



salton®

portable
induction cooktop



Instruction Booklet

Model ID1562






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. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
6. 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.
7. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.
8. If the appliance is not working as described in this instruction booklet discontinue use and contact Salton. See Warranty.
9. The use of accessories or attachments not recommended by Salton may cause hazards.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.
13. Always disconnect appliance from outlet when not in use. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.




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16. 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.
 17. People with pacemakers or similar medical devices should use care when standing near this induction cooktop while it is powered on. The electromagnetic field may affect pacemakers or similar devices. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information regarding the possible effects of electromagnetic fields emitted by induction cookers.


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.



ABOUT INDUCTION COOKING


Induction cooking has been used for decades in restaurants and commercial kitchens worldwide. Only now, has the induction revolution been made available at an affordable cost for everyday household use.

How does induction work?

Induction cooking uses electromagnetic energy to heat cookware. When cookware is placed on an induction cooktop and the cooker is turned on, the coil inside the induction unit produces an alternating magnetic field, which flows through the cookware. Molecules in the cookware vibrate rapidly, causing the cookware to become hot almost instantly.

What types of cookware can be used?

Induction cooktops will only operate with a variety of cookware. As explained in the paragraph above, induction cooking works by electromagnetic energy, therefore, the outside bottom surface of the cookware must be made of a ferrous magnetic material such as cast iron, enameled steel or magnetic stainless steel. The interior or cooking surface of the cookware can be aluminum or other non-ferrous material with or without a non-stick coating as long as the bottom is ferrous.



It is very easy to check whether or not your cookware will work using a fridge magnet or any other permanent magnet. If the magnet sticks to the bottom of the pot/pan, the cookware will work on an induction cooktop.

What are the advantages of induction cooking?

Induction cooking allows you to adjust the cooking heat instantly and with great precision much like a gas burner, but with even more accuracy.

Induction cooking is also faster, cleaner, safer and more energy efficient than any other counter top cooking technology.

Faster

Energy is transferred directly to the cookware, there is no wasted heat, resulting in extremely fast heat up time - even faster than gas.

Cleaner

An induction cooktop only gets hot under the bottom of the cookware. The area around the cookware does not get hot, so drips, spatters and spills don't bake on the induction cooker surface. Simply wipe with a damp cloth - cleanup is a breeze.

Safer

There are no open flames or hot elements. Induction cooktops will start only once the appropriate cookware has been placed on the surface and stops immediately when the cookware is removed. No more burned fingers or hands and safer around young children.

Energy Efficient

Conventional cooking methods involve generating heat which is then transferred to cookware. With induction cooking, there is almost no wasted heat since heat is being generated in the cookware itself. Also, because there are no open flames or hot elements releasing heat into your kitchen, your kitchen stays cooler.

What can I cook on an induction cooker?

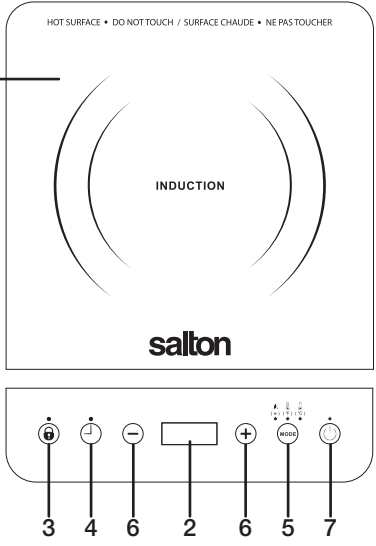
What you can cook on an induction cooker is no different than what you can cook with gas, an electric coil or any other form of heat. There are no special recipes or cookbooks.

Portable induction cookers are ideal for everyday use. They can also be used for camping, cottages, dorm rooms and offices. They can be used any place a stove is not available or an extra cooking surface is required.

Induction cooking is very powerful. By far the most common problem with new users is that they don't realize how quickly the pot generates heat, causing food to burn or overcook. We recommend that you 'practice' using the induction cooker with a pot/pan of water and bring it to a boil several times using different amounts of water and different temperature/power settings to familiarize yourself with how quickly water can come to a boil. In a very short time you will become familiar with your induction cooker and enjoy its fast, clean, safe and energy efficient features.

DESCRIPTION OF PARTS

- 1. Induction Cooktop
- 2. Display Window
- 3. "Set & Lock" Function with Indicator Light
- 4. Timer Button with Indicator Light
- 5. Temperature/Power Selector Button with Indicator Light
- 6. Adjustment Buttons (+ and -)
- 7. On/Off Button with Indicator Light



HOW TO USE

- 1. Place the induction cooker on a dry, level surface.
- 2. Add food to the cookware.
- 3. Place the cookware within the circular guide indicated 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.
IMPORTANT NOTE:
NEVER heat empty cookware. This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.
- 4. Plug into a 120 volt outlet. The unit will beep and the Indicator Light above the On/Off Button will flash.
- 5. Press the On/Off Button to turn the unit on. The red Indicator Light above the On/Off Button will remain illuminated.

6. Choose the desired function by pressing the Temperature/Power Selector Button. The corresponding Indicator Light will illuminate.
7. Press the + or - buttons to adjust the Temperature or Power accordingly.
8. Press the On/Off Button to turn the unit off when finished cooking.

NOTE: If the cookware is removed from the induction cooktop at any time during the cooking cycle, the unit will beep continually for 30 seconds, error code E1 will appear in the Display Window and the unit will shut off automatically. In order to re-activate the unit, place cookware back on the cooktop and follow steps 5 through 8.

POWER Function (W)

The Power Function relates to the amount of wattage the cooktop uses. Low Power (wattage) results in low cooking speed. As you increase the Power the cooking speed is increased as is the wattage used.

While using this function, the temperature of the food is not being regulated, only the power being used is set. Use the Power Function if a specific temperature is not required, to bring water to a quick boil or for quick browning/frying and sautéing.

Press the On/Off Button to turn the unit on, then press the Temperature/Power Selector Button once. The corresponding Indicator Light will illuminate with the default Power Selection of 1400W which will also appear in the Display Window.

To adjust the power level, press the +/- Buttons to select from the following 8 settings:

Power	Cooking Level
300W	Keep warm
500W	Simmer - Low
700W	Medium-Low
1000W	Medium
1200W	Medium-High
1400W	High
1600W	Max
1800W	Max/Sear



TEMPERATURE Function

The Temperature Function should be used when a specific cooking temperature is required.

While using this function, the temperature of the food is regulated and the unit cycles on and off to maintain the chosen cooking temperature.

Fahrenheit (°F)

Press the On/Off Button to turn the unit on, then press the Temperature/Power Selector Button twice for °F. The corresponding Indicator Light will illuminate with the default Temperature Selection of 300°F which will also appear in the Display Window.

To adjust the temperature, press the +/- Buttons to select from the following 8 settings:

140°F, 195°F, 250°F, 300°F, 355°F, 400°F, 430°F, 465°F

Celsius (°C)

Press the On/Off Button to turn the unit on, then press the Temperature/Power Selector Button three times for °C. The corresponding Indicator Light will illuminate with the default Temperature Selection of 150°C which will also appear in the Display Window.

To adjust the temperature, press the +/- Buttons to select from the following 8 settings:

60°C, 90°C, 120°C, 150°C, 180°C, 200°C, 220°C, 240°C

TIMER Function

Auto-Off Timer

The Timer allows you to program the induction cooker to turn off after a certain time.

Once you have chosen the desired cooking function (POWER or TEMPERATURE), press the Timer Button. The Timer Indicator Light will illuminate and the default time that will appear on the display screen is 00:30. Press the +/- buttons to adjust the cooking time from 1 minute up to 3 hours in increments of one minute.

NOTE: The + Button will adjust the minutes and the – Button will adjust the hours.

NOTE: In order to set the timer between 1 minute to 29 minutes, push the + button until the timer reaches 59 minutes; it will then restart at 1 minute.





Once you have selected the desired shut off time, the screen will blink 5 times, then beep confirming your selection.

When the programmed time has elapsed the induction cooker will beep once and shut off automatically.

NOTE: If at any time during the cooking cycle you would like to cancel the ‘programmed time’ simply press on the Timer Button. The unit will beep and the Display Window will blink. Use the + and – Buttons to return the time to 00:00. The screen will blink 5 times, then beep. The Timer Indicator Light will go off confirming the Timer is no longer active.

“Set & Lock” Function

This button allows you to set the desired temperature and then lock the control panel to avoid changing the setting by mistake.

To use this feature, press the “Set & Lock” button. The Indicator Light will illuminate and the cooktop will not respond to any temperature, power or timer changes.

When the “Set & Lock” is activated, the only button that will function is the On/Off Button.

To turn the “Set & Lock” off, press and hold the “Set & Lock” button for a couple of seconds until you hear a beep and the Indicator Light turns off.

IMPORTANT NOTES:

1. 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.
NOTE: Cookware should have a diameter no less than 10 cm (4”) or more than 26 cm (10”) in order to work correctly. If the Cookware is larger than the circular cookware placement guides indicated on the Induction Cooktop, the area outside these guides will not work causing an inconsistent heating pattern.
2. If the Induction cooker has been turned on without a compatible pot in place the unit will beep for approximately 30 seconds, error code E1 will be appear in the Display Window and the unit will shut off automatically.
3. When the unit is off, the fan may continue running until the temperature of the Induction Cooktop is below 120°F (50°C)
4. NEVER heat empty cookware. This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.



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.

All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

ERROR CODES:

Error Code (See Digital Display)	Reason	Solution(s)
E0, E2, E5, E6 & E7	Internal Circuit Error - parts are either overheating or have an open or short circuit	<ul style="list-style-type: none">• Contact Salton service center. See 'Warranty' section in this instruction booklet for contact information
E1	Cookware Sensor Detection	<ul style="list-style-type: none">• Check whether or not cookware is suitable.• Make sure the cookware is within the circular cookware placement guides indicated on the Induction Cooktop.• Cookware was removed during cooking. Replace cookware back on Cooktop.
E3	Incorrect Voltage Sensor – Voltage over 150V	<ul style="list-style-type: none">• Make sure the outlet used is 110/120V AC.
E4	Incorrect Voltage Sensor – Voltage below 80V	<ul style="list-style-type: none">• Make sure the outlet used is 110/120V AC.



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

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of five (5) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. 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, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.



TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

SALTON CANADA
81A Brunswick,
Dollard-des-Ormeaux, Quebec H9B 2J5
Canada

Telephone: 514-685-3660 (Ext. 226)
E-mail: service@salton.com
Fax: 514-685-8300
www.salton.com

