

# salton®

## Induction Cooktop



### Instruction Booklet

Model: ID-1057

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, **DO NOT** immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See "Warranty" section.
7. If the appliance is not working as described in this instruction booklet discontinue use and contact Salton Canada. See "Warranty" section.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.
12. Always disconnect appliance from outlet when not in use. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. **DO NOT** use appliance for other than intended use.
14. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
15. Extreme caution must be used when moving an appliance containing hot liquids. **DO NOT** overfill Cookware used on the appliance to avoid spilling when contents are boiling.

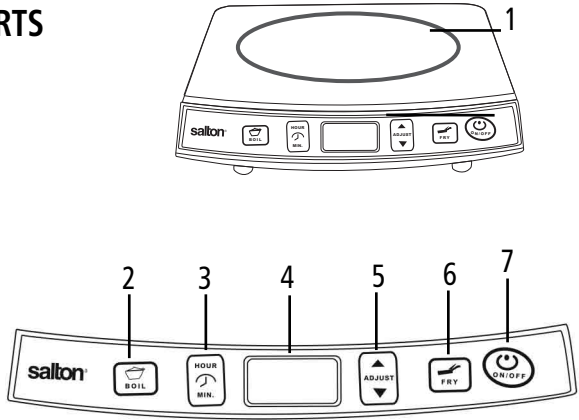
**SAVE THESE INSTRUCTIONS**  
HOUSEHOLD USE ONLY

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.

## DESCRIPTION OF PARTS

1. Induction Cooktop
2. Boil Keypad
3. Timer Keypad - Hour / Minute
4. Display Window
5. Cooking Level Adjustment Keypad
6. Fry Keypad
7. On/Off Keypad



## HOW TO USE

1. Place the cookware within the grey circle on the Induction Cooktop.  
**NOTE:** Ensure that the bottom of the cookware is clean as dirt may cause the bottom to stick to the Induction Cooktop.
2. Plug into a 120 volt wall outlet.
3. Press the On/Off Keypad to turn the unit on.
4. Press the BOIL Keypad.
5. Press the Cooking Level Adjustment Keypad to increase (▲) or decrease (▼) the cooking levels. There are 6 cooking levels between 'Low' and 'High' to choose from. Please note the approximate wattage for each level below:

Level 1	270 watts	Low/Simmer
Level 2	400 watts	Low
Level 3	800 watts	Low/Medium
Level 4	1000 watts	Medium
Level 5	1200 watts	Medium/High
Level 6	1400 watts	High

- Press the Hour and Min Keypads to set the Timer. The unit will automatically turn off when the timer has counted down to 0. The maximum time setting for Cooking Levels are as follows:  
Levels 1 – 2: 9 hours and 55 minutes  
Levels 3 – 6: 1 hour

**NOTE:** If the minute button is pressed first then the time will increase in increments of 1 minute. If the hour button is pressed first then when pressing the minute button the time will be increased in increments of 5 minutes.

- Press the On/Off Keypad to turn the unit off or to continue cooking in the Fry mode, follow the directions below.
- Press the FRY Keypad. Press the Cooking Level Adjustment Keypad arrows to increase or decrease the temperature. **NOTE:** Time cannot be set in the FRY Mode.

Level 1	176°F / 80°C	Low
Level 2	230°F / 110°C	Low
Level 3	266°F / 130°C	Medium
Level 4	320°F / 160°C	Medium
Level 5	356°F / 180°C	High
Level 6	392°F / 200°C	High

- Press the On/Off Keypad to turn the unit off when finished cooking or press the Boil Keypad to continue cooking (follow the directions above).

**IMPORTANT NOTE:**

- This Induction Cooktop will only operate with suitable Cookware. The most common types are cast iron, enameled and stainless steel. The Induction Cooktop will not operate when using aluminum, ceramic, copper, glass or pyrex or cookware that has a concave bottom or a diameter less than 12 cm (5") or more than 30 cm (12").
- The unit will automatically turn off in one hour if either the Boil or Fry Keypad has not been pressed to turn the unit on.
- The unit will automatically turn off is the voltage rises over 140 volts or drops to less than 90 volts.
- The unit will turn off in 10 seconds if the cookware used is not compatible.

5. This unit is equipped with a 'Dry Pot' protection feature. The Compatible Cookware Sensor prevents the unit from burning or warping if the cookware dries out. (**NOTE:** This does not work when incompatible cookware is used as it cannot be detected).
6. When the unit is off, the fan may continue running until the temperature of the Induction Cooktop is below 158°F (70°C)

**CARE AND CLEANING**

1. Unplug from the wall outlet.
2. Clean the Induction Cooktop and the Control Panel with a damp cloth.  
**NOTE:**
  - **DO NOT** use a brush or abrasive cleansers. This may damage the Cooktop.
  - **DO NOT** immerse the unit in water or any other liquid.
3. Dry with a soft cloth.
4. Clean the unit after each use.

**ERROR CODES:**

<b>ERROR</b>	<b>CODE</b> (see Digital Display)	
Voltage too low	F12	Long beeping sound and the unit will switch to standby
Voltage too high	F11	Long beeping sound and the unit will switch to standby
Pot sensor circuit broken	F01	Long beeping sound and the unit will switch to standby <b>NOTE:</b> Place pot on cooker to correct error. (See "How to Use" section).
Pot sensor circuit shorted	F03	Long beeping sound and the unit will switch to standby <b>NOTE:</b> Contact Salton Customer Service. (See "Warranty" section).
Dry pot - Boil mode	Unit stops/turns off	Unit turns off automatically when Cooktop and internal parts overheat
Dry Pot – Fry mode	Unit stops/turns off	Unit turns off automatically when Cooktop and internal parts overheat
Cooktop overheats	Unit turns off	Long beeping sound. Fan will remain on until the Cooktop is cooled

## RECIPES

### Vegetable Medley

1 small	onion, diced
1/3 cup (85 ml)	canola oil
1 cup (250 ml)	chicken broth
1 clove	garlic, minced
1/2 cup (125 ml)	parsley, chopped
2 large	tomatoes, cut in chunks and seeds removed
8	new potatoes, peeled and cut in 1/2" (13 mm)cubes
2	carrots, large, cut in 1/2" (13 mm) slices
1	green pepper, seeds removed, cut in 1/4" (6 mm) slices
8 oz. (225 g)	frozen peas
	salt and pepper to taste

1. Follow the instructions in the "How to Use" section.
2. Add canola oil to pan and sauté onions on Fry / setting 3 or 4 until onions are softened.
3. Add garlic and parsley. Stir.
4. Add broth, vegetables, salt and pepper. Cover pan with lid and increase power to high until contents boil. Reduce power to medium and cook until vegetables are tender, stirring occasionally.
5. Drain excess liquid and serve.

## Stuffed Tomatoes

- 4 to 6 medium tomatoes
- 3/4 cup (180 ml) white rice, cooked
- 1/2 cup (125 ml) parsley, chopped
- 1/2 yellow onion, small dice
- 1 lb. (450 g) ground beef
- 2 cups (500 ml) pasta sauce
- salt and pepper to taste

1. Follow the instructions in the "How to Use" section.
2. Cut tops off tomatoes and carefully scoop out the seeds and the inner flesh. Set aside.
3. Place ground beef in skillet and brown on Fry / setting 4 or 5. Add onion in the last minute of cooking. Drain fat from pan.
4. Reduce heat to setting 2 or 3 and add rice, parsley, salt and pepper to the ground beef and onion. Stir. Set aside to cool when cooked.
5. Fill the tomatoes with the mixture.
6. Place stuffed tomatoes in the pan and pour sauce over the tomatoes. Cover. Press the BOIL function and cook on high setting, level 6 until the contents boil. Lower heat to setting 3 and cook for 5 – 8 minutes.
7. Remove to a serving platter.

## Vegetable Rice Pilaf

2 tbsp. (30 ml)	vegetable oil
1 cup (250 ml)	carrots, chopped
1/2	onion, chopped
1 clove	garlic, minced
1/2 tsp (2 ml)	ground cumin
1/4 tsp. (1 ml)	pepper, white or black
1 cup (250 ml)	rice, long grain
2 cups (500 ml)	chicken broth
1 cup (250 ml)	frozen corn
1 cup (250 ml)	broccoli florets, thinly sliced
1/4 cup (50 ml)	fresh parsley, chopped

1. Follow the instructions in the "How to Use" section.
2. Place oil in pan and melt on Fry low heat level 2.
3. Increase heat level to 4 and add carrots, onion, garlic, cumin and pepper until onion is softened. Add rice and stir for 1 minute.
4. Change to BOIL level 5 and stir in chicken broth. Bring to a boil.
5. Reduce level to 1. Cover and simmer until rice is tender and liquid is absorbed.
6. Increase temperature to level 3. Add corn, broccoli and parsley. Stir until heated through. Turn off induction cooker, cover and let stand for 5 minutes.



## **Mushroom - Sauced Tournedos**

6 oz. (170 g) beef tenderloin steaks

1/2 lb. (225 g) sliced mushrooms

2 tbsp. (30 ml) butter

1/3 cup ( ml) red wine

1/2 cup (125 ml) whipping cream

1. Follow the instructions in the "How to Use" section.
2. Trim any excess fat from steaks.
3. Add butter to pan and melt on Fry level 1. Increase temperature to level 4 and add mushrooms to butter. Fry until soft then remove and keep aside.
4. Fry steaks in the same skillet on medium to high heat level 4 or 5. Cook to desired doneness, turning once. Season with a little salt and pepper and transfer to a serving platter. Keep warm.
5. Add wine to skillet and stir to loosen crust bits from the bottom of pan. Decrease temperature to level 2 and add cream. Stir. Cook until sauce is slightly thickened. Stir mushrooms into sauce. Pour over steaks and serve.

## Chicken with Peppers

2 lbs. (1 kg)	boneless chicken thighs
1	onion
2 cloves	garlic, minced
4	green peppers, cut in 1" (2.5 cm) strips
1 can (28 oz/796 ml)	diced tomatoes
1/4 cup (50 ml)	fresh parsley, chopped
1 1/2 tsp. (7 ml) each	salt and pepper
1 tbsp. (15 ml)	olive oil

1. Follow the instructions in the "How to Use" section.
2. Sprinkle chicken with 1/2 tsp. (2 ml) salt and pepper.
3. Place 1 tbsp (15 ml) olive oil in pan on Fry, level 4 or 5. When oil is hot, brown chicken in batches. Transfer to a plate.
4. Drain fat from pan. Add onion, garlic and green pepper, stirring occasionally, until softened.
5. Drain tomatoes reserving 1/4 cup (50 ml) of the juice. Add juice to pan; cook, scraping up the brown bits from the bottom of the pan. Cook until almost all liquid is evaporated.
6. Add tomatoes and 1 tsp (5 ml) salt and pepper to pan. Return chicken and any accumulated juices to the pan, spooning sauce over top.
7. Change the setting to BOIL level 6 until mixture comes to a boil. Reduce heat to level 1 or 2, cover and simmer, stirring occasionally until juices run clean when chicken is pierced.
8. Transfer chicken and peppers to a serving plate and keep warm.
9. Bring sauce to a boil on level 5 and cook until thickened. Pour over chicken.

## Beef Stew

1 lb. (500 g)	stewing beef, cut into 1" (2.5 cm) cubes
2 tbsp. (30 ml)	olive oil
2	carrots, peeled and sliced 1/2" (13 mm)
2 stalks	celery, sliced 1/2" (13 mm)
1 cup (250 ml)	onion, large dice
1 tbsp. (15 ml)	brown sugar
2 tsp. (10 ml)	all purpose flour
1 cup (250 ml)	beef broth
	salt and pepper to taste

1. Follow the instructions in the "How to Use" section.
2. Sprinkle beef with salt and pepper. Heat oil in skillet on Fry level 5. Add beef and fry until browned. Transfer beef to bowl.
3. Reduce heat to level 2 or 3 and add carrots, celery and onions to skillet. Toss.
4. Add flour. Stir.
5. Add broth and brown sugar. Stir.
6. Add beef and any accumulated juices back to the skillet. Cover and simmer on level 1 or 2 until beef and vegetables are tender. Stir occasionally. Season with salt and pepper.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

## LIMITED WARRANTY

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance. A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period\*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.salton.com" for the service centre nearest you. You may also contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and postal code.

For repairs not covered by the warranty, please contact us for assistance.

# salton®

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\* Return/exchange policies at each retailer vary and may differ from the Salton Canada 1 year limited warranty period.