

# salton®

## Induction Cooker



### Instruction Booklet

Model: ID-1081

# 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.
7. If the appliance is not working as described in this instruction booklet discontinue use and contact Salton Canada. See Warranty.
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

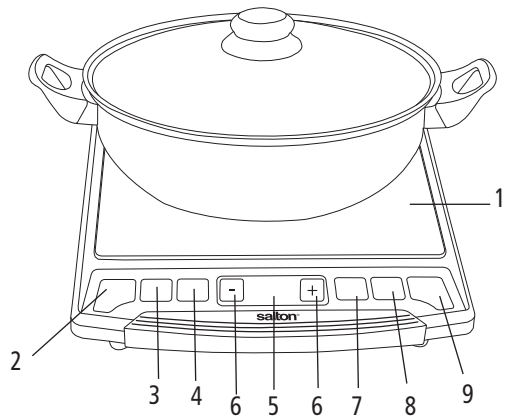
# IMPORTANT SAFEGUARDS

16. Do not immerse in water.
17. Do not cook on a broken Cooktop. If the Cooktop should break, cleaning solutions and spillovers may penetrate the broken Cooktop and create a risk of electric shock.
18. Clean the Cooktop with caution.
  - (a) If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
  - (b) Some cleaners can produce noxious fumes if applied to a hot surface.
19. Metallic objects such as knives, forks, spoons and lids should not be placed on the hot plate since they can get hot.
20. If the power cord is damaged, the cooker must be sent to a qualified electrician for repair.

**SAVE THESE INSTRUCTIONS**  
HOUSEHOLD USE ONLY

## DESCRIPTION OF PARTS

1. Induction Cooktop
2. Timer Button
3. Temperature Button
4. Power Button
5. LCD Display Window
6. Cooking Level Adjustment Buttons
7. Fry Button
8. Boil Button
9. On/Off Button



## 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. The Induction Cooker will beep once.
3. Press the On/Off Button to turn the unit on.
4. Press the BOIL Button. The default setting for the Boil mode is 270°C (525°F) with 'High' power. To increase or decrease the cooking power level, press the Cooking Level Adjustment Button (+ or -). To adjust the Temperature, press the Temp Button to choose between the 6 temperature ranges (80°C/175°F – 270°C/525°F)
5. To use the timer, press the Timer Button. '00' will flash in the Display Window. Press the '+' or '-' Button to set the time between 1 and 99 minutes. The unit will automatically turn off when the timer has counted down to 0.
6. Press the On/Off Button to turn the unit off.

## PRESET FRY MODE

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. The Induction Cooker will beep once.
3. Press the On/Off Button to turn the unit on.
4. Press the FRY Button. The default setting for the Fry mode is 200°C (400°F) with 'Medium' power. To increase or decrease the cooking power level, press the Cooking Level Adjustment Button (+ or -). To adjust the Temperature, press the Temp Button to choose between the 6 temperature ranges (80°C/175°F – 270°C /525°F)
5. To use the timer, press the Timer Button. '00' will flash in the Display Window. Press the '+' or '-' Button to set the time between 1 and 99 minutes. The unit will automatically turn off when the Timer has counted down to 0.
6. Press the On/Off Button to turn the unit off.

## MANUAL SETTING

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. The Induction Cooker will beep once.
3. Press the On/Off Button to turn the unit on.
7. To set the temperature, press the 'Temp' button. Press the Cooking Level Adjustment Button (+ or -) to increase or decrease the cooking temperature. The lights will switch from one to the other as you increase the temperature. There are six temperature ranges from 80°C/175°F to 270°C/525°F.
8. To set the power level, press the 'Power' button. Press the Cooking Level Adjustment Button (+ or -) to increase or decrease the temperature. There are 6 Power levels between 'Keep Warm' and 'High' to choose from. The indicators lights up to the level that has been chosen will remain on. (Example: If you choose 'Med-Low' then the lights for 'Keep Warm', 'Low' and 'Med-Low' will remain on)
9. If you wish to use the timer, press the Timer Button. '00' will flash in the Display Window. Press the '+' or '-' Button to set the time between 1 and 99 minutes. The unit will automatically turn off when the Timer has counted down to 0.
10. Press the On/Off Button to turn the unit off.

## **IMPORTANT NOTES:**

1. This Induction Cooktop will only operate with compatible 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 12cm (5") or more than 30cm (12").
2. If the Induction Cooker has been turned on without a compatible pot in place the unit will beep 4 times then shut off.
3. The unit will automatically stop if the voltage rises over 145 volts or drops to less than 95 volts. When the voltage is back to normal the Display Window will show and 'E4' error. Restart the Induction Cooker in the desired mode.
4. This unit is equipped with a 'Dry Pot' protection feature. The Error code E1 will be shown in the Display Window and the unit will not heat.
5. 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.
  - 5) Any other servicing should be performed by an authorized service centre.

## ERROR CODES:

Error Code	Reason	Solution
E1	Top plate overheating	<ul style="list-style-type: none"><li>• Check to see if the pot has boiled dry. If so, turn off the cooker and let it cool down.</li><li>• Change the pot</li></ul>
E2	Overheating or dry	<ul style="list-style-type: none"><li>• Ensure that the air inlet or the exhaust outlet are not blocked.</li><li>• Ensure that the fan is running</li></ul>
E4	Voltage not suitable	<ul style="list-style-type: none"><li>• The voltage has either increased over 195V or decreased below 95V</li></ul>
E5, E7, E8	Internal parts are either overheating, have an open or short circuit	<ul style="list-style-type: none"><li>• Contact the service centre. See last page of the instruction booklet for contact information.</li></ul>

## 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" (13mm) cubes
2	carrots, large, cut in 1/2" (13 mm) slices
1	green pepper, seeds removed, cut in 1/4" (6mm) slices
8 oz. ( 225 g)	frozen peas
salt and pepper to taste	

1. Add canola oil to pan and sauté onions in the Fry Mode until onions are softened.
2. Add garlic and parsley. Stir.
3. Add broth, vegetables, salt and pepper. Cover pan with lid. Press the 'Boil' Button and cook until contents boil. Reduce power to 'Medium' and cook until vegetables are tender, stirring occasionally.
4. 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. Cut tops off tomatoes and carefully scoop out the seeds and the inner flesh. Set aside.
2. Place ground beef in skillet and brown in Fry mode. Add onion in the last minute of cooking. Drain fat from pan.



3. Reduce power to 'medium-low' and add rice, parsley, salt and pepper to the ground beef and onion. Stir. Set aside to cool when cooked.
4. Fill the tomatoes with the mixture.
5. Place stuffed tomatoes in the pan and pour sauce over the tomatoes. Cover. Press the BOIL Button and cook until the contents boil. Lower heat to 'Medium' and cook for 5 – 8 minutes.
6. 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. Place oil in pan. Follow the directions above in the 'Manual Setting' section and heat oil on 'Low' power and 120°C/250°F temperature setting.
2. Increase power level to 'Med-High' and 200°C/400°F and add carrots, onion, garlic, cumin and pepper. Cook until onion is softened. Add rice and stir for 1 minute. Stir in chicken broth until it comes to a boil.
3. Reduce power level to 'Low' and temperature to 120°C/250°F. Cover and simmer until rice is tender and liquid is absorbed.
4. Increase power to 'Medium' and temperature to 200°C/400°F. Add corn, broccoli and parsley. Stir until heated through.
5. Turn off induction cooker, cover and let stand for 5 minutes.

## Mushroom-Sauced Tournedos

6 - 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. Trim any excess fat from steaks.
2. Add butter to pan and melt on 'Low' power level temperature 120°C/250°F.
3. Press the Fry Button. Add mushrooms to butter. Fry until soft then remove and keep aside.
4. Fry steaks in the same skillet. 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 'Low' 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 (28oz/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. Sprinkle chicken with 1/2 tsp. (2 ml) salt and pepper.
2. Place 1 tbsp (15 ml) olive oil in pan in Fry mode. When oil is hot, brown chicken in batches. Transfer to a plate.
3. Drain fat from pan. Add onion, garlic and green pepper, stirring occasionally, until softened.
4. 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.
5. 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.
6. Change the setting to BOIL mode until mixture comes to a boil. Reduce power level to 'Low' and temperature to 120°C/250°F. Cover and simmer, stirring occasionally, until juices run clean when chicken is pierced.
7. Transfer chicken and peppers to a serving plate and keep warm.
8. Increase power to 'Medium-High' and cook until sauce is 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" (13mm)
2 stalks	celery, sliced 1/2" (13mm)
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. Sprinkle beef with salt and pepper.
2. Heat oil in skillet in Fry mode. When oil is hot, add beef and fry until browned. Transfer beef to bowl.
3. Reduce power to 'Med-Low' 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 'Low' power setting 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](http://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 CANADA**

Customer Service Department  
81A Brunswick,  
Dollard-des-Ormeaux,  
Quebec, Canada H9B 2J5  
website: [www.salton.com](http://www.salton.com)  
E-mail: [service@salton.com](mailto:service@salton.com)  
Fax: 514-685-8300  
Tel: 514-685-3660

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