



Multi-Chef™ Induction Heaters

SMM021: Single Induction Heater
650 W(+/-5%) 120V~ 60Hz,
15 Amps, Plug: US NEMA 5-15P

SMM022: Single Induction Heater
1000 W(+/-5%) 220V~ 50Hz,
16 Amps, Plug: CEE 7/7 Schuko

SMM023: Double Induction Heater
650 W(+/-5%) 120V~ 60Hz,
15 Amps, Plug: US NEMA 5-15P

SMM024: Double Induction Heater
1000 W(+/-5%) 220V~ 50Hz,
16 Amps, Plug: CEE 7/7 Schuko



IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be observed, including the following:

1. This appliance is intended to be used for commercial applications such as in kitchens of restaurants, canteens, hospitals, and commercial enterprises; but not for continuous mass production of food.
2. To avoid fire or shock hazard check the voltage indicated on the rating label. Plug the unit into a correct electrical supply socket that matches the conditions on the rating label.
3. Only use one induction unit per individual electric supply socket. Do not plug multiple units into power strip.
4. Do not use the appliance if it is damaged in any way, such as a damaged cord, plug, or cooking plate.
5. Place the unit on a flat, firm, dry surface. Do not operate the unit on a plastic or soft tablecloth.
6. In order to prevent the risk of electric shock, short circuiting, or fire, do not cover any part of the cooking plate or plastic vessels with aluminum foil.
7. **Never put empty cookware on the switched-on induction heater, as this could cause the cookware to become distorted or damage the heating coil. Ensure liquid or food is inside the cookware at all times.**
8. The maximum weight that can be put on the induction cooker is 15lbs/7kg. Do not exceed.
9. Beware of the hot steam that comes from the cookware to avoid being burned. Do not overfill the cookware to avoid water splashing out and damage to the appliance.
10. For better performance and maintenance do not operate the unit for more than two hours continuously.
11. Users with pacemakers should consult with their doctor.
12. **Never let the appliance operate without supervision.** Children should not operate the appliance.
13. Do not use the appliance in damp or humid areas such as an indoor pool area. For indoor use only.
14. Do not operate the appliance in an area where gasoline, paint, or flammable liquids are used or stored.
15. Disconnect the plug from the outlet when the unit is not in use. Seize the plug and then pull it out. Do not pull the cord to pull out the plug.

NEED ASSISTANCE?

Please contact our customer service support at (847) 763-1215 and we'll be happy to assist with any assembly questions, comments, or concerns.

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16. Do not immerse the appliance in water or rinse it under the tap.
17. The heating plate remains hot after use. Always unplug the appliance and let it cool completely before cleaning.
18. Warning: if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

OPERATING INSTRUCTIONS

BEFORE FIRST USE:

1. Remove all the packing materials before use.
2. Place the unit on a flat, firm, dry and safe surface.
3. Make sure the cooking plate is clean and dry before switching on.
4. If an unsuitable cookware is placed on the cooking plate or if a cookware is removed from the cooking plate, the appliance will show an error on the display. The induction cooker will shut down automatically if a suitable cookware is not placed on the cooking plate within one minute.
5. Do not leave the appliance when it is in use. Do not turn the unit on without food or water inside the cookware. Do not cover the air inlet or outlet during operation.
6. Do not preheat empty cookware. Because of the speed and efficiency of the induction range, cookware can quickly overheat and cause damage to the unit.

Suitable Cookware:

This unit is intended to be used with induction-ready cookware with a flat, ferrous base measuring 4.5 inches (11.4cm) to 10.25 inches (26 cm) wide. This unit is intended for commercial food service operations only.

- Induction Ready Cookware: Ferrous Stainless Steel, Iron, Cast Iron
- Unsuitable Cookware: Pottery, Glass, Aluminum, Bronze, or Copper Cookware. Cookware with footed base.

USING THE INDUCTION HEATER:

Turning the Induction Unit On

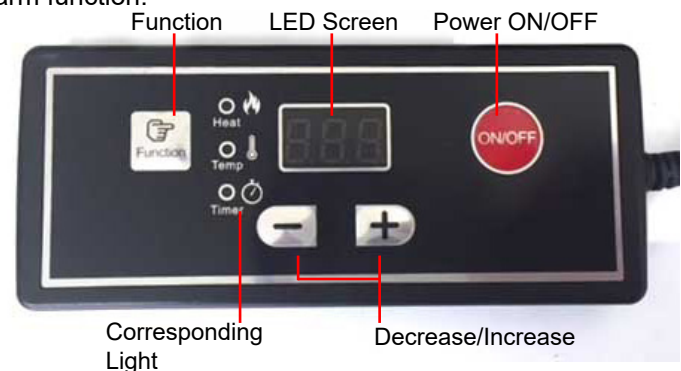
Plug the induction in. Three horizontal lines will flash on the LED screen. Position an induction compatible cookware in the middle of the cooking plate, **ensure liquid or food is inside the cookware**. Press the “ON/OFF” button. The screen will show an “-A-” and the induction will set to the “Auto” keep warm function.

Adjusting the Heat, Temperature, and Timer

Press the Function button to select setting. A corresponding light will appear next to the setting being adjusted. Use “-/+” buttons to increase or decrease the setting.

Turning the Induction Unit Off

Press ON/OFF button. Three horizontal lines will appear. The fan will continue to run for 60 seconds, allowing the unit to cool. Do not unplug unit until fan shuts down. Do not handle or store until the unit is cool.



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MAINTAINING AND CLEANING

1. Unplug the power cord prior to cleaning induction cooker. Do not use any caustic cleaning agents or abrasive scrubbing pads on the unit.
2. To protect yourself from electric shock, NEVER immerse the device, or the power cord in water or other liquids.
3. Wipe off the ceramic plate with a warm, damp cloth and a mild nonabrasive soap solution.
4. Wipe off the outer unit housing and the control panel with a soft cloth.
5. Do not use any petroleum products. This will damage the outer unit housing and the control panel.
6. Do not use or store any flammable, acidic, or alkaline materials or substances near the unit, as this may reduce its service life.
7. Make sure the bottom of the cookware does not scrape across the surface of the cook top.
8. Make sure that the device is properly cleaned before storing it in a dry place.
9. Do not stack heavy objects on top of the unit. Excessive weight could possibly damage the unit.

TROUBLESHOOTING:

If the induction heater does not function properly, please check the table below.

| Problem | Reason |
|---|---|
| Indicator lights remain off when pressing "ON/OFF" | Improper connection between the plug and outlet Damage of switch, outlet fuse, or cord |
| Induction is not heating, but cooling fan still works | Improper cookware is being used; <ul style="list-style-type: none">• the bottom diameter is too small or too big• the cookware is not in proper position |
| Heating suddenly stops during use | Food already reached the temperature which set Time is over Vents are blocked Surrounding temperature is too high or the heater itself overheated Safety setting was triggered, try again after several minutes |
| Temperature setting is out of control | Improper cookware is being used Bottom of the cookware is not flat |
| EO display | Improper cookware or no cookware on heating plate |
| E1 display | Heating sensor overheated |
| E2 display | Induction is overheated |
| E3 display | Voltage too low, unplug the unit and try again |
| E4 display | Voltage too high, unplug the unit and try again |



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