

WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE

If you have a problem with your unit, or you require replacement parts, please telephone the following number for assistance:

North America **1-800-265-8456**

Koolatron has Master Service Centres at these locations:

Koolatron USA	Koolatron Canada
4330 Commerce Dr.	27 Catharine Ave.
Batavia, NY	Brantford, ON
14020-4102	N3T 1X5
U.S.A.	CANADA

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.



Induction Cooktop



TCIS11BN Instruction Manual

INTRODUCTION

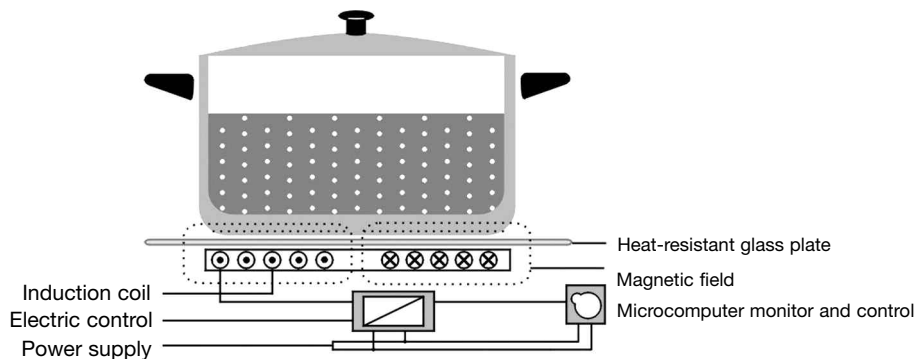
The Total Chef Induction Cooktop contains a smooth heat-resistant glass surface. The induction coil is located beneath the glass. With this technology, there are many reasons to use the Total Chef Induction Cooktop.

SAFETY - the temperature of the glass top remains low. With an induction cooktop, the heat necessary for cooking the food is transferred directly into the pan; the glass hardly heats up at all, as it only receives the heat from the pan placed on it. If there is no saucepan on the cooktop but the power is on, the surface will not heat up until a suitable saucepan or pot is placed on the cooktop.

PRECISION COOKING CONTROL - the Induction Cooktop contains cooking zones so accurate it is possible to create a constant low temperature for long periods of time, so that soups and casseroles can simmer away without the likelihood of sticking to the bottom of the pan.

Induction Cooktops are also fast at being capable of reduced cooking times, and because there is no heat wasted, they use considerably less energy than other cooktops.

This device is more economical than a conventional cooktop when a pan is lifted off, the zone stops heating immediately.



TECHNICAL SPECIFICATIONS

Power - 1600W

Voltage - 120V 60Hz

Temperature - 66°C-232°C (150°F-450°F)

SAFETY

Please observe the following safety rules, in order to prevent possible injuries or electric shock!

- Never touch the induction cooktop and the power plug with wet hands.
- Be sure to operate the unit on a flat, level, non-metallic surface.
- **Do not connect the induction cooktop to the same outlet with other household appliances such as microwaves, etc. as it could overload the outlet and trip a circuit breaker.**
- Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you must use an extension cord, it is absolutely necessary that it is a UL-listed (in the United States) or a CSA-listed (in Canada), 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord is 15 Amps (minimum) and 120V. Be sure not to place cord where people can trip over it.
- Never attempt to unplug the induction cooktop by pulling on the power cable.
- Do not move the induction cooktop while cooking or with hot cookware on top of it.
- Do not place any empty cookware on the induction cooktop while it is functioning. It will heat up very rapidly and can cause material damage or personal injury.
- Do not place any objects on the induction cooktop, other than the cookware you intend to cook in.
- Never operate the induction cooktop if the power cable is damaged. If it shows any signs of defect, let a qualified electrician repair it.
- Do not heat up any unopened cans of food on the induction cooktop, they could explode.
- **Although the surface of the induction cooktop remains cool to the touch because heat is transferred directly to the pot, please note that the residual heat from the cookware will eventually warm up the cooking surface, especially the area directly underneath the pot. Be careful when handling the cooktop after use and let it cool down before storing.**
- Scientific tests have proven that induction cooktops do not pose a risk to health. However, persons with a pacemaker should keep a minimum distance of two feet from the induction cooktop while it is operating.
- Do not insert any objects like wires or tools into the ventilation slots, this may cause electric shock.
- Never use the induction cooktop if it is not functioning properly, shows signs of damage or if it has been dropped.
- Do not leave the induction cooktop unsupervised during operation. Keep children away from the induction cooktop.
- Do not submerge the induction cooktop in any liquids and do not wash it in the dishwasher.
- Do not operate the induction cooktop on any metal table or surface.
- Only qualified persons may perform repair and maintenance work on the induction cooktop. Never attempt to disassemble and repair the induction cooktop yourself!
- This product is not intended for commercial use; it is for household use only.

PLACEMENT

- Place the cooktop on a stable and level non-metallic surface making sure that it is not flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the induction cooktop. Keep a minimum distance of 5" from walls and other objects, appliances, etc.
- **Do not place the induction cooktop next to devices or objects that react sensitively to magnetic fields (e.g. radios, TVs, computers, etc.).**
- Do not place the induction cooktop next to open fires, heaters or other sources of heat.
- Make sure that the power cord is not damaged or compressed beneath the induction cooktop and does not come into contact with sharp edges or hot surfaces.
- Prior to connecting the induction cooktop, check whether the voltage indicated in this manual corresponds to the voltage supply in your home. A wrong connection may lead to damage to the induction cooktop and possible injury to persons.
- The cooktop's surface is made of temperature-resistant glass. In the event that damage to the unit is observed, even if it is only a small crack on the glass surface, disconnect the induction cooktop from the power supply immediately and contact our customer service department by calling 1 800 265-8456

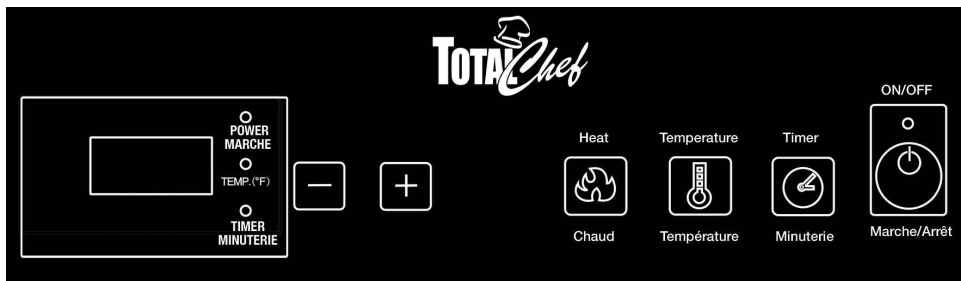
COMPATIBLE POTS AND PANS

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter of 12 to 26 cm (4.7" to 10.25").

NON-COMPATIBLE POTS AND PANS

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pan/pots with the base measuring less than 12cm (4.7").

NOTE: Many high quality cookware are made of non-magnetic stainless steel and cannot be used with the induction cooktop. If in doubt, please try a magnet to check your cookware.



OPERATION

NOTE: this cooktop has a touch control panel with the latest safety features. In order to press a button, with the tip of your finger, tap once. The button will not react, if sliding finger over it or press too gently. This is a safety feature that prevents children from turning the cooktop on easily, and also enables you to wipe off spills from the cooking surface without accidentally pressing any buttons.

- Plug the power cable into a properly installed outlet. ON/OFF light turns on.
- To turn the power on, press the ON/OFF button once. The power light will turn a steady red and heating will begin.
- To select the proper heat setting, press the “-” or “+” until the desired heat setting is achieved. The heating levels are 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, default factory setting is 5.
- To select temperature setting, press the TEMPERATURE button once, the temperature light will turn a steady red, and press the “-” or “+” until the correct temperature setting is achieved. The temperature levels are 150, 180, 210, 240, 270, 300, 330, 360, 390, 420, 450°F, default factory setting is 270°F.
- To select automatic timer setting, press the TIMER button twice (default factory setting is 0 mins), the timer light will turn a steady red, and press the “+” until the desired timer setting is achieved. When the timer is at 150 mins, the LED will show error code EE, will emit a sound for 5 second, and the unit returns to the standby mode.
- The power will completely shut off with 9 second if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.
- Once you have finished cooking, press the ON/OFF button once to turn the cooktop off. The fan will keep functioning for some time to cool the unit down. Once the fan has stopped, unplug the unit. Make sure you wait for the unit to cool off completely before cleaning & storing.

TIMER

If using the unit in TEMP or HEAT function, not setting the TIMER function, but when the unit is used for 150 mins, the LED display shows EE code and sound. The unit will stop automatically.

If using the unit in TEMP or HEAT function for 10 mins, and then set the TIMER, the max Timer is 140 mins. During timer operation, you can change the duration at any time with the “-” & “+” buttons.

CLEANING AND MAINTENANCE

- Remove the power plug and let cool prior to cleaning the induction cooktop.
- Never immerse the induction cooktop, its cables or the plug into any liquids.
- Wipe off the glass cooktop with a damp cloth or use a mild, non-abrasive soap solution. Do not use any caustic cleaning agents and make sure that water does not penetrate inside the induction cooktop.
- Wipe off the casing and the operating panel with a soft cloth using a mild detergent.
- Do not use any oil based cleansing products in order not to damage the plastic parts or the casing/operating panel.
- Do not use any flammable, acidic or alkaline materials or substances near the induction cooktop, as this may reduce the service life of the induction cooktop and pose a fire risk when the induction cooktop is turned on.
- In order to keep your cooktop looking new, make sure that the bottom of your cookware does not scrape the glass surface, although a scratched surface will not impair the use of the induction cooktop.
- Make sure to properly clean the unit before storing it in a cool, dry place.

TROUBLESHOOTING

If the cooktop detects an internal / external error or a wrong connection, it will display the error message with a code number on the display panel and the cooktop will stop functioning. These code numbers will allow you identify the cause of the error and help you find the solution to the problem. If the problem has been solved the error message will disappear and you will be able to continue using your cooktop. If the error persists, and you cannot determine the cause of the error and correct it, contact our customer service department by calling **1 800 265-8456**.

ERROR CODE CAUSE AND SOLUTION

ERROR CODE	CAUSE AND SOLUTION
E1	Voltage is under 85V
E2	Voltage is over 145V
E3	The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E4	The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E5	The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E6	The cooking temperature is over 450°F in the function mode "TEMPERATURE". After the unit has been cooled down, the unit would be automatic switches to standby mode.
E7	Ventilation blocked, heat is not released from the machine smoothly, it causes device inside over-heat. Please keep a minimum distance of 5 to 10 cm from the device to walls or other items. Please power off to eliminate the wrong record and let the unit cool down, and then re-plug the power cord and restart the unit.
EE	The total cooking Timer reaches 150 mins. After reaching 150 mins, the LED shows "EE" and sound, the device automatically goes into standby mode. Please press ON/OFF button to restart the unit.

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