energy will change into heat directly in the bottom of the cookware. This avoids heat loss which is caused by constant heating and warming on standard cooking plates. It is not necessary to preheat the induction cooking plate. When connected, it is in "Standby Mode" without any power consumption.

Usable & Non-Usable Utensils

Examples of Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 4¾ inches to 10¼ inches. Pan/pot with 9" bottom diameter recommended.



Examples of Non-Usable Pans

Heat-resistant glass, ceramic, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less



Tip: Test with a magnet if the cookware you plan to use is suitable for induction cooking.

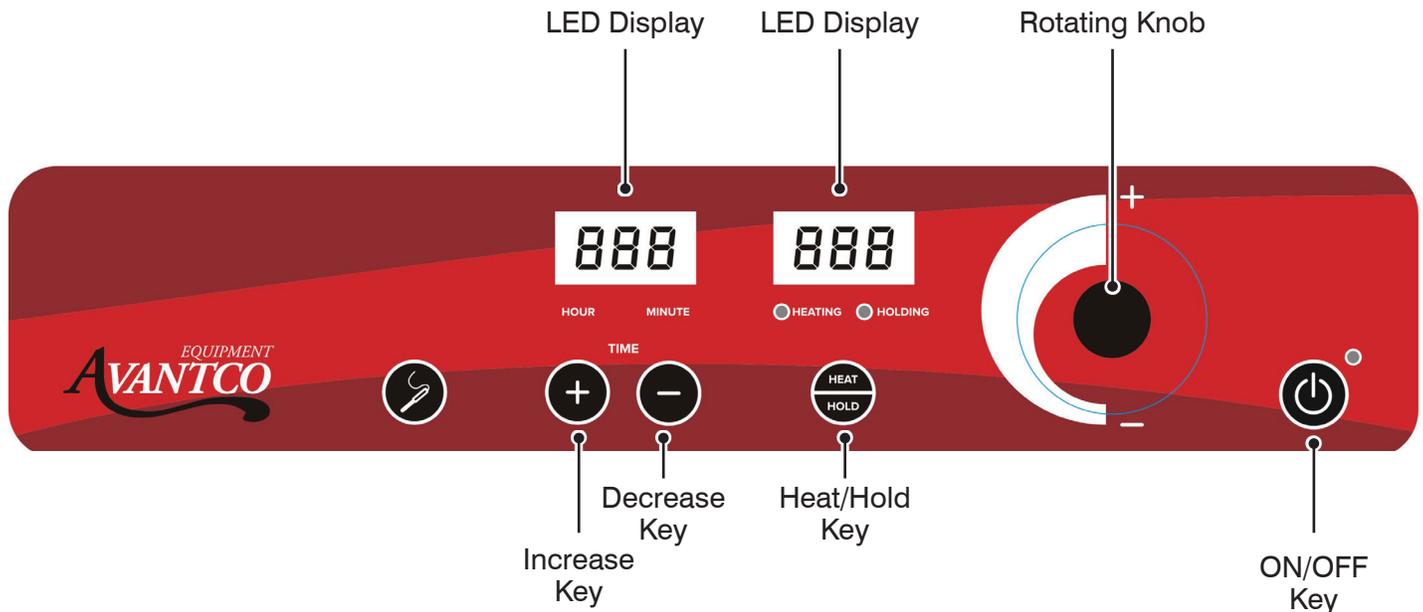
Note: Do not use cookware made of glass, ceramic or aluminium. This kind of cookware is not suited for use with induction cooking plate.

Note: Induction-ready cookware must be used with these units. The quality of the cookware will have an impact on equipment performance.

Advantages of an induction cooking range

- Heat is generated in the bottom of the cookware and immediately directed into the food. The energy is absorbed immediately into the cookware. This guarantees extremely high cooking speed.
- High effectiveness during parboiling and minimum power consumption during cooking reduces total energy consumption up to 30%.
- Precise controlling (by 2 different adjustable functions) guarantees quickly and tightly focused heat input.
- As the induction cooking plate is only heated up by the heated cookware, the risk of scorching or burning of food residues is reduced. The induction cooking plate does not stay hot as long as standard cooking plates (easy cleaning).
- When the cookware is removed the device automatically switches into the Standby Mode.
- The device detects whether suitable cookware is placed on the cooking plate.

Control Panel



Operation



CAUTION! NEVER LEAVE THE APPLIANCE UNATTENDED WHEN IT IS IN OPERATION!

Please follow the sequence below when adjusting the appliance. You can adjust power level/temperature by using the Rotating Knob to increase or decrease and adjust cooking time (minutes) by using the “+” key or “-” key to increase or decrease. You can push and hold to scroll through times.

1. Power Levels: 1/2/3/4/5/6/7/8/9/10/11/12/13/14/15/16/17/18/19/20; defaults to 15.
2. Temperature Levels: 120/125/130/135/140/145/150.....450°; defaults to 200°.
3. Time Pre-Setting: 0-180 minutes (in 1 minute steps), will default to 180 if not set.
 - Before plugging in always place suitable cookware filled with food centered onto the induction cooking range. Otherwise error function will occur (see “Safety function”).
 - Insert the plug into a suitable socket, a long acoustic signal sounds. The display will show --- .
 - Pushing the knob will switch the device into Standby Mode. The display will show 000 and a short acoustic signal will sound (whenever you press button again or new button, a short acoustic signal sounds).
 - Pressing the “HEAT/HOLD” button will turn the fan inside on automatically. The display now shows 6, this is an automatic setting. The appliance is now in the power mode. Select the desired power higher or lower by rotating the knob.
 - Press the “Heat/Hold” button to program the temperature mode. Select the desired temperature higher or lower by rotating the knob.

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- Press the “Heat/Hold” button to program the temperature mode. Select the desired temperature higher or lower by rotating the knob.
- If desired, press the “timer” button to program the cooking time. Adjust the desired cooking time by turning the knob. The time is adjustable from 0 – 180 minutes (1 minute steps). This is an optional timer. If you do not set the timer, it will default to 180 minutes and then shutoff for safety reasons.
- Press “ Probe”, and the unit will enter the Probe mode. The Default Temperature will flash on the Screen (“200F”), select the target temperature of the probe by turning the knob. The temperature will flash for 3 seconds after the target temperature of the probe is selected. Touch the "Heat/Hold" to select the Power; the Default power will flash on the screen (“15”). Then select the heating power of the probe by turning the knob. The power will flash for 3 seconds after the heating power for heating is selected. The display will cycle back and forth between the heating power and the selected temperature during the probe mode.

Cooking time will be indicated at the display by counting down the minutes. When cooking time is finished this will be indicated by several acoustic signals and the unit will continue to work because the timer is just an audible timer and does not control the cooking process. After cooking or warming process is finished, always switch the device off and unplug. All functions can be adjusted manually by pressing the corresponding buttons.

Do not use the appliance if it shows any sign of damage or malfunction, please contact customer service. Do not place empty cookware on the appliance and do not leave cookware on the appliance for too long to avoid liquid from cooking off completely. Overheating the cookware will activate the boil dry protection of the device.

The cooling fan will continue to run for 10 minutes after the unit is turned OFF. Do not restrict airflow to cooling fans.

This unit will automatically shut OFF after 10 continuous hours of use as a built-in safety feature. You may turn it back ON and continue using it. We recommend only using it for 2-3 hours continuously at one time to lengthen the life of your unit.

All models are equipped with an “overheating protection” feature. If the temperature of the cooking surface becomes too hot, the unit will turn off. All models are equipped with a pan detection system and a ‘Safety Off’ feature so that when cookware is removed, the unit is switched to Standby Mode until a pot or pan is placed back on the hob. See below for full list of Error Codes.

Error codes

Error Scenario	Check Point	Remedy
E0	No cookware or non-usable cookware	Please make sure you are using the correct and high-quality, induction-ready cookware. Steel, cast iron, enameled iron, or stainless steel with flat-bottom pans / pots with diameter from 5" to 10". Unit will not switch ON to heat. Unit will switch to Standby mode after 1 minute.
E1	Low-voltage	Error code E1 occurs when the voltage is lower than 100V. Please ensure voltage is higher than 100V.
E2	High-voltage	Error code E2 occurs when the voltage is higher than 280V. Please ensure Voltage is lower than 280V.
E3	Top plate sensor overheat or short circuit	<p>1) Error code E3 occurs when the temperature of sensor overheats and boil dry protection is activated (which can be caused when the temperature of cookware is over 450F) during cooking. The induction cooker needs to be turned off, unplugged, and allowed to cool. Then you can turn it back on.</p> <p>2) If E3 occurs after following step above, then sensor has failed. Please contact customer service.</p>
E4	<p>Top plate sensor open circuit or without connection</p> <p>1) The sensor has been damaged. Could be damaged during the shipping</p> <p>2) The connection of sensor and PCB is bad because the fasteners are loose</p>	If you can see loose wires, then contact customer service.
E5	IGBT sensor overheat or short circuit or fan without connection	<p>1) If error code E5 occurs and the cooling fan is still functioning, please contact customer service.</p> <p>2) If error code E5 occurs and the cooling fan has stopped functioning or is not running well, check to see if anything is lodged in or jamming the cooling fan.</p>

Cleaning, Maintenance, & Storage



CAUTION! DANGER OF BURNING AND ELECTRIC SHOCK!

- ALWAYS SWITCH OFF AND UNPLUG YOUR APPLIANCE AFTER USE AND BEFORE CLEANING.
- LET THE APPLIANCE COOL DOWN BEFORE CLEANING AND STORAGE.
- NEVER IMMERSE THE APPLIANCE IN WATER OR CLEAN IT UNDER RUNNING WATER.

- Wipe the plates and stainless steel surface with a damp cloth only.
- Clean the device after each use to remove food residues.
- Make sure that no water gets into the device.
- To avoid any danger or risk of electrical shock, never immerse the device or the cord into water or any other liquid. Do not put the device and the cord into the dishwasher!
- To avoid damaging the surface of the unit, never use abrasive cleaners, cleaning pads, or any sharp objects (i.e. metal scouring pads). If using metal objects to clean, the sensitive surface can be damaged easily by scratches. Always handle the appliance with care and without any force.
- Use of additional cleaning liquids is recommended for induction cooking-plates to extend their lifetime.
- Do not use any petrol products to clean the device to avoid damaging the plastic parts and the control panel.
- Do not use any flammable acid or alkaline materials or substances near the device, as this may reduce the service life of the device.
- Make sure that the bottom of the cookware does not scrape across the glass field.
- When not in use, store the device in a dry place. The appliance must be stored in a place which is not within reach of children.