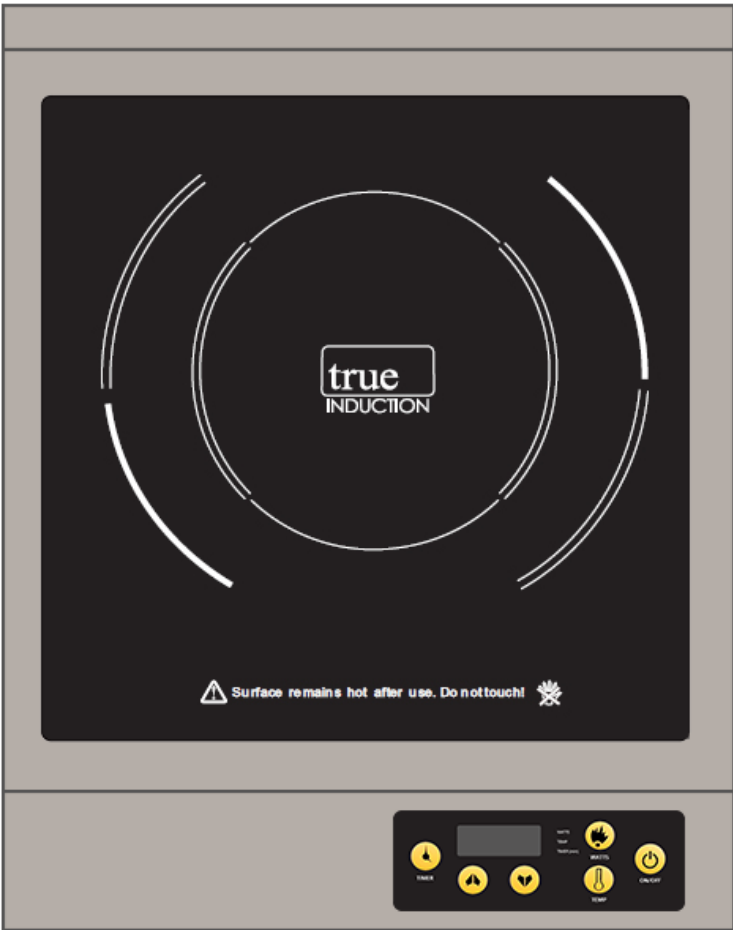


# 220V 3200 WATT COMMERCIAL SINGLE INDUCTION COOKTOP OPERATION MANUAL

---



# TABLE OF CONTENTS

---

I.	Important safety Information.....	1-2
II.	Control Panel .....	3-5
III.	Cleaning & Maintenance .....	5
IV.	Compatible Cookware .....	6
V.	Troubleshooting Error Codes .....	7

Thank you for purchasing the **True Induction Single Burner IT-1B cooktop**. Please read the entire instruction manual prior to using your unit. If you have any questions regarding the True Induction cooktop please visit <http://www.TrueInduction.com> or call: **1-877-862-7049**.



# I. Important Safety Information

---

## CAUTION!

When using electrical appliances, basic safety precautions should always be followed. **DO NOT** operate induction range if unit appears damaged or malfunctions in any manner. Call customer service for assistance.

**Read all instructions and be properly trained before operating induction range.**

- Do not touch ceramic glass plate surfaces while or after cooking, ceramic glass surface will become hot from heat generated by cooking pan.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or any liquid.
- Close supervision is necessary when induction range is being used. Operator must be properly trained on all operational and safety procedures, especially when using near children.
- Unplug unit when not in use and before cleaning. Allow unit to cool before moving or cleaning.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call our customer service for assistance.
- The use of any accessories or cooking pans, which are not recommended by the manufacturer, may cause injuries.
- Do not use outdoors, indoor use only.
- Do not allow power cord to hang over edge of table or counter, or touch hot surfaces.
- Do not place the induction range in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- To disconnect, turn off all controls, then gently remove plug from wall outlet.
- Do not use induction range for anything other than cooking with suitable pans and subversion.
- Do not immerse induction range in water, as this will cause permanent damage to unit.



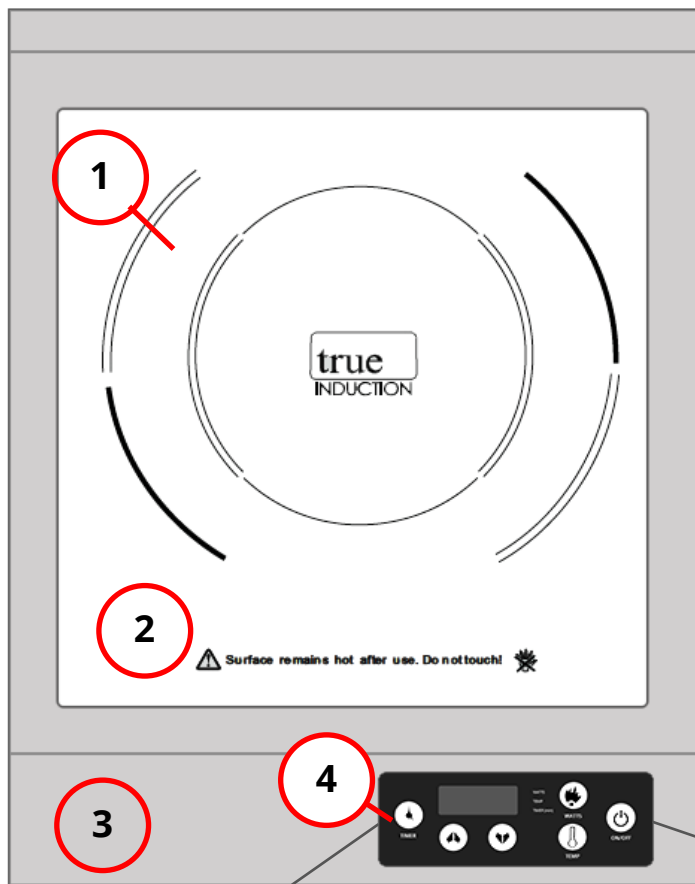
# I. Important Safety Information Continued...

---

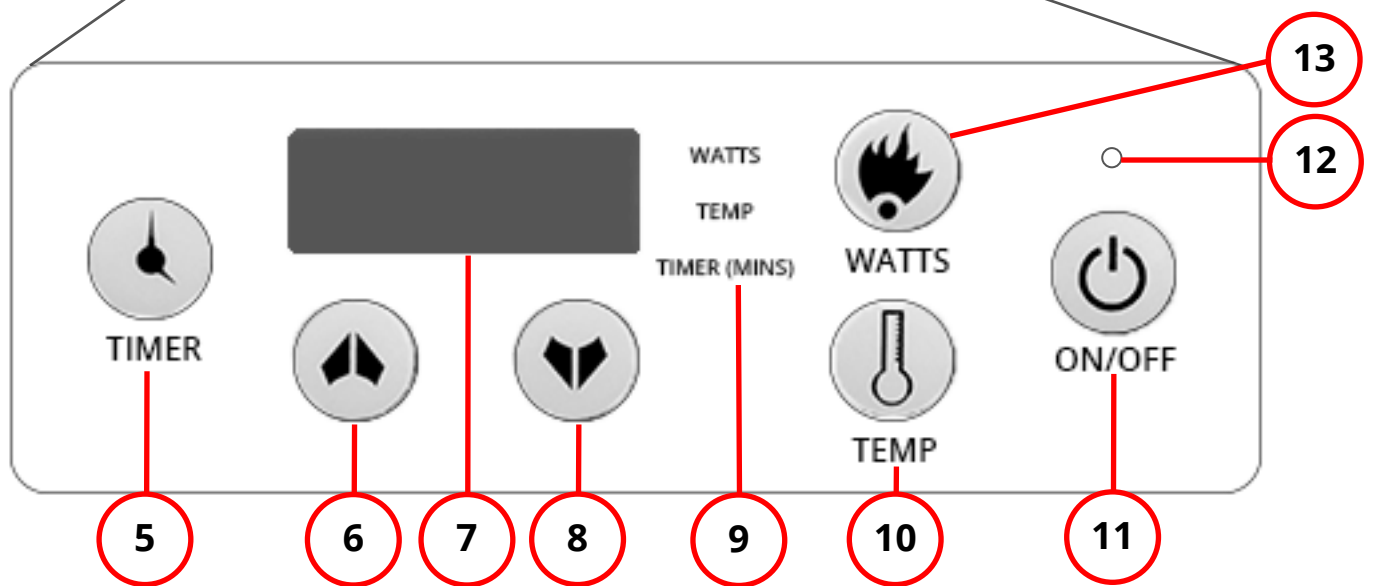
- Do Not Use if ceramic glass cook top should break or crack, as cleaning solutions and spillovers may penetrate the broken cook-top and could create an electrical shock risk.
- Before Cleaning Ceramic Glass Plate Surface – Unit must be unplugged and cool to touch. Wipe ceramic glass plate with damp cloth and only use a non-abrasive glass cleaning solution on spills.
- Caution - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- Do not heat any empty pans or pots as this will automatically activate the over heating protection device and shut off unit. Never heat any sealed metal cans on induction range as this could cause them to explode and unit to shut down.
- Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on or near the top glass plate.
- Allow sufficient space around the cooking area and always place unit on level flat surface. Do not block the air-intake panel as this may cause unit to overheat. Keep unit a minimum of 4" from wall or other equipment or obstructions for proper ventilation.
- Never use or place the unit on low-heat-resistant or flammable materials (carpet, vinyl, paper, or fabric).
- Do not ever place any paper between the cooking pan and cooking plate. The paper could ignite.
- When storing, DO NOT place any objects on top of the induction range. This could cause damage to cooking surface or unit.
- Any Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
- People with pacemakers should stand a minimum of 30" from unit while in use.



# I. Control Panel Overview



1. Cooking Zone
2. Ceramic Glass
3. Stainless Steel
4. Control Panel
5. Time Selection
6. Reduce Time, Temperature or Power
7. LCD Display
8. Increase Time, Temperature or Power
9. Heat, Temperature, and Timer indicator lights
10. Temperature Button
11. ON/OFF Button
12. Heat Button
13. Power Indicator



## II. Control Panel Continued...




### Installation & Operation

---

For installation maintain a distance of 10CM (5 inches) between the appliance and walls or other objects.



**NOTE: NEVER PLACE EMPTY COOKWARE ON THE COOKTOP.**

1. Connect the appliance to the mains power supply. A beep will sound and the display will briefly light up.
2. Place suitable cookware on to the center of the glass plate.
3. Press the ON/OFF button to turn on the cooktop. 
4. Press the WATTS  or  TEMP button depending on your cooking needs.



**NOTE: If you wish to maintain a constant temperature during cooking, use the TEMP settings. To cook at a specific power, use the HEAT settings.**

5. Press the UP  or  DOWN button as needed to reach the desired setting.





150°F, 160°F, 170°F, 180°F, 190°F, 200°F, 210°F, 220°F, 230°F, 240°F, 250°F, 260°F, 270°F, 280°F, 290°F, 300°F, 310°F, 320°F, 330°F, 340°F, 350°F, 360°F, 370°F, 380°F, 390°F, 400°F, 410°F, 420°F, 430°F, 440°F, 450°F. The defaults is 270°F.



400W ,600W, 800W, 1000W, 1200W, 1400W, 1600W, 1800W, 2000W, 2200W, 2400W, 2600W, 2800W ,3000W, 3200W. Total 15 level. The defaults is 1600W.

6. Press the TIMER button  . "0" appears on the display.

7. To set the cooking time, press the UP  or  DOWN button as needed to reach the desired time frame. The time can be set in 5 minute increments up to a maximum of 150 minutes, which then counts down in 1 minute increments.




## II. Control Panel Continued...

### Installation & Operation

---



**NOTE: During cooking the TIME/HEAT/TEMP can be adjusted at any time.**

8. A beep will sound when the cooking time has finished, and the cooktop will switch to standby mode.
9. After cooking is completed, press the ON/OFF button  to turn off the cooktop.

ON/OFF

## III. Cleaning & 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 wait for it to be completely cool. Clean the unit after each use to remove food residues.
- Wipe off the glass-ceramic plate and the plastic surface with a slightly damp cloth (micro-fiber works best). Dishwashing soap may be used when necessary.
- Make sure that no water seeps into the device. **Never use abrasive cleaners (i.e. metal pads) or oil-based liquids. Never run the cooktop under water.**
- A vacuum cleaner attachment may be used to suck up dirt from the air intake and exhaust vent.

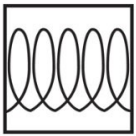


## IV. Compatible Cookware

---

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. If your magnet stays then your cookware is ready to be used on the True Induction double burner induction portable cooktop!

Optimal cookware has a flat bottom and a diameter of 4.5" - 10" inches. 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. Look for this induction image on the retail box:



Induction

### **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.





# V. Troubleshooting Error Codes

---

If the display shows an error code, please reference this sheet for a potential solution:

Error Code	Cause and Potential Solution
E1	Voltage is under 95V
E2	Voltage is over 145V
E3	The unit may be damaged, contact the seller for support.
E4	The unit may be damaged, contact the seller for support.
E5	The unit may be damaged, contact the seller for support.
E6	The cooking temperature is over 450 degrees Fahrenheit in the EG TEMP mode. After 3 minutes in standby the unit will switch off and can then be restarted.
E7	The ventilation area is blocked and heat cannot blow out of the machine smoothly. This can cause the internal device to over-heat. Please keep a minimum distance of 2 to 4 inches from the unit to E7 walls or other barriers. To fix the error code, turn off the power, remove plug from outlet and allow the unit to cool fully. Allowing for plenty of ventilation space, plug unit back into outlet and restart.
EE	The built-in safety function indicates that the unit has been on for EE 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 restart and resume cooking.
Unit is on standby mode but displays no error code on panel, making an alert sound.	The cookware you are using doesn't have ferromagnetic qualities but displays no error code or the bottom of the pot is too small. After suitable cookware is on panel, making an used on the True Induction cooktop, the device will automatically alert sound. restart.

