

MASTER  
**Chef™**

## DOUBLE INDUCTION COOKTOP

Product No. 043-1018-2



### INSTRUCTION MANUAL

Toll-free: 1-855-803-9313

Read this manual thoroughly before using and keep it for future reference

Product No. 043-1018-2 | Contact us: 1-855-803-9313

## Table of Contents

Important Safeguards	2-3
About Induction Cooking	4
Important Notes	5
Description of Parts	5
How to Use	6-7
Care and Cleaning	7
Error Codes	8
Warranty	9

## 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 hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. 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 the use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before adding or removing parts, and before cleaning the appliance.
7. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.
8. If the appliance is not working as described in this instruction booklet discontinue use and contact the manufacturer. See Warranty.
9. The use of accessories or attachments not recommended by the manufacturer may cause hazards.
10. DO NOT use outdoors.
11. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
12. A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.

13. Always disconnect appliance from outlet when not in use. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
14. DO NOT use appliance for other than intended use.
15. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
16. Use extreme caution when moving an appliance containing hot liquids. Do not overfill cookware used on the appliance to avoid spilling when contents are boiling.
17. People with pacemakers or similar medical devices should exercise care when standing near this induction cooktop while powered on. The electromagnetic field may affect pacemakers or similar devices. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information regarding the possible effects of electromagnetic fields emitted by induction cookers.

#### SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



##### **Polarized Plug**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



##### **Notes on the cord**

- a) A short power-supply cord (or detached power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a long cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
  - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

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Induction cooking has been used for decades in restaurants and commercial kitchens worldwide. Only now has the induction revolution been made available at an affordable cost for everyday household use.

#### **How does induction work?**

Induction cooking uses electromagnetic energy to heat cookware. When cookware is placed on an induction cooktop and the cooker is turned on, the coil inside the induction unit produces an alternating magnetic field, which flows through the cookware. Molecules in the cookware vibrate rapidly, causing the cookware to become hot almost instantly.

#### **What types of cookware can be used?**

Induction cooktops will only operate with a variety of cookware. As explained in the paragraph above, induction cooking works by electromagnetic energy, therefore, the outside bottom surface of the cookware must be made of a ferrous magnetic material such as cast iron, enameled steel or magnetic stainless steel. The interior or cooking surface of the cookware can be aluminum or other non-ferrous material with or without a non-stick coating as long as the bottom is ferrous.

It is very easy to check whether or not your cookware will work using a fridge magnet or any other permanent magnet. If the magnet sticks to the bottom of the pot/pan, the cookware will work on an induction cooktop.

#### **What are the advantages of induction cooking?**

Induction cooking allows you to adjust the cooking heat instantly and with great precision much like a gas burner, but with even more accuracy.

Induction cooking is also faster, cleaner, safer and more energy efficient than any other counter top cooking technology.

#### **What can I cook on an induction cooker?**

What you can cook on an induction cooker is no different than what you can cook with gas, an electric coil or any other form of heat. There are no special recipes or cookbooks.

Portable induction cookers are ideal for everyday use. They can also be used for camping, cottages, dorm rooms and offices. They can be used any place a stove is not available or where an extra cooking surface is required.

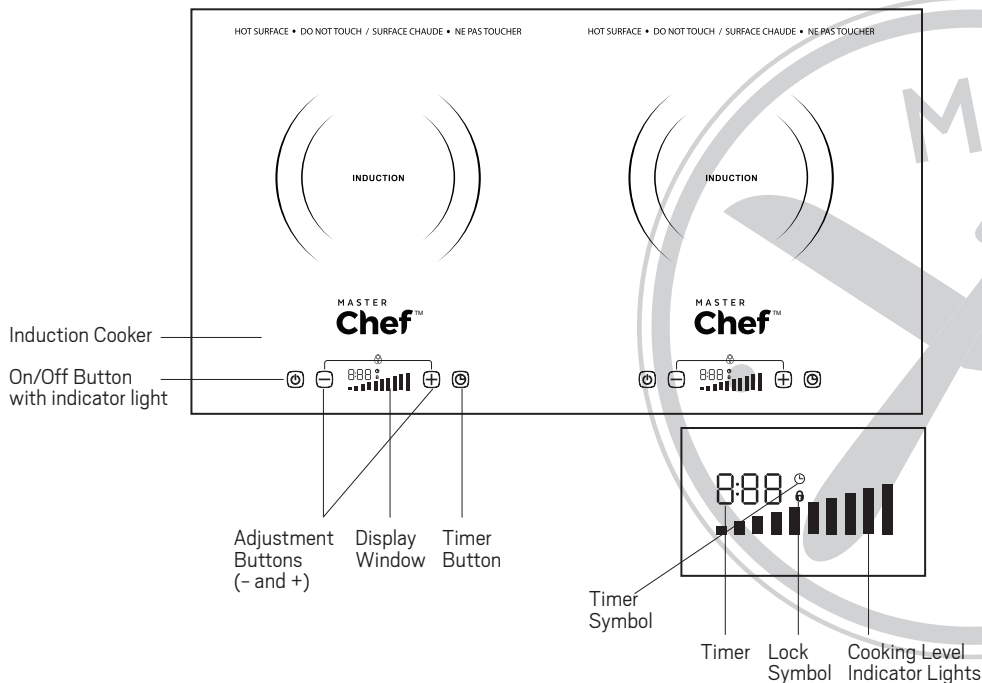
Induction cooking is very powerful. By far the most common problem with new users is that they don't realize how quickly the pot generates heat, causing food to burn or overcook. We recommend that you "practice" using the induction cooker with a pot/pan of water and bring it to a boil several times using different amounts of water and different temperature/power settings to familiarize yourself with how quickly water can come to a boil. In a very short time you will become familiar with your induction cooker and enjoy its fast, clean, safe and energy efficient features.

1. This Induction Cooktop will only operate with suitable cookware.  
The most common types are cast iron, enameled and stainless steel. The Induction Cooktop will not operate when using aluminum, ceramic, copper, glass and Pyrex® or cookware that has a concave bottom.



**NOTE:** Cookware should have a diameter no less than 10 cm (4") or more than 25 cm (10") in order to work correctly. If the cookware is larger than the circular cookware placement guides indicated on the Induction Cooktop, the area outside these guides will not work causing an inconsistent heating pattern.

2. If the Induction Cooktop has been turned on without a compatible pot in place, the unit will beep for approximately 30 seconds and the error code E1 will be appear in the Display Window. Then the unit will shut off automatically.
3. The unit will automatically turn off if the voltage rises over 150 V or drops to less than 80 V.
4. When the unit is off, the fan may continue running until the temperature of the Induction Cooktop is below 120°F (50°C).
5. NEVER heat empty cookware. This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.



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1. Place the Induction cooktop on a dry, level surface.
2. Add food to the cookware.
3. Place the cookware within the circular guide indicated on the Induction Cooktop.



**NOTE:**

1. Ensure that the bottom of the cookware is clean as dirt may cause the bottom to stick to the Induction Cooktop.
2. **NEVER** heat empty cookware. This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.

4. Plug into a 120 V outlet. The unit will beep and the display window will flash once.
5. Press the On/Off Button for 3 seconds to turn the unit on.



**NOTE:**

1. The default Cooking Level is 5. Press the + or - Buttons to adjust the level accordingly. The corresponding Cooking Level Indicator Lights in the Display Window will light up.

6. Press the On/Off Button to turn the unit off once you have finished cooking.



**NOTE:** If the cookware is removed from the induction cooktop at any time during the cooking cycle, the unit will beep continually for 30 seconds, error code E1 will appear in the Display Window and the unit will shut off automatically. In order to re-activate the unit, place cookware back on the cooktop and follow steps 5 & 6.

**TIMER Function**



**Auto-Off Timer**

The Timer allows you to program the induction cooktop to turn off after a certain time.

Once you have chosen the desired cooking level, press the Timer Button. A Clock symbol will light up and the default time that will appear on the display screen is 0:00. Press the +/- Buttons to adjust the cooking time from 1 minute up to 3 hours in increments of one minute.



**NOTE:**

1. The '+' Button will adjust the minutes and the '-' Button will adjust the hours.

Once you have selected the desired shut off time, the Timer will blink 5 times to confirm your selection.

When the programmed time has elapsed the Induction cooktop will beep once and shut off automatically.



**NOTE:** If at any time during the cooking cycle you would like to cancel the 'programmed time' simply press the Timer Button for 3 seconds. The Timer and the Clock Symbol will go off confirming the Timer is no longer active.

### CONTROL PANEL LOCK Function



This button allows you to set the desired cooking level and time and then lock the control panel to avoid changing the setting by mistake.

To use this function press the [+] and [-] Button together once, the induction cooker will be in the Control Panel Lock mode and a Lock Symbol will appear in the Display Window. The cooktop will not respond to any temperature or timer changes.

When the Control Panel Lock is activated, the only button that will function is the On/Off Button.

To turn the Control Panel Lock off, press and hold the [+] and [-] Buttons together for 3 seconds or press the On/Off Button to cancel the lock setting. The Lock Symbol in the Display Window will disappear.

- 1) Unplug from the wall outlet.
- 2) Clean the Induction Cooktop and the Control Panel with a damp cloth.



### NOTE:

1. Do not use a brush or abrasive cleansers. This may damage the Cooktop.
2. Do not immerse the unit in water or any other liquid.

- 3) Dry with a soft cloth.
- 4) Clean the unit after each use.
- 5) All servicing, other than cleaning, should be performed by an authorized service representative.  
See Warranty section.

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## Error Codes

### Error Code (see digital display)

### Reason

### Solution(s)

E0, E2, E5, E6

Internal Circuit Error  
Parts are either overheating or  
have an open or short circuit

- See 'Warranty' section in this instruction booklet for contact information.

E1

Cookware Sensor Detection

- Check whether or not cookware is suitable.
- Make sure the cookware is within the circular cookware placement guides indicated on the Induction Cooktop.
- Cookware was removed during cooking. Replace cookware on Cooktop.

E3

Incorrect Voltage Sensor  
- Voltage over 150 V

- Make sure the outlet used is 110/120 V AC.

E4

Incorrect Voltage Sensor  
- Voltage below 80 V

- Make sure the outlet used is 110/120 V AC.



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Warranty

### 1-YEAR LIMITED WARRANTY

This MASTERCHEF<sup>TM</sup> product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace the defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.



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