



DOUBLE BURNER COUNTER INSET

User Guide

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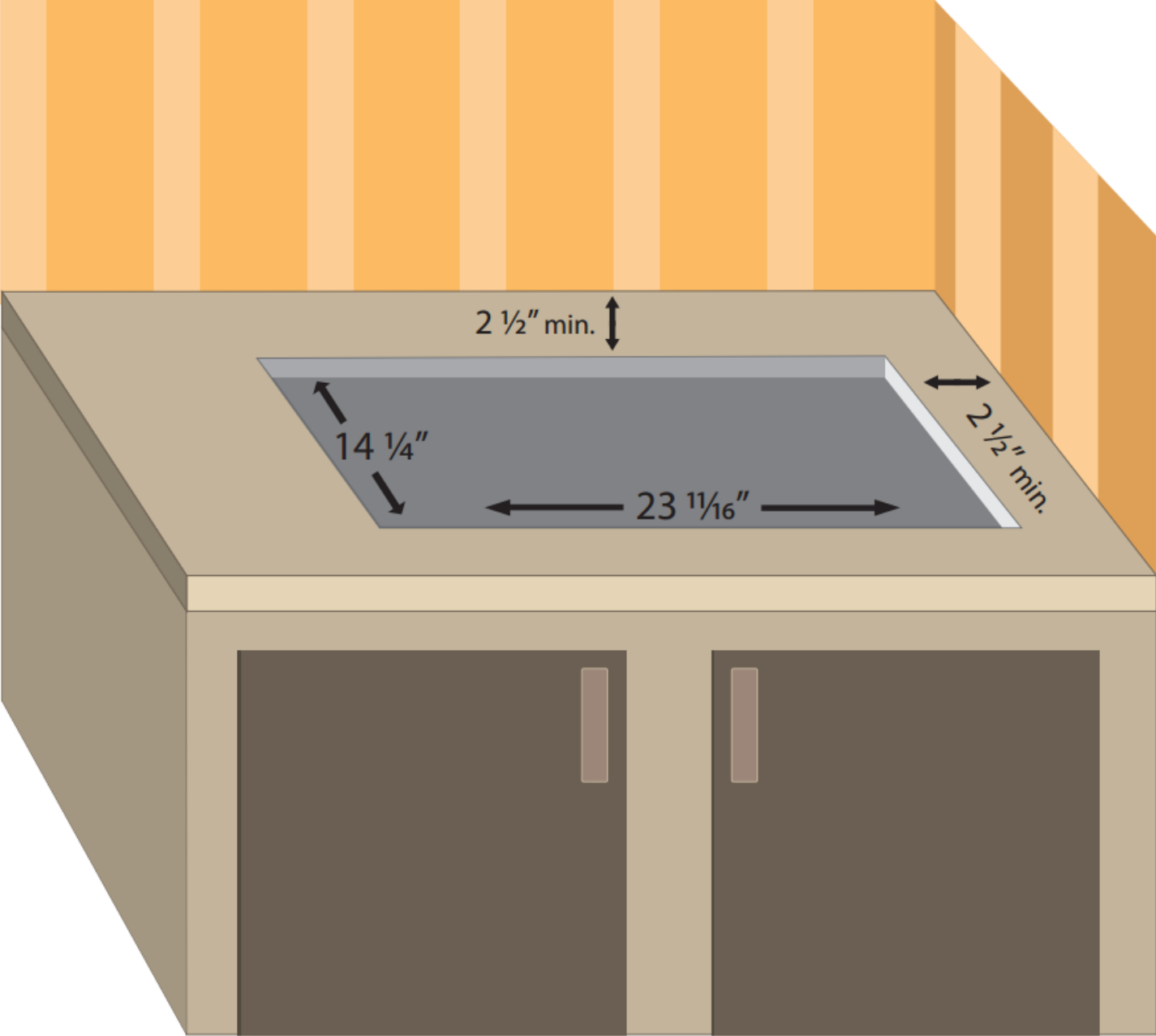
Thank you for purchasing the True Induction double burner counter inset unit. Please read the entire instruction manual prior to using your unit. If you have any questions regarding the True Induction Cooktop, please visit TrueInduction.com or call: 1-877-862-7049.



I. Dimensions and Placement for Cut-Out in Countertop

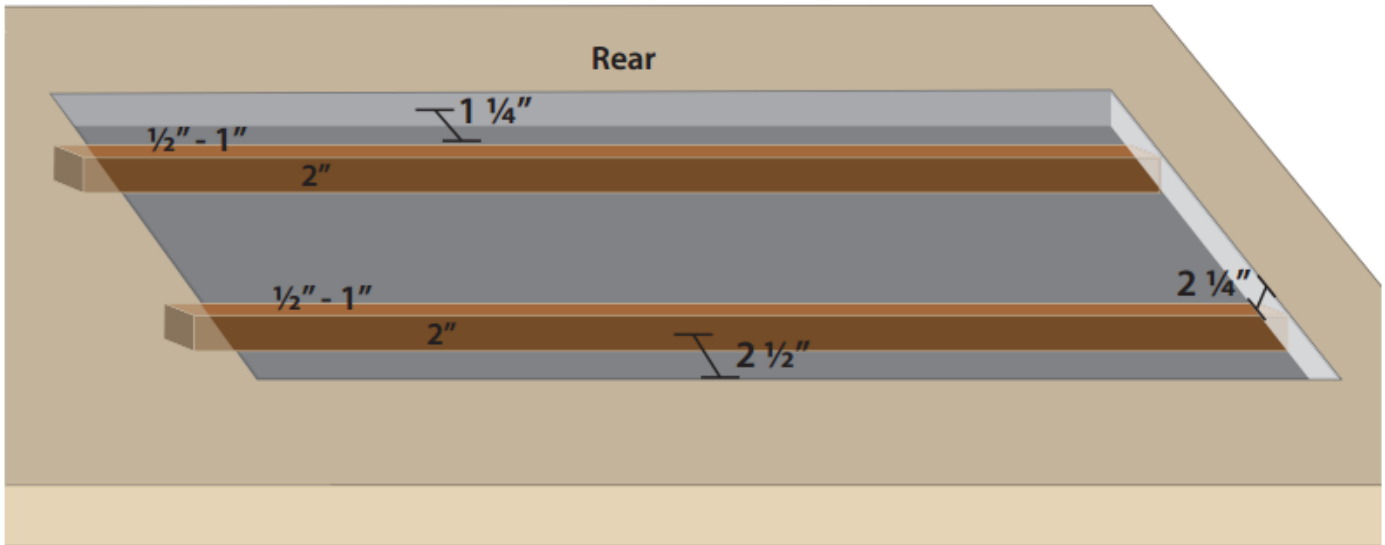
-Cut a rectangle hole in the countertop where the cooktop is to be placed. The dimensions for the cut-out are **14 1/4" x 23 11/16"**

-The cut-out must be placed at least **2 1/2"** from any side of the countertop.



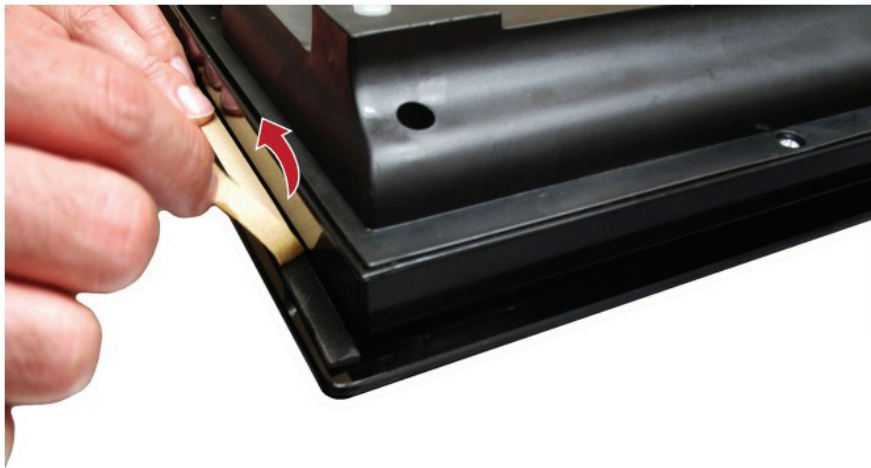
Building of Supports for Cooktop Below the Counter

- Any thickness of the countertop can be utilized, however, the thickness will determine if the supports are built into the walls of the cut-out, placed below the cut-out, or be built out from the bottom of the cut-out.
- Two support beams between $\frac{1}{2}$ " and 1" in width and 2" in depth should be placed lengthwise (spanning $23 \frac{11}{16}$ ") $2 \frac{1}{4}$ " below the surface of the cut-out. In order to achieve this depth it may be necessary to add a build out to the $14 \frac{1}{4}$ " sides of the bottom of the countertop.
- The supports should be spaced center line in from the rear $1 \frac{1}{4}$ " and the centerline in from the front $2 \frac{1}{2}$ ".



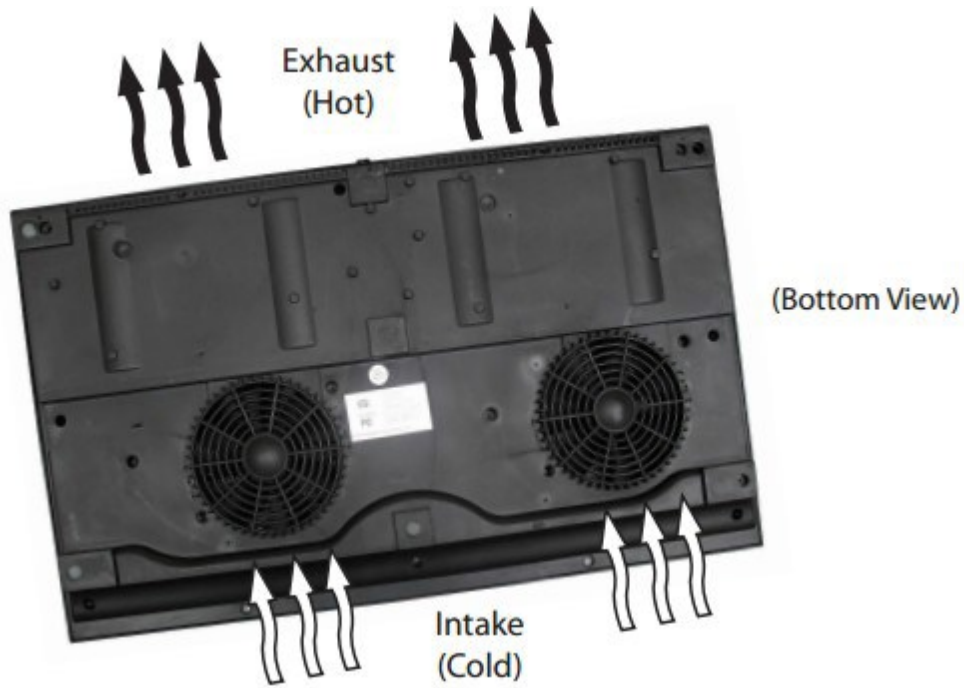
Installing Cooktop:

- First feed the power wire through the hole and to the location of the power receptacle underneath the cabinet.
- The $\frac{1}{2}$ " overhang on the induction cooker comes with pre-installed foam gasket. Peel off the adhesive protector on the bottom of the gasket and set the induction cooker into the cut-out. Gently press down on the induction cook top to secure the adhesive gasket to the countertop. The cook top should be sitting on the supports previously installed.



Clearance Needed for Air Circulation:

-Below you will see a diagram of the airflow. Be sure not to block either the intake or exhaust.



- For proper air circulation, allow at least 3" of clearance from the bottom of the induction cooker, to any shelving or storage. The underside of the countertop should not be closed off from the cabinetry underneath for better airflow.



II. Important Safety Information

When using electrical appliances, basic safety precautions should always be followed. For the True Induction cooker, even with the built-in safety features, it is essential to heed all precautions.

- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is strongly suggested.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors, True Induction cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near: hot gas, electric burner, or heated oven.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area.
- Items with a magnetic field such as: radios, televisions, credit cards, cassette tapes etc., can affect the unit.
- The power cord provided has been sized accordingly, however, with caution and care, extension cords may be used.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pans/pots.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit the outlet only one way. If the prongs do not fit fully, reverse the plug. If it still does not fit, contact the seller for warranty support; do not attempt to modify the plug in any way.
- To properly turn off unit, press "Off" button and unplug unit from outlet.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Unplug the cooktop from the outlet when not in use and before cleaning. Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot, some cleaners product steam or fumes if applied to a heated surface.
- Do not use cooktop for another other use than directed by the manufacturer.

III. Specifications

Power: ETL rated for 15 amp circuit

Voltage: 120v / 60Hz

Temperature Range: 150°F - 450°F (exact temperature settings)

Level Selection: Select settings 1 through 10

Max Time: Set timer up to 150 minutes

Material: Glass Ceramic Top

Single Burner Unit Measurements: 23.5" width x 15" length x 3" height

IV. How To Use

-Plug the power plug into a standard outlet.

-The ON/OFF switch will light up and the unit will sound to indicate on.

-The device will remain in standby mode, awaiting user direction.

-Place ferromagnetic cookware (with water, oil, or food already inside) on the center of the glass ceramic top center.

-Now press ON/OFF button on the control panel, this will turn the cooktop on. The power display will blink and sound another indicator.

-The pre-set power level "5" is the default selection as the device turns on.

-Using the +/- keys, you can change the settings at any time, ranging from 1-10. This is considered to be the HEAT function.

True Induction's Power Invariance Technology:

The maximum power of an individual burner level is at setting 10. But when operating both burners, their *combined total* is level 10, meaning that when operating the two burners at the same time, they'll self adjust levels accordingly.

When you increase the power of one side, the power output of the other side will reduce automatically (i.e., one side is at 6, the other burner automatically reduces power to level 4, creating a total max 10 setting).

If one side of the double burner is using HEAT function and the other side uses the TEMP settings, the maximum HEAT setting is "5".

Using the Temperature Setting:

-After the unit is turned on, you can opt to use the TEMP setting. To do this, press the function key labeled TEMP one time. The pre-set temperature is 270 degrees Fahrenheit.

-Using the +/- keys, you can change the temperature setting at any time. Settings range from 150-450 degrees Fahrenheit. (Exact temperatures: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420. and 450°F)

Using the Timer Function:

-After selecting the HEAT or TEMP mode, press the TIMER button once. The display will show the number "0". Using the +/- keys, you can select the operating time in 5-minute intervals (up to max 150 min.) and reducing in 1 minute intervals.

-The display will count down the duration in minutes. Once the time is up, the unit sounds and automatically goes into standby mode. To continue cooking, press the ON/OFF button to restart.

-During the timer operation, you can change the timer duration at any time with the +/- keys. The device's built-in memory maintains the HEAT or TEMP setting previously entered.

-You can also change the HEAT or TEMP settings without affecting the current timer setting.

Built-in Safety Shut Off:

-The True Induction cooktop is designed to automatically shut off after 150 minutes of use. The built-in auto shut off is a safety feature.

-The function occurs for both the HEAT and TEMP settings. The panel displays EE code and sounds indicating this auto-off setting.

-In the event your food requires further cooking, the unit can easily be turned back on and re-set to the desired setting.

Turning Off Unit:

-When you are finished cooking, simply press the ON/OFF button to turn off the unit.

-Upon completion of cooking, it is important to disconnect the plug from the outlet.

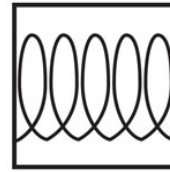
V. Compatible Cookware

Induction requires pots and pans that are made of ferrous (meaning magnetic) materials. Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the True Induction single burner induction portable cooktop!

Optimal cookware has a flat bottom and a diameter of 4.5" to 10". Round, flat bottom pans give the best results. Pans with warped or curved bottoms will not heat evenly. For wok cooking, use a flat-bottom wok. Do not use a wok with a support ring.

The following are **not** compatible: heat-resistant glass, ceramic, copper, aluminum pan/pots, round-bottomed cookware, or cookware with a base less than 4.5 inches.

Optimally the cookware will have this induction image on the retail box:



Induction

VI. Cleaning and Maintenance:

Please follow these directions along with Important Safety steps for cleaning, advised at the beginning of the manual:

- ☑ Before cleaning always switch OFF the device and unplug, wait for it to be completely cool. Clean the unit after each use to remove food residues.
- ☑ Wipe off the glass ceramic plate with a slightly damp cloth (microfiber works best).
- ☑ Make sure that no water seeps into the device. Never use abrasive cleaners (i.e. metal pads) or oil-based liquids.
- ☑ A vacuum cleaner attachments may be used to suck up dirt from the air intake and exhaust vent.
- ☑ Never run the cooktop under water.
- ☑ When not in use, store the cooktop in a dry place.

Troubleshooting Error Codes

If the display shows an error code, please refer to this sheet for a potential solution.

| Error Code | Cause and Potential Solution |
|--------------------------------------|--|
| “ _ _ _ ” on display and beep sounds | <ul style="list-style-type: none"> • Cookware is not compatible with the induction cooktop. • There is no cookware on the induction cooktop. <p>Make sure the cookware is induction compatible as explained on the previous page.</p> |
| E1 | <ul style="list-style-type: none"> • Voltage is under 75V |
| E2 | <ul style="list-style-type: none"> • Voltage is over 145V |
| E3/E4 | <ul style="list-style-type: none"> • The unit may be damaged, contact seller for support. |
| E5 | <ul style="list-style-type: none"> • The temperature sensor in the unit is defective or there is a short circuit. Contact seller for support. |
| E6 | <ul style="list-style-type: none"> • The cooking temperature is over 450°F in the TEMP mode. After 3 minutes in standby, the unit will switch off and can it be restarted. |
| E7 | <ul style="list-style-type: none"> • The ventilation area is blocked and heat cannot blow out of the unit smoothly. This can cause the internal device to over-heat. Please keep a minimum distance of 2 to 4 inches from the unit to the walls or other barriers. • To fix the code, turn power OFF, remove plug from outlet, and allow the unit to cool fully. After allowing ventilation space, plug the unit back into the outlet and restart. |
| E9 | <ul style="list-style-type: none"> • The temperature of sensor is lower than 122°F or 104°F after the unit has been operating for 6 minutes. This may be caused by a big pot of water heating under a lower power level with a low indoor temperature. • The sensor under the glass is damaged and needs to be replaced. Contact seller for support. |
| EE | <ul style="list-style-type: none"> • The built-in safety feature function indicates that the unit has been on for 150 minutes. The induction cooker will display “EE”, make an alert sound and then go into standby mode. Simply press the ON/OFF button to re-state and resume cooking |