Cooktop units

SR-65AC SR-18AC/SR-18BC/SR-18CC SR-34AC/SR-34BC/SR-34CC SR-34AWC/SR-34BWC

Your Guarantee If this product is found to be faulty as a result of faulty materials or

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floods or acts of nature.

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H.Do not use outdoors.

oil or other hot liquids.

N.Save these instructions.

IMPORTANT SAFEGUARDS

workmanship within one year from date of purchase, it will be repaired

free of charge. This guarantee is subject to the following terms: •Sunpentown must be notified of the fault.

•Proof of purchase must be presented to Sunpentown's nominated representative •The warranty will be void if the product if modified, misused or repaired by an unauthorized person.

•The warranty after repair will not be extended beyond the original one-year period. •All replacement parts will be new or reconditioned.

•Failure of product resulting from unauthorized modifications to the product.

•Improper installation or failure to perform the necessary maintenance.

•Parts, which are replaced, become the property of Sunpentown. •The warranty applies for the use of the product in the USA only. What is NOT COVERED:

•Warranty does not include freight charges. •Incidental or consequential damage caused by possible defects with this product. •Damage to product caused by improper power supply voltage, accident, fire,

SUNPENTOWN INTERNATIONAL INC. 14625 Clark Ave. City of Industry, CA 91745

This GUARANTEE is in addition to your Statutory Rights

service@sunpentown.com www.sunpentown.com

Tel: 800-330-0388

I.Do not let cord hang over edge of table or counter, or touch hot surfaces.

J.Do not place on or near a hot gas or electric burner, or in a heated oven.

K.Extreme caution must be used when moving an appliance containing hot

L.Always attach plug to appliance first, then plug cord into the wall outlet. To

disconnect, turn any control to "off", then removed plug from wall outlet.

NOTE: Do not use extension cord. If one must be used, use a cord with a

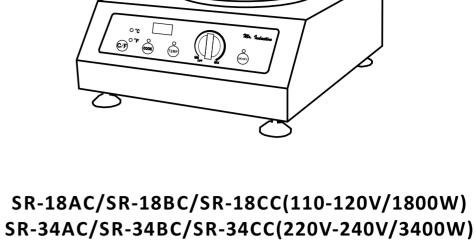
M.Do not use appliance for other than intended use.

minimum of 14 gauge and no longer than 10 feet.

SMARTSCAN[®]

Mr. Induction®

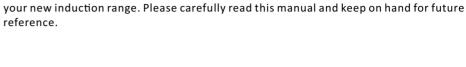
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SR-34AWC/SR-34BWC(220V-240V3400W) INSTRUCTION MANUAL SUNPENTOWN®

SR-65AC(220V-240V/2600W)

Thank you for purchasing your SMARTSCAN induction cooker by Sunpentown. Make full use of



SR-18AC/

SR-18BC/

SR-18CC

SR-65AC

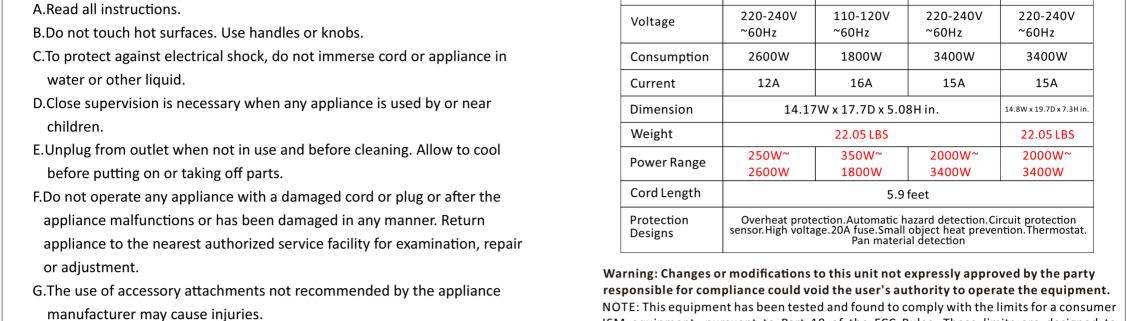
SR-34AC/

SR-34BC/

SR-34CC

SR-34AWC/

SR-34BWC



reference.

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SPECIFICATIONS

Model

in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures: •Reorient or relocate the receiving antenna. •Increase the separation between the equipment and receiver. •Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. •Consult the dealer or an experienced radio TV technician for help. This device complies with part 18 of the FCC rules. Operation is subject to the following two conditions: 1. This device may not cause harmful interference.

2. This device must accept any interference received, including interference that

ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to

provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not

installed and used in accordance with the instructions, may cause harmful interference to

radio communications. However, there is no guarantee that interference will not occur

may cause undesired operation.

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TROUBLESHOOTING

EC,E0,E1,E2,E3,E4,E7,E8,E9.

Low Voltage Protection

High Voltage Protection

Error

Circuit failure

Empty Pan Protection E1 Is the pan be placed on the induction cooker? Or is it an induction compatible

Error Code

E2

E3

Temperature Sensor E4 Check if the temperature sensor cable was does not work broken, or the plug is unplug

If LED displays any of the following error codes, unit needs to be sent in for service:

Failure Analysis

Check if the voltage is low

Check if the voltage is high

Check the circuit board if the components

IGBT Overheat	E9	Circuit board inner fan was broken or the air inlet is blocked.
Main board can not connect with control panel	EC	Check the wire connection between the main PCB board and display control board.

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Page 1 - Important Safeguards

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Unsuitable Cookware

POWER

indicator

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Control panel

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it is correctly plugged in.

Do not damage the ceramic plate.

EMERGENCY PROCEDURES

cookware.

electric shock.

immediately.

IMPORTANT:

• Please plug this cooktop in the correct 20-amp outlet. • Do not share the outlet with other appliances and make sure

Do not touch the ceramic plate immediately after cooking,

• Do not insert any object in the inlet or outlet to prevent

the plate may remain hot due to heat transferred from the

• This appliance is equipped with overheat protection feature.

assistance. Do not disassemble the unit by yourself.

diameter over 12cm(4.5in) are recommended.

• If the ceramic plate is broken, please turn unit off and unplug from outlet

• If the electric cord is damaged, please contact our service technician for a

• Those with a pacemaker should consult they physician before using this

• If the cooktop surface is broken or cracked, do not use the product as it may

If the cooktop is not working properly, please contact our service technician for

соок

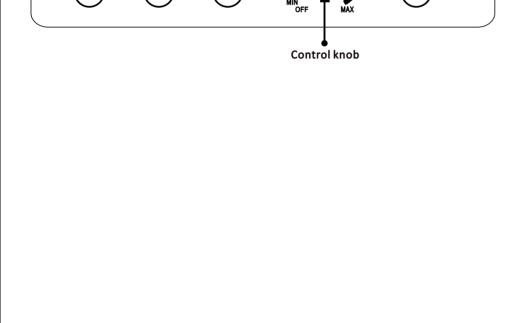
indicator

TEMP

indicator

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Ceramic, GLASS, copper, bronze, aluminum bottom, or bottom of less than 12cm(4.5in) cookware. Ceramic cookware Copper, bronze Glass cookware (without special coating) and aluminum cookware Pans with legs or Cookware with diameter with a concave bottom cookware less than 12cm(4.5in) Maintaining the product • Unplug the cord before any cleaning is done. • To clean the ceramic plate, use a soft sponge with dish-washing liquid. Then

DO NOT IMMERSE THE COOKTOP IN WATER TO SOAK. THIS WILL DAMAGE THE COOKTOP.

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harm to radio or television reception, which can be determined by turning the equipment off and on, the user is

encouraged to try to correct the interference by one or more of the following measures: Reorient or relocate the receiving antenna. • Increase the separation between the equipment and receiver.

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red light will be flashing and cooking will stop.

Attention

wipe clean with damp towel.

- Connect equipment to an outlet that's on a different circuit than the receiver. • Consult the dealer or an experienced radio/TV technician for help. Changes or modifications not expressly approved by the party responsible for
- compliance could void the user's authority to operate the equipment.

Clean fan intake with vacuum whenever necessary.

NOTE

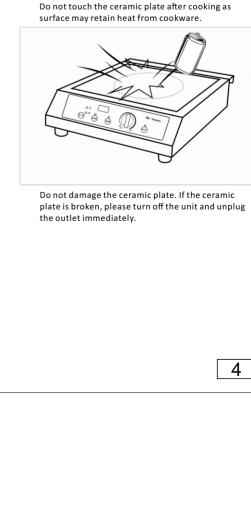
• Do not drop the cookware on the top plate while cooking. The ceramic plate may

Please use suitable cookware, otherwise abnormal cooking or damage may occur.

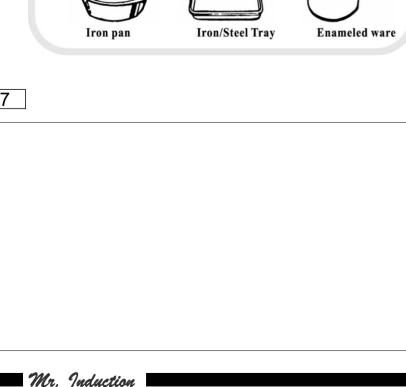
The self-protect circuit will protect appliance while power is unstable. The power

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LIST OF SUITABLE / UNSUITABLE COOKWARE Suitable Cookware Iron, cast iron, stainless steel and enamelled wares with



The operation of this induction cooktop has two functions: COOK and TEMP.

• LED displays a one or two digit number, indicating the power level (1-20)

• Unit will cook until set temperature is reached and will keep warm.

it senses temperature has dropped below setting.

knob clockwise pass OFF position to turn on unit.

• Unit will continuously cook until: manually shut off. In < TEMP > Function (TEMP indicator is on): • LED displays a two or three digit number, indicating cooking temperature. (90°F/32°C, 110°F/43°C, 130°F/54°C, 150°F/65°C, 170°F/76°C, 180°F/82°C, 200°F/93°C, 220°F/104°C, 240°F/115°C, 260°F/126°C, 270°F/132°C, 290°F/143°C, 310°F/154°C,330°F/165°C,350°F/176°C,360°F/182°C,380°F/193°C,400°F/204°C,

420°F/215°C, 440°F/226°C)

COOK vs TEMP

In < COOK > Function (COOK indicator is on):

the bottom section (closest to cooktop) will be a bit hotter than the middle section. The $type \, and \, quality \, of \, cookware \, can \, affect \, temperature \, transfer.$ **HOW TO USE** 1. Plug in power cord(208-240V/50Hz) - unit will beep once. 2. Please use suitable cookware and add food contents.

3. Press ON/OFF button (red indicator light will illuminate) AND turn knob clockwise

• When set temperature is reached, unit will stop heating. Unit starts heating again when

• Temperature difference: when cooking a large pot of soup or other contents, please be advised that the temperature inside the pot will vary from point to point. For example,

away from OFF position. (COOK mode by default) 4. Press COOK/TEMP button to select setting • COOK mode: LED displays power level: 1~20 • TEMP mode: LED displays temperature: 90~440°F/32~226°C

5. Turn knob clockwise/counter-clockwise to set power level or temperature.

way left to "OFF" position. • If unit is off and knob is turned to OFF position, you must press ON/OFF button AND turn

6. When cooking is done, turn unit off by pressing ON/OFF button or turn knob all the

• Safety feature: if no cookware is placed, unit will shut off after 2 minutes. • To avoid temperature jump, please cook at least 1 quart of food/content. • Actual temperature (in TEMP mode) may vary slightly due to different variables, such as:surrounding temperature, food content and volume, and if using a lid, etc.

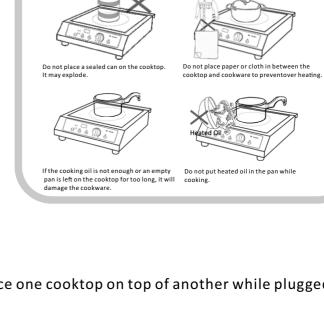
• If unit is off and knob is not in the OFF position, simply press ON/OFF button to turn on

• When using cookware that is not flat or with an uneven bottom, the set temperature will be VERY different from the actual temperature.

Do not put heated oil in the pan while pan is left on the cooktop for too long, it will damage the cookware source.

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Mr. Induction **KEY POINTS BEFORE USING THE COOKTOP** Before Use:



Do not place one cooktop on top of another while plugged into power