



# Instruction Manual

## Commercial Built In Induction Cooker

CW40196 1800W / 120V 60HZ / 15 A

### Important Reminders:

#### **⚠ WARNING**

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

#### **NOTE**

*Note is used to notify the reader of any installation, operation, or maintenance information that is important or useful but not hazard related.*

### Safety Precautions:

This manual contains safety precautions which are explained below. To ensure safe operation of the unit, please carefully read and follow this instruction manual.

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

#### **BEFORE FIRST USE:**

Carefully remove unit from packaging.

Thoroughly inspect unit to ensure that the unit is in good condition.

Unit should be cleaned before first use. Carefully clean the surface with a clean, damp cloth (see "Cleaning Instruction" for more detailed directions).

**NEVER** use abrasive cleaners or pads.

**NEVER** submerge the unit in water or wash the unit in the dishwasher.

**NEVER** spray controls or outside of unit with liquids or cleaning agents!

#### **⚠ WARNING! DO NOT TOUCH COOKWARE, HEATING SURFACE, FOOD OR LIQUID WHILE THE UNIT IS IN OPERATION!**

#### **⚠ WARNING! ALWAYS MAKE SURE THAT THE UNIT IS OUT OF REACH FOR CHILDREN!**

- Connect the unit to a grounded power socket with appropriate voltage (120V ~ 60Hz). Do not connect other electrical appliances to the same socket.
- Make sure that the main installation is providing enough power to run the appliance (see the rating plate of the appliance to verify).
- Even though studies have shown that induction cookers will not effect pacemakers, as a precaution, people with pacemakers should stand 12" (30cm) back from an operating unit.
- Keep all credit cards, drivers licenses and other items with a magnetic strip away from an operating unit. The unit's magnetic field will damage the information on these strips.
- The heating surface is made of strong, non-porous material. However, should the surface crack or break, stop using immediately and unplug the unit. **DO NOT OPERATE THE UNIT IF IT HAS BEEN DAMAGED OR IS MALFUNCTIONING IN ANY WAY!**
- Keep unit and power cord away from open flames, electric burners, excessive heat or sharp objects.
- Do not place any objects inside the air intake or exhaust panels.
- Do not place the unit directly next to a wall or under a cabinet. Do not block the air supply and ventilation of the appliance.
- Do not place the unit directly next to or near any flammable objects.
- Do not place empty cookware on the unit.
- Do not leave an operating unit unattended.
- After use of the unit, turn the unit OFF, unplug the unit and allow it too cool down completely before cleaning.
- Always make sure to unplug the unit when it is not in use.

### Item Specifications:

Model No:	CW40196
Power Rate:	1800W
Voltage:	120V / 60Hz
Temperature:	140°F - 440°F
Amps:	15 A



#### Includes:

- Commercial Induction Plate
- Remote Control
- Instruction Manual

**Functionality and Purpose:**

This unit is intended to be used with induction-ready cookware.

**INDUCTION READY COOKWARE:**

- Ferrous Stainless Steel
- Iron
- Cast Iron

**UNSUITABLE COOKWARE:**

- Pottery
- Glass
- Aluminum
- Bronze
- Copper
- Cookware with Feet



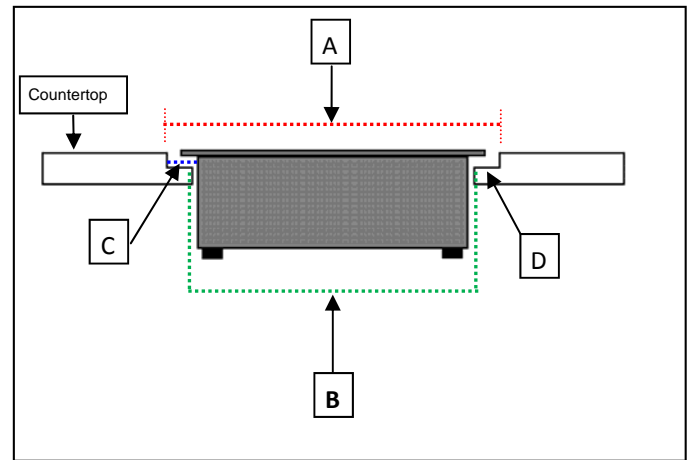
Unit	Length	Width	Height (with feet)	Lip to Base Depth	Surface Thickness
Inches	12.625	12.4875	4	0.537	0.24
cm	32.0675	31.72	10.16	1.364	0.6096

Front View (while the cooker is in the cutout of the countertop)

**Installation:**

- Place the unit on a flat, heat resistant surface.
- The unit is **NOT** designed to be enclosed or built into an area.
- There must be a minimum of 4" (10 cm) of space between the rear of the unit and any surrounding surface.
- There must be 3/4" (2 cm) of space between the bottom of the unit and any surrounding surface.
- **DO NOT BLOCK THE AIRFLOW OF THE UNIT!**

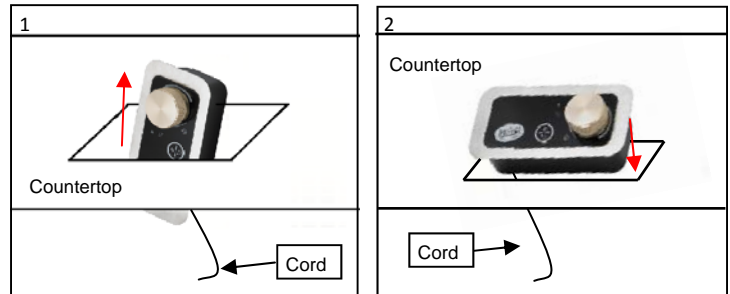
There must be a minimum of 4" (10 cm) between the induction range and any surrounding surface to allow sufficient airflow around the unit. Blocking the airflow potentially overheat the unit.



**Cutout Dimensions:**

A	<b>13 in</b> (33.02cm)
B	<b>B = 12 in</b> (30.48cm)
C	<b>C = 0.65 in</b> (1.651cm) Distance between the surface of unit and the countertop
D	<b>D = 0.125 in</b> (0.635cm) Between either side of the surface and the cutout

**Remote Cutout Instructions:**



Surface Thickness = 0.052 inches

Remote	Length	Width	Height (w/o knob)	Lip to Base Depth
Surface	6.6 in	3.23 in	0.052 in	0.45 in
Base	5.65 in	2.6 in	1.5 in	N/A

**COUNTERTOP:**

1. Place the unit on a flat, heat resistant surface.
2. Plug the power cord into a grounded electrical outlet with the appropriate voltage level. Make sure that the unit is the only appliance plugged into the electrical outlet.

**Incorrect voltage levels will damage the unit. Incorrect voltage, modification to the power cord or electrical components will void the warranty.**

**DROP-IN**

1. Choose a flat, heat resistant countertop for the mounting surface.
2. Measure the area of the cutout, including the countersink area. The depth of the surface around the cutout must be reduced to allow for the countersink (see Example A).

**NOTE**

Exposed wood or particle board edges must be sealed with an appropriate waterproofing material. Seal the edge between the glass and the countertop with silicone or similar material. Failure to do so may result in damage to the countertop.

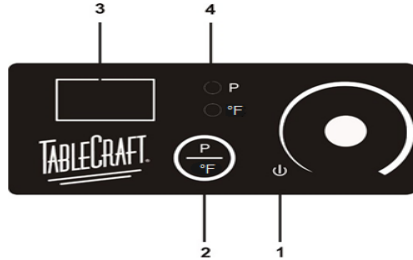
3. Seal the joint between the induction warmer and countertop.
4. Plug the power cord into a grounded electrical outlet with the appropriate voltage level listed on the unit.

## Operation:

**WARNING!** Never leave the appliance unattended while it is in operation.

### NOTE

**DO NOT PREHEAT EMPTY COOKWARE.** The advantages of induction cooking are speed and efficiency of the distribution of heat. There is no need for pre-heating.



- 1 = ON/OFF Knob - Rotating the ON/OFF knob clockwise increases the temperature, while rotating the knob counterclockwise will decrease the temperature (adjustable temperature: 140-440°F).
- 2 = POWER/TEMPERATURE button - Press to change the display panel from power to temperature.
- 3 = LED Display Panel - This displays the power level, temperature, timer time or error codes.
- 4 = CONTROL LAMP - Lights up to indicate which mode of adjustment is in use (POWER/TEMPERATURE).


## OPERATING THE DEVICE:


### NOTE

The Power Levels range from 1-20 (P symbol).

The Temperature ranges from 140-440°F (°F symbol) increments of 20.

1. Before plugging in the unit, be sure that you are using induction ready cookware and you have already placed the food inside the cookware. Place the cookware on the center of the cooking surface - an error code will appear if you do not do so.
2. Insert the plug into a suitable socket. You will hear acoustic signals. The LED Display Panel will read, "8888" and then will automatically switch to **Standby Mode**.
3. Rotate the ON/OFF knob to turn on the unit (the knob will click when the unit is ON). A short acoustic signal will notify you that the unit is ON.
4. Select the desired Temperature or Power Level (based on the Mode that you have chosen) by rotating the ON/OFF knob. The Control Lamp will indicate which mode is in use.
5. **ALWAYS** remember to turn the unit OFF and unplug when not in use!
6. Do **NOT** put empty cookware on the cooking surface or leave the cookware on the surface too long.

	<h2>WARNING</h2>
	<p><b>Electrical Shock Hazard</b></p> <p>Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>
<p>If liquid spills or boils over onto the unit, immediately unplug the unit and remove cookware. Wipe up any liquid with a padded cloth.</p>	

	<h2>WARNING</h2>
	<p><b>Burn Hazard</b></p> <p>Do not touch cookware, heating surface, food or liquid while heating.</p>
<p>Hot foods and liquids can burn skin. Induction heating surfaces heat very rapidly. Use caution when adding pre-heated oil, liquid or other food already in the cookware.</p>	

## ERROR CODES:

**E0** = There is no cookware on the cooking surface, or the cookware is not induction ready. Unit will automatically turn OFF.

**E1** = The cookware is too hot and has overheated the surface of the unit. In this case, unplug the unit and let it cool down completely. When an error code of E2 is displayed, the whole unit including the temperature controls will be locked. After 20 minutes, the code will disappear and the unit goes into **Standby Mode**.

**E2** = The temperature sensors have overheated - surface temperature is too high. The unit will stop heating and the unit will cool itself down.

**E3** = The automatic voltage protection has been activated. This will happen if there is a voltage malfunction. As soon as the current is stable, the error code will disappear and the unit will resume normal functionality.



### NOTE



For added precaution, if you receive error codes E1-E3, unplug the unit immediately and let it cool down completely.

## Cleaning, Maintenance and Storage:

### NOTE

Do not attempt to clean the unit until it has completely cooled down and is unplugged. Move unit away from an electrical outlets.

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- **NEVER** submerge the unit or cord into water
- **NEVER** put the unit or cord in the dishwasher
- **ALWAYS** handle the unit with care
- **ALWAYS** make sure to clean the unit after every use to remove food residue
- Use a slightly damp cloth to clean the glass surface
- To avoid damaging the surface of the unit, never use abrasive cleaners or cleaning supplies
- To avoid damage to the plastic parts and control panel, do not use any oil products to clean the unit
- Do not use flammable, acidic, or alkaline materials or substances near the unit
- Do not use hard or sharp objects while cleaning the unit
- Make sure that the bottom of the cookware in use does not scrape across the glass surface
- Never pull the unit by its cord
- Make sure to store the unit on a dry, clean and flat surface and out of reach of children

## Technical Data:

Model No:	CW40196
Power Rate:	1800W
Voltage:	120V / 60Hz
Temperature:	140°F - 440°F

This appliance is tested according to ETL/FCC regulations.

## Disposal:

Notice for Environmental Disposal: If in the future you should need to dispose of your induction cooker, please note that the unit should not be disposed of as household waste.

The symbol below on the unit's packaging indicates that it should be recycled at a designated Electrical Waste Facility.

Check with your local authority for facility locations.



## Warranty Claims:

The warranty claim must be verified by the receipt with the original Date of Purchase.

The guarantee period for the unit is 12 months. The guarantee starts on the original Date of Purchase. In the case of a malfunction, you may send the appliance to your dealer, explain the malfunction and provide the original purchase receipt.

**YOU MUST HAVE THE PURCHASE RECEIPT FROM THE ORIGINAL DATE OF PURCHASE IN ORDER TO RECEIVE REPAIRS FREE OF CHARGE!**

Within the 12 month guarantee period, we will repair unit defects which are based on material or manufacturing faults (it is within TableCraft's discretion to repair or replace an item).

These obligations to repair or replace do not extend the period of the guarantee.

Please be as detailed as possible in complaints/inquiries in regards to the unit when contacting TableCraft.

Any claims of good-will are excluded; we apologize for any inconvenience this may cause.

Examples of "Claims of Good-will":

- In case of breakage (glass, porcelain or plastic)
- In case of damages in transport, misuse, or lack of care, cleaning and maintenance and in cases of neglecting to follow operating or "drop-in" instructions
- In cases of chemical and / or electrochemical effects
- In cases of damage from operation the unit with an outlet with the incorrect voltage level / unsuitable power sources
- In cases of abnormal environmental conditions
- In cases of repairs made by person / third party **NOT** authorized by TableCraft