

SINGLE-BURNER INDUCTION COOKTOP

Model no. 043-1297-6



Read this manual thoroughly before using and save it for future reference.

master Chef

Model no. 043-1297-6 | Contact us: 1-855-803-9313

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- 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. Extreme caution must be used 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 use care when standing near this induction cooktop while it is 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.
- 18.Use proper judgment and caution while using the Induction Cooktop in outdoor environments and public areas. This appliance should never be set-up around unattended children or those unaware of its presence. The appliance should be situated on a flat, stable surface, away from water sources such as pools, spas, sprinklers, hoses, etc.

When using electrical appliance, 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 putting on or taking off 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.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

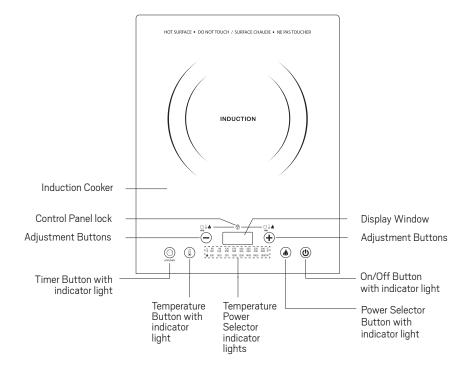


Polarized Plug

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.



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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 Indicator Light above the On/Off Button will flash. An 'L' will be appear in the Display Window indicating that the area in the cooking circle is cool if it is below 60°C/140°F. Once you have finished cooking, press the On/Off Button and remove the pot. An 'H' will appear in the Display Window if the area in the cooking circle is above 60°C/140°F. This is the residual heat from the cooking pot.
- 5. Press the On/Off Button to turn the unit on. The red Indicator Light above the On/Off Button will remain illuminated.
- 6. Choose the desired function by pressing the Temperature or Power Selector Button. The corresponding Indicator Light next to the Display Window will illuminate.
- 7. Press the '+' or '-' buttons to adjust the temperature or power accordingly.
- 8. Press the On/Off Button to turn the unit off when finished cooking.



NOTE:

1. 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 through 8.

POWER Function



The Power Function relates to the amount of wattage the cooktop uses. Low Power (wattage) results in low cooking speed. As you increase the power the cooking speed is increased as is the wattage used.

While using this function, the temperature of the food is not being regulated, only the power being used is set. Use the Power Function if a specific temperature is not required, to bring water to a quick boil or for quick browning, frying and sautéing.

Press the On/Off Button to turn the unit on, then press the Power Selector Button once. The corresponding Indicator Light next to the Display Window will illuminate and the default Power Selection of 1000W will appear in the Display Window.

To adjust the power level, press the '+/-' Buttons to select from the following 8 settings:

How to Use



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Power	Cooking Level	
300W	Keep warm	
500W	Simmer-Low	
700W	Medium-Low	
1000W	Medium	
1200W	Medium-High	
1400W	High	
1600W	Max	
1800W	Max/Sear	

TEMPERATURE Function



The Temperature Function should be used when a specific cooking temperature is required.

While using this function, the temperature of the food is regulated and the unit cycles on and off to maintain the chosen cooking temperature.

Fahrenheit (°F)

- 1. Press the On/Off Button to turn the unit on.
- 2. Press the Temperature Selector Button ONCE to display the temperature in Fahrenheit.
- 3. The Indicator Light will illuminate and the default temperature setting of 300°F will appear in the Display Window.
- 4. To adjust the temperature press the '+/-' Buttons to select from the following 8 temperatures: 140°F, 195°F, 250°F, 300°F, 355°F, 400°F, 430°F, 465°F.

Celsius (°C)

- 1. Press the On/Off Button to turn the unit on.
- 2. Press the Temperature Selector Button TWICE to display the temperature in Celsius.
- 3. The Indicator Light will illuminate and the default temperature setting of 150°C will appear in the Display Window.
- 4. To adjust the temperature press the '+/-' Buttons to select from the following 8 temperatures: 60°F, 90°F, 120°F, 150°F, 180°F, 200°F, 220°F, 240°F.

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 function (POWER or TEMPERATURE), press the Timer Button. The Timer Indicator Light will illuminate and the default time that will appear on the display screen is 00:30. 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.

2. In order to set the timer between 1 minute and 29 minutes, push the '+' button until the timer reaches 59 minutes; it will then restart at 1 minute.

Once you have selected the desired shut-off time, the screen 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. The unit will beep and the Display Window will blink. Use the '+' and '–' Buttons to return the time to 00:00. The screen will blink 5 times, then beep. The Timer Indicator Light will go off confirming the Timer is no longer active.

CONTROL PANEL LOCK Function



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

To use this function press the '+' and '-' Buttons together once; the induction cooker will be in the Control Panel Lock mode. The cooktop will not respond to any temperature, power 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.

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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 12 cm (4 3/4") or more than 20 cm (8") 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 is 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.
- 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.

Error Code (see digital display)	Reason	Solution(s)
E0, E2, E5, E6 & E7	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 back 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 110/120V AC.



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1-YEAR LIMITED WARRANTY

This MASTERCHEF™ 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.



Master Chef Canada Toronto, Canada M4S 2B8