

TRUE INDUCTION DOUBLE BURNER TI-2C PORTABLE INDUCTION COOKTOP MANUAL

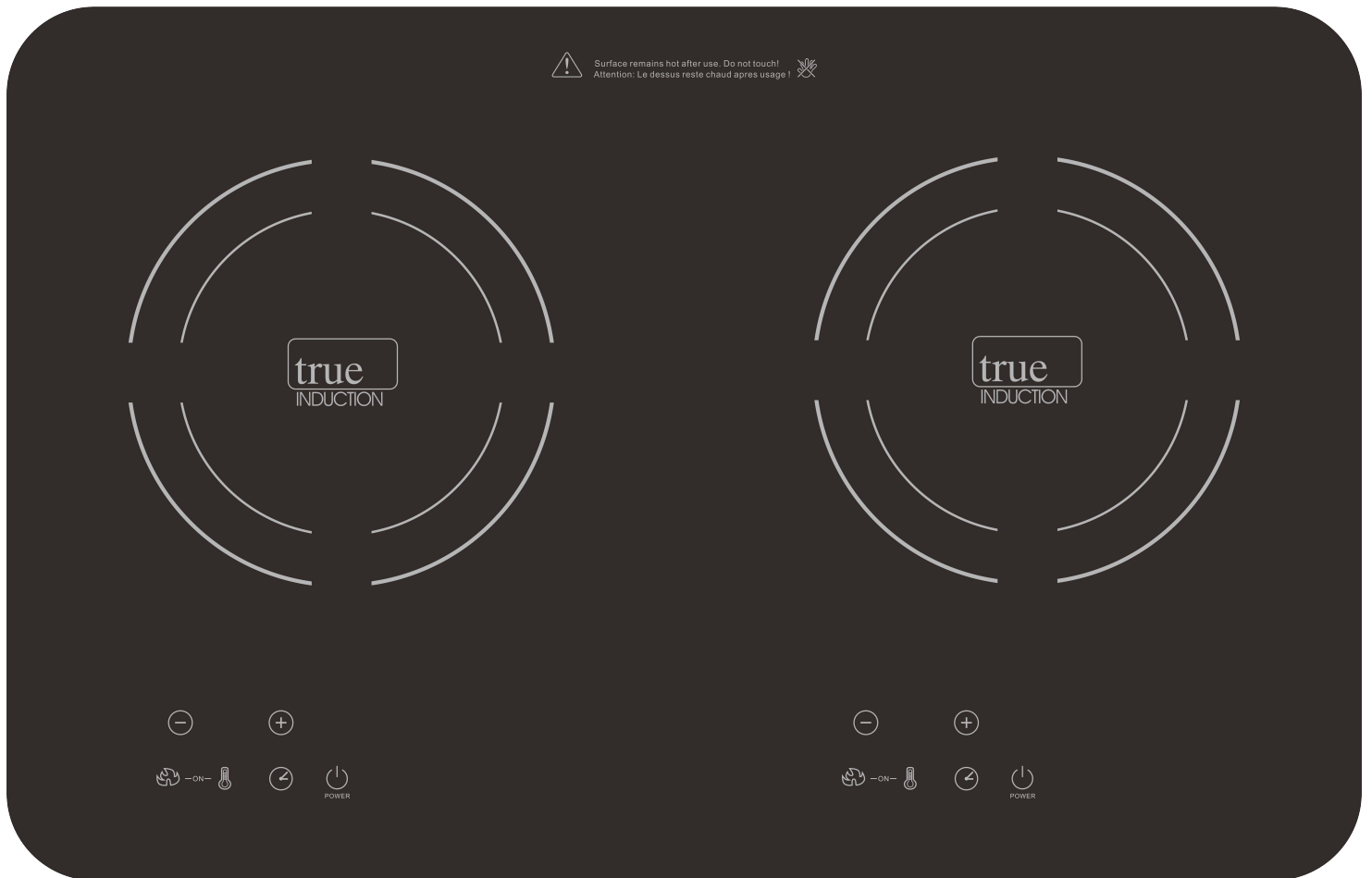


TABLE OF CONTENTS

I.	Important safety Information.....	1-2
II.	Product Specifications	2
III.	How to Use.....	3-4
IV.	> Power Invariance Technology.....	3
	> Using the Temperature Setting.....	3
	> Using the Timer Function.....	4
	> Built-In Safety Shut Off.....	4
	> Turning Off Unit	4
	Compatible Cookware	5
V.	Cleaning & Maintenance	5
VI.	Troubleshooting Error Codes	6

Thank you for purchasing the **True Induction Double Burner Portable TI-2C 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

When using electrical appliances, basic safety precautions should always be followed. For the True Induction cooker, even with 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 used 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 the 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 let the cord dangle over the edge of the 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.
 - a. The marked electrical rating should be at least as great as the electrical rating of the appliance.
 - b. 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.



I. Important Safety Information Continued...

- This appliance has a polarize plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit on 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 anyway.
- To properly turn off unit press the Power button.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- Disconnect power and allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot, some cleaners produce steam or fumes if applied to a heated surface.
- Do not use cooktop for any other use then directed by the manufacturer.

II. Product Specifications

Power	1800 Watts
Voltage	120v/ 60Hz
Temperature Range	150°F - 450°F (exact temp settings)
Level Selection	Selecting settings 1—10
Max Time	Set timer up to 150 minutes
Material	Glass ceramic top
Unit Measurement	23 4/5" W x 15 7/20" L x 2 12/25" H



III. How to Use

- Plug the power plug into a standard outlet.
- The Power button will light up and the unit will sound to indicate on.
- The device will remain in switched-on 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 the Power button on the control panel, this will turn the cooktop on. The Power indicator keeps lighting, display default shows "- - -", and the indicators of HEAT and TEMP start flashing.
- Press the Heat function key once. 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.

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 14, 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 8 creating a total of max 14 setting).
- If one side of the double burner is using the HEAT function and the other side uses the TEMP settings, the maximum HEAT setting is "5."

Using the Temperature Setting

Using the +/- keys you can change the temperature settings 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).



III. How to Use Continued...

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 1 minute.
- The display will count down the duration in minutes. Once the time is up, the unit sounds and automatically goes into switch-on mode. To continue cooking, press the Power button and Heat button to restart.
- During the timer operation, you can change the timer duration at any time with the arrow 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. This built-in auto shut off is a safety feature.
- This function occurs for both the HEAT and TEMP settings. Display will show "H" if the cooking zone is hot.
- 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

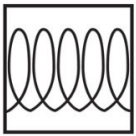
- When you are finished cooking, simply press the Power button to turn off the machine.
- Upon completion of cooking, the fan remains on 1 minute to let the unit cool.



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 cooktop!

Optimal cookware has a flat bottom and a diameter of 4.72" - 10.24" 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 4.72 inches.

V. 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.



VII. Troubleshooting Error Codes

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

Error Code	Cause and Potential Solution
- -	No cookware found or improper placement of cookware on cooking zone. Ensure cookware is centered on cooking zone and that it's induction compatible -see COMPTIBLE COOKWARE
E1	Internal circuit error. Contact manufacturer
E2	IGBT (insulated Gate Bipolar Transistor) overheating. Turn off the unit to allow IGBT to cool Restart unit once cooled.
E3	Supplied voltage to cooktop is too high. This may occur when there is an decrease in voltage supplied to the house circuit. Once the supplied voltage returns to normal, the code will disappear.
E4	Supplied voltage to cooktop is too low. This may occur when there is an increase in voltage supplied to the house circuit. Once the supplied voltage returns to normal, the code will disappear.
E5	Top plate sensor open/short circuit. Turn OFF the cooktop, then shut off power at the circuit breaker for 30 secs. Turn the power on and press POWER button to the unit. If error message persists, call for service.
E6	IGBT sensor open circuit/short circuit. Turn OFF the cooktop, then shut off power at the circuit breaker for 30 secs. Turn the power on and press POWER button to the unit. If error message persists, call for service.
E7	Top plate over heat. Please turn off the cooktop to let it cool down.
E8	Control panel connection loosen,power sharing invalid.

