



# Portable Countertop Induction Range, Heavy-Duty

Model Series:  
CEN-IND18

## OPERATING INSTRUCTIONS

### Introduction :

1. Please read instructions before using this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury.
3. Clean machine thoroughly before and after each use following the cleaning instructions provided below.

### IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. This appliance is hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from appliance.
3. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left unattended.
4. Always unplug appliance when not in use and before cleaning, adjusting, or maintaining this machine. To disconnect appliance, turn controls off and remove plug from power source.
5. Do not operate any appliance with a damaged or altered cord or plug, after the appliance malfunctions, has been dropped, or damaged. Return appliance to an authorized service facility for examination, electrical or mechanical adjustment, or repair.
6. Do not use outdoors. This appliance is not intended for use in wet or moist locations. Never locate appliance where it may fall into water.
7. Connect to properly grounded outlets only. Avoid the use of extension cords. Do not run cord under carpeting, runners, or the like. Arrange cord away from traffic area and where it will not be tripped over.
8. To reduce the risk of fire, it is recommended that the unit is placed on a non-combustible surface.
9. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.
10. Do not heat an empty pot.
11. Do not place metallic objects on the cooking surface.
12. Maintain a minimum of 1" space around the cooking unit.
13. Do not block air intake or exhaust vent.
14. Do not touch the cooking surface immediately after removing a pan; it will still be hot.
15. Do not place cooking unit close to objects that are affected by magnets.

### 4. Electrical Requirements :

**WARNING** **ELECTRICAL SHOCK HAZARD**



Plug into a grounded 3-prong outlet.  
Do not remove ground prong.  
Do not use an adapter.  
Do not use an extension cord.  
Failure to follow these instructions can result in death, fire, or electrical shock.

Plug unit into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the unit for voltage and wattage requirements.

### Operation :

1. Plug cord into grounded electrical outlet of the correct voltage.
2. When properly connected, the induction cooker will beep once and the light above the ON/OFF button will blink, indicating power has been applied to the unit. If the power indicator light is not illuminated and the unit is plugged in, check the power cord connection.
3. Place suitable cookware onto the cooking surface. The cooktop surface will not heat up if the wrong type of cookware is used or there is no cookware on the surface. Never place empty cookware on the cooker.
4. Set HEAT, TEMP and if desired, TIMER.
  - A. Press the ON/OFF button one time. The HEAT indicator light will begin flashing.
  - B. Press FUNCTION. Toggle between HEAT, TEMP and TIMER settings. The light indicator next to each function will illuminate to indicate which function is ready to be set.
  - C. Set HEAT. (Heat is the amount of power in watts applied to the cookware.) Use the UP or DOWN buttons to set HEAT, the default power of heating is 1200W. Adjust the power from 500W – 1800W.
  - D. Set TEMP. Use the UP or DOWN buttons to set TEMP, the default temperature is 200°F. Adjust the temperature from 140°F – 460°F.



- E. Set **TIMER**. Use the **UP** or **DOWN** buttons to set **TIMER**. Adjust the time from 0 – 180 minutes in increments of 5. (Press the **UP/DOWN** buttons repeatedly to set the **TIMER**. Or to move quickly through the timer, press and hold the **UP** or **DOWN** button. If the **TIMER** is not set, the induction cooker will function in **ON** mode for up to two hours.
5. **Timer ON**. In order for the timer to be running, **TIMER** indicator light must be illuminated. Use the **FUNCTION** key to navigate to the time selection and select a time. Once the desired time has been selected, let the cooker time and indicator lights blink until they stay illuminated on their own with no blinking. The timer is set. The induction cooker will shut off automatically after the **TIMER** reaches “0”. The cooktop will power down, the fan will cool the units and shut off. Repeat operations 1-4 to turn the cooker back on.
6. Turn **OFF** the cooker and or disconnect power to the unit after use. After cooking/warming is complete, press the **ON/OFF** button to turn off the unit. The cooker will stop heating the fan will cool the unit down and will shut off. The power indicator light will remain illuminated. As long as the **ON/OFF** indicator light is illuminated, there is power flowing to the unit. Unplug the induction cooker completely to disconnect the power to the unit.

## Utensils :

1. Use steel, cast iron, enameled iron, stainless steel flat-bottomed pans/pots with diameter from 5” – 10”.
2. Do not use heat-resistant glass, ceramic, copper, aluminum pans/pots or round bottomed pans or pans with bottom diameter of less than 5”.

## TROUBLESHOOTING

E01	Induction cooker overheats	Clear all obstacles that block the vent under the bottom of the induction cooker, then placed the cooker in an open area and try again after the unit cools down.
E03	Voltage under load/over load	Make sure the voltage and frequency comply with the rating label shown on the product.

## Cleaning :



**WARNING**

**BURN HAZARD**

*Allow equipment to cool before moving or cleaning to avoid injury or burns.*

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. Unplug the cord and let unit cool before cleaning or moving.
2. Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
3. Wipe using mild dish washing cleaner and damp cloth.
4. Do not immerse in water or other liquid. Do not clean with a water jet.

## REPAIR :



**WARNING**

**ELECTRICAL EQUIPMENT**

*Disconnect electric power supplies before servicing or cleaning.*

To avoid serious injury or damage, do not repair the induction cooker or replace a damaged power cord yourself. Repairs must be coordinated through: Global Solutions customer service at 1-800-782-6761.