



**DESCRIPTION**

Bon Chef’s Dual Voltage Auto Sensing induction cooker features next generation induction technology that allows the stove to sense the incoming voltage and adjust for optimal performance. With the use of an adapter, the induction cooker can jump between 120V and 240V, giving the operator the ability to utilize the unit in the front and back of house.

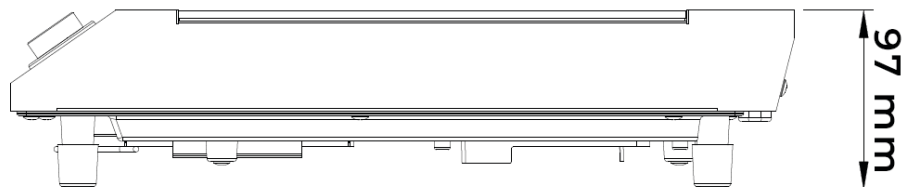
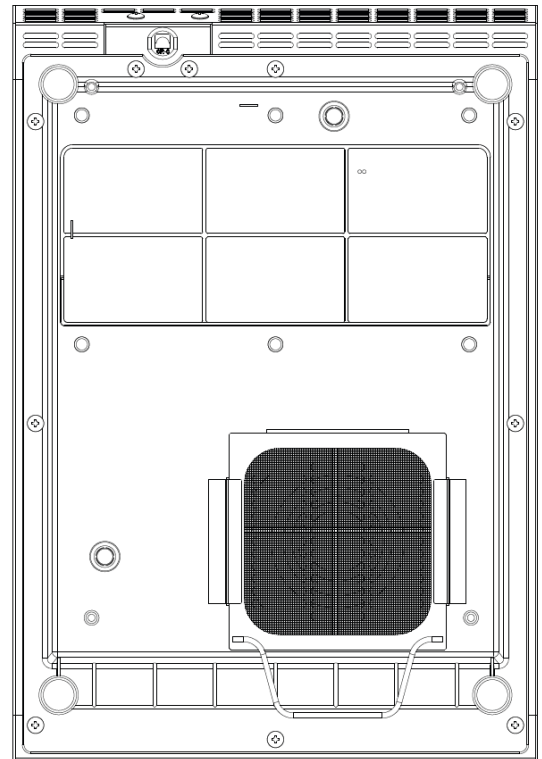
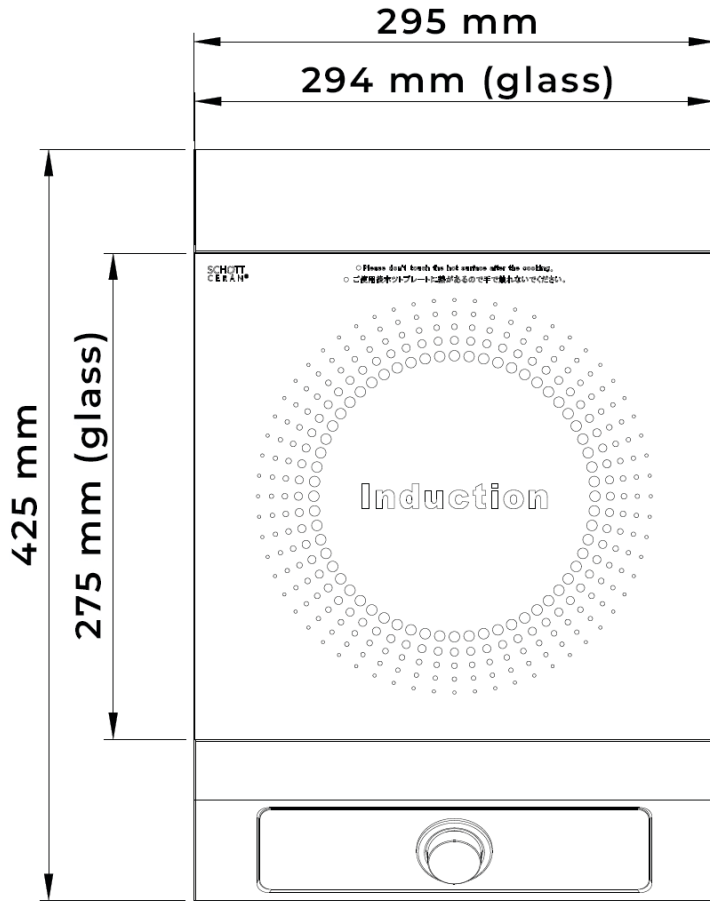
The on-board electrical systems contain Safety Relays, Overvoltage protection, and electrical noise filtering to protect the appliance from damage.

**FEATURES**

- **Auto Voltage/Frequency Sensing:** Induction stove senses incoming Voltage and adjusts from 120V to 230V and from 50/60Hz (requires use of an adapter)
- **Power Conditioning:** On board safety equipment provides Overvoltage Protection and Electrical Noise Filtering including safety relays that disconnect power during safety event
- **Heat Modes:** 9 Heat Modes
- **Real Time Temperature Display:** The stove display will provide instant feedback for current pan temperatures
- **Temperature Hold:** Hold at a specified temperature
- **Timer:** Set a timer from 0 to 240 minutes
- **Empty Pot and Small Object Detection**
- **Two Hour Away:** Automatic power off after 2 hours
- **Overheat Protection:** Automatically cuts power to the appliance if temperature is too high

Model	Voltage	Frequency	Wattage	Amps	Plug Configuration	Certifications
12200	120V	50/60Hz	1800W	15A	 NEMA 5-15P	
12201-E	240V	50/60Hz	3500W	15A	 Schuko Type F	
12201	240V	50/60Hz	3500W	15A	 NEMA 6-15P	

Conforms to UL STD. 197. This device complies with Part 18 FCC Rules.



## SAFETY PRECAUTIONS

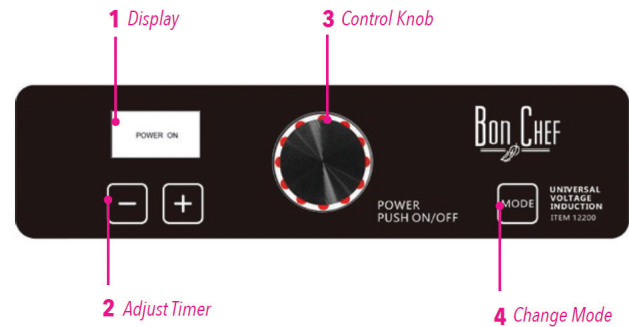
**For safe operation, please read and understand the following statements:**

- Plug into grounded electrical outlets rated for the correct Voltage of the machine.
- Do not leave empty vessels on an operating unit as overheating can occur.
- Do not operate unattended
- Always use the induction stove in a level and/or flat position.
- Unplug when not in use, before physically moving, and/or when cleaning the equipment.
- Keep power cord and equipment away from open flames and excessive heat
- Do not operate if the stove is damaged in any way:
  - If the glass is cracked, stop operation, remove from power and Contact Bon Chef
  - If the power cord is damaged, stop operation and remove from power. Contact Bon Chef to repair.
- For pace-maker users, please consult your doctor and make sure the induction hob does not pose impacts on the pace-maker before using it. Studies have shown that Induction use is safe for individuals with pacemakers.
- Do not place any objects near the Air Intakes or Exhausts panels as this might lead to overheat protection and/or damage electronic parts.
- Please do not heat any unopened cans or bottled drinks.
- If a spill occurs, please unplug your induction stove from power source and allow to cool down before cleaning.
- During heat operation, do not move the induction warmer.
- Do not put heavy objects on the surface.
- This appliance shall not be operated by external timer or separate remote-control system.
- Do not disassemble, repair, or modify this device because it contains electronic parts with high voltage.
- Clean the removable filter at least once a week using a mild soap and let dry before re-installing the filter.
- Keep credit cards, driver licenses and other items with magnetic strips away from an operating induction appliance.



**• WARNING: HOT SURFACE!**

Do not touch the surface after heating has occurred. Glass may be hot.



## OPERATIONAL INSTRUCTIONS

### Powering On:

1. Plug the stove into an electrical outlet that is rated for 120V (240V while using Adapter)
2. Add an induction-ready vessel on top of the glass.
3. Press the control knob to turn the power on and rotate it clockwise within 10 seconds to adjust the power level. Stove will turn off automatically if the control knob is not rotated within the first 10 seconds and/or if there is no suitable vessel detected.

### Heating Mode (Default):

1. Press the control knob to turn on the power and rotate the knob clockwise to adjust the power level from 1 to 9.
2. If a vessel is detected, the induction stove will begin heating.

### Warming Mode:

1. To engage the warming mode, press the control knob to turn the induction stove on. The unit will default to Heating Mode (Settings 1 to 9).
2. Press the control knob a second time and the unit will jump to warming mode and display wattage settings.
3. Turn the control knob and select the desired wattage.

### Temperature Holding Mode:

1. After turning on the power, press the Mode Button to switch to Temperature Holding mode.
2. Rotate the control knob clockwise to choose your target temperature from 104°F to 428°F.
3. Three seconds after selecting a target temperature, the display will show the Real-Time Temperature.

### Timer Adjust:

1. Touch – and + symbols to adjust the timer to activate timer function.
2. Adjustable range: 0 minute to 300 minutes.



Dual Voltage / Auto Sensing Induction Cooker  
120 (240V) | 50-60Hz. Single Phase  
11.625" x 16.73" x 3.3"

3. Activating timer will turn off Two Hour Away Protection.
4. If you set the timer to 0, the timer function will be turned off and it will re-activate the Two Hour Away Protection.

#### **Cleaning Instructions:**

*For best performance and service life, please clean daily after use:*

1. Unplug the Induction appliance from the power source and allow the stove/glass to cool down.
2. Wipe the equipment with a damp clean cloth. It is okay to use a soft bristled brush (or toothbrush) to gently clean any gaps or hard to remove food.
3. Do not use abrasive cleaners or scouring pads to clean equipment.
4. Do not spray liquids onto the controls or the outside of the equipment.
5. Thoroughly wipe off any mild soap / chemical cleaners.

#### **Suitable Vessels:**

For proper operation, Bon Chef recommends pots, pans, and other vessels made of Cast Iron, Enameled Cast Iron, and stainless steel (Type 304 and 430) with a flat bottom diameter from 12CM to 26CM.

Vessels made of glass, aluminum, copper, ceramic, or any other materials that do not contain a magnetic bottom are not suitable for this Induction Hob.

*Vessels made of Type 304 Stainless Steel will work on our induction stove, but with decreased efficiency.*

## **2 YEAR INDUCTION WARRANTY**

### **Warranty and Replacement Process:**

Bon Chef is committed to ensuring the quality and reliability of our products. Each induction stove is covered by a two-year limited warranty, which includes the replacement of the stove should it cease to function properly within the warranty period.

The warranty does not include damages because of misuse related physical drops, broken glass, and/or water damage. Bon Chef reserves the right to inspect the stove to confirm warranty exclusions.

Please note that once a warranty claim has been fulfilled and a replacement stove has been provided, the original warranty does not transfer to the replacement unit. The replacement stove is not covered under the initial two-year limited warranty.

## **WARRANTY PROCEDURES**

### **1. Document the Induction Failure:**

*Please provide the following information:*

- Date of Failure
- Model Number
- Serial Number
- Description of Issue
- Photos of the Stove and Name Plate

### **2. Contact Customer Service:**

Submit warranty requests with the documentation of the induction stove failure to:

Diane Manna  
Customer Service Manager  
(973) 968-7145  
dmanna@bonchef.com

### **3. Claim Review:**

Bon Chef will review the claim and send out a replacement for a new stove within 5 business days. Unless specified, Bon Chef will send the stove to the same location as the previous order.

### **4. Ship Induction:**

Please carefully pack and ship the non-functional induction stove back to Bon Chef. Ensure the induction appliance is packed securely to prevent further damage during shipping.

*Please ship to:*

Bon Chef, Inc.  
ATTN: Warranty Department  
205 Route 94  
Lafayette, NJ, 07848

### **5. Post Warranty – Replacement:**




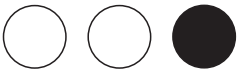
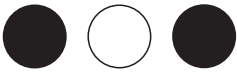

After the warranty period, our customers have an option to replace the current induction stove with a new model at a 20% discount.

To apply for the Post Warranty Discount, customers should issue a new PO with the serial numbers that are replacing at a 20% discount from current NET pricing.

*Please include the following information on the PO for the new induction stove:*

- Item #
- Serial Number
- Date of Purchase
- PO #

**TROUBLESHOOTING / ERROR CODE DIAGNOSIS**

Error Code	LED Lights	Possible Causes	Solution
POT		1. No Vessel Detected 2. Pot was removed during heating 3. Vessel is not centered on heating element	Place the suitable pot in the center of the glass plate and press the control knob to turn on the power.
H		Empty Pot Protection Activated	Check if the vessel is empty and add food/product to continue cooking.
P		Power Protection Activated due to abnormal Current or Voltage	Once power has been restored and abnormal conditions have resolved, the stove will resume operation.
E		Internal communication	Temperature Sensor has failed, please contact Bon Chef
EA		Internal Communication Error	Contact Bon Chef for replacement
F		IGBT Overheating	Check the exhaust to make sure no obstacles are blocking the ventilation and wait 10 minutes to re-start.