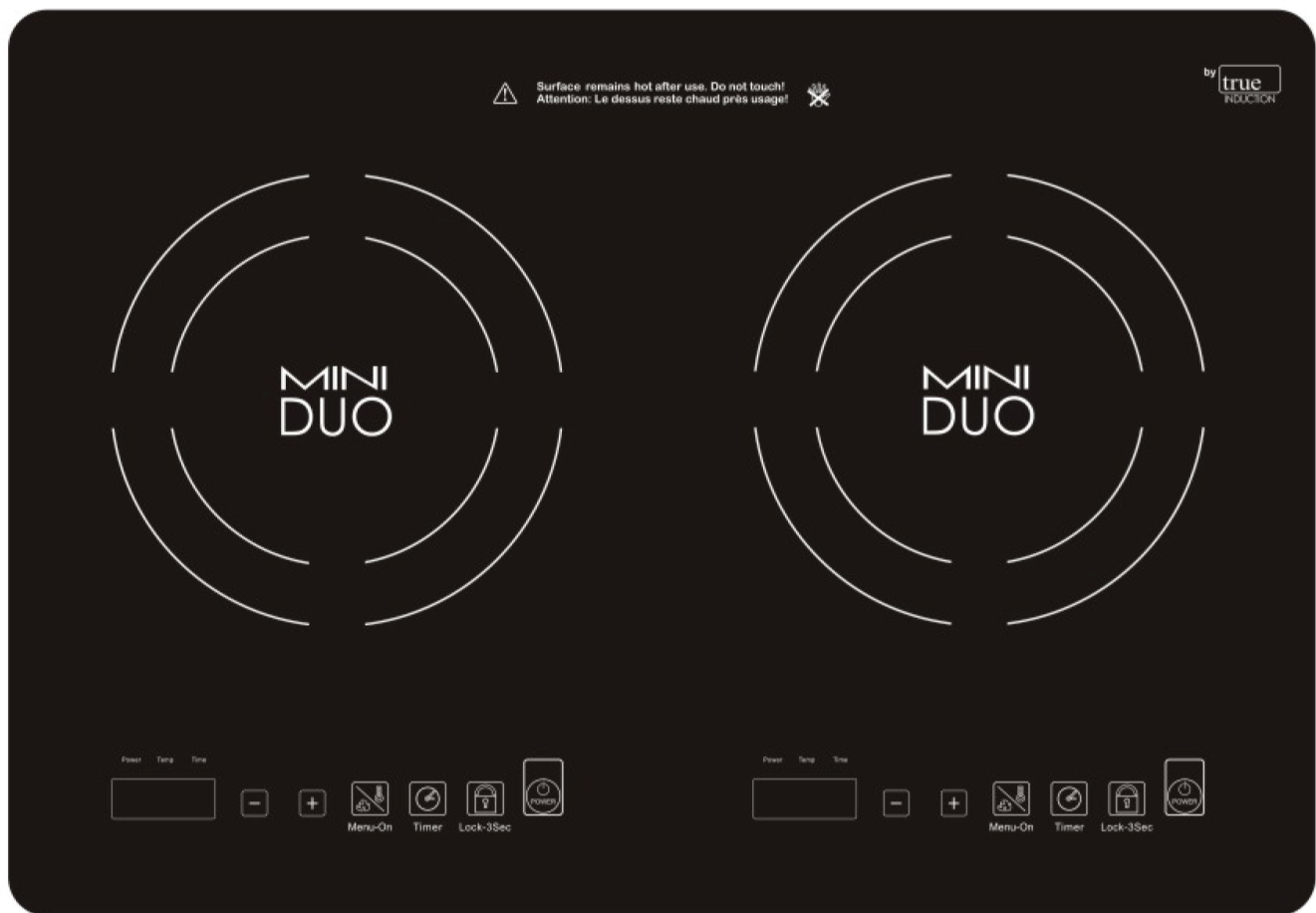


# TRUE INDUCTION MINI DUO

## INDUCTION COOKTOP MANUAL

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Thank you for purchasing the True Induction Mini Duo burner unit. Please read the entire instruction manual prior to using your unit. If you have any questions regarding the True Induction Cooktop, please visit [TrueInduction.com](http://TrueInduction.com) or call: 1-877-862-7049

## Fill out the following information for future reference

Brand	True Induction
Purchase Date	
Model Number	MD-2B
Serial Number	
Purchased From	
Invoice Number	

**Note:** The serial and model numbers may be found on the serial plate located under the cooktop.



# I. Important Safety Information:

- When using electrical appliance, basic safety precautions should always be followed. For the True Induction cooktop, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified person.
- While cooking fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, never leave the cooktop unattended at anytime.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooktop in water (or other liquid substance).
- When using any electrical appliance around children, close supervision is required.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors, True Induction Cooktops are designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surface.
- Do not place cooktop on or near: hot gas, electric burner, or heated oven.
- Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not store, temperature-sensitive objects, material, or substances underneath the cooktop, such as: detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area.
- Items with a magnetic field such as: radios, televisions, credit cards, cassette tapes, etc. can affect the unit
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not use with empty pots/pans.
- Do not use cooktop for another use than directed by the manufacturer.
- Wear proper apparel-loose fitting or hanging garments should never be worn while using the appliance.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.



## I. Important Safety Information:

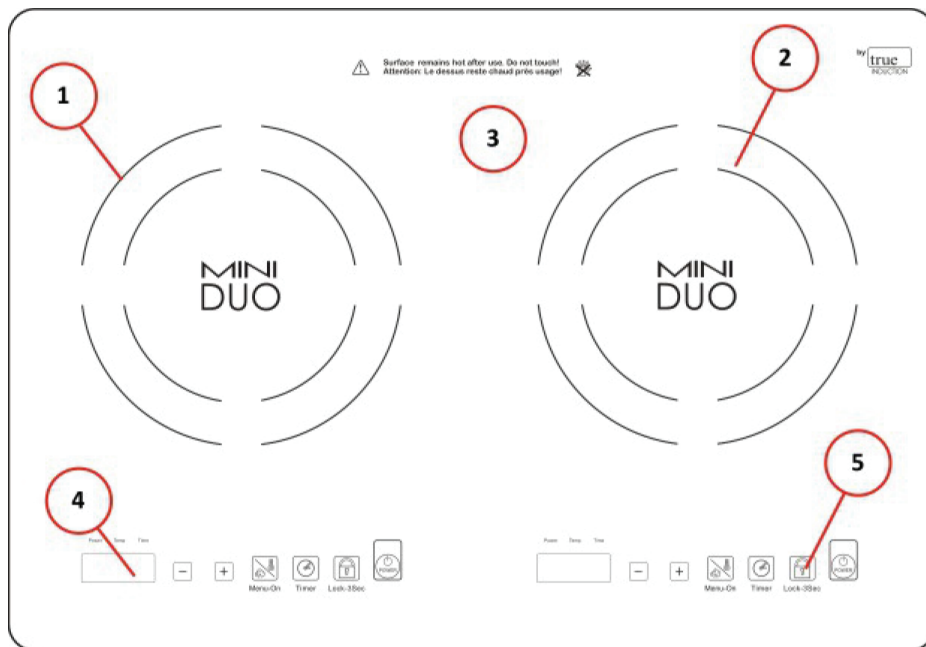
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- It is important to be aware that the unit's surface will remain hot for a period of time after use.
- When possible, unplug the cooktop from the outlet when not in use and before cleaning. Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution-do not clean while unit is hot, some cleaners product steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a range-children climbing on the range to reach items could get seriously injured.
- The power cord has been sized accordingly, however with caution and care, an extension cord may be used.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other services should be referred to a qualified technician.
- Use only dry potholders-Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulking cloth.
- Use proper cookware size-Choose cookware with a flat bottom large enough to cover the unit heating surface. The use of undersized cookware will expose a portion of the heating surface where direct contact may be made and cause serious injury. Compatible cookware is necessary to operate properly.
- Protective liners-Do not use aluminum foil to line cooking zone, drip bowls or oven bottoms; except as suggested in the manual. Improper use of these liners may result in a risk of electric shock or fire.
- To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Do not use steam cleaners or high pressure cleaners to clean the cooktop, as this may result in electric shock.
- Do not touch cooking zones or area near units-Cooking zones may be hot even though they are dark in color. Areas near cooking zones may become hot enough to cause burns. During and after use, do not touch, or let clothing or other materials contact the flammable contact the cooking zones or areas near the units until they have had sufficient time to cool.

**This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.**

## SAVE THESE WARNINGS

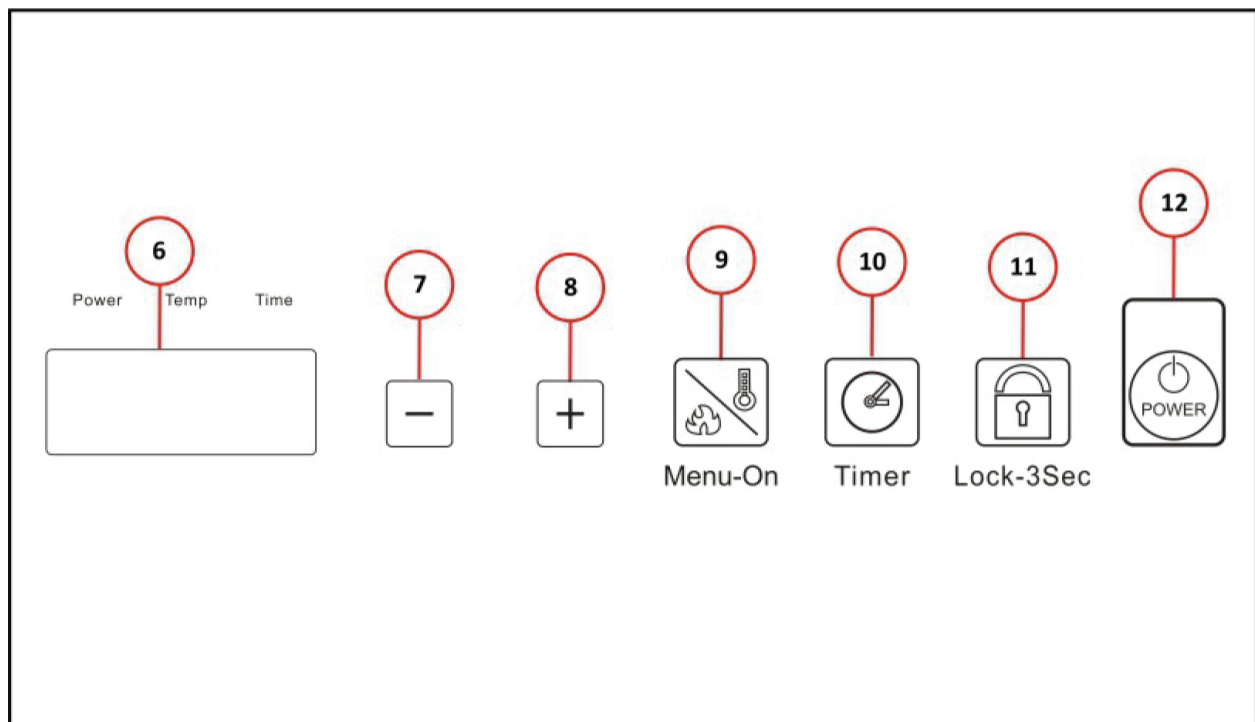


## II. Control Panel Overview:



1. Left Cooking Zone
2. Right Cooking Zone
3. Ceramic Glass
4. Left Touch Control Panel
5. Right Touch Control Panel

*Diagram may look different from actual product*



- |                             |                       |
|-----------------------------|-----------------------|
| 6. Left Cooking Zone        | 10. Timer Control Key |
| 7. Right Cooking Zone       | 11. Child Safety Lock |
| 8. Ceramic Glass            | 12. Power Button      |
| 9. Left Touch Control Panel |                       |



### III. Specifications & How to Use:

Power	1800 Watts
Voltage	120V / 60Hz
Minimum Circuit Breaker Amperage	20A
Power Range	100W - 1800W (Exact Power Settings)
Level Selection	Select Settings 1 through 10
Max Time	Set Timer From 1 to 180 minutes
Material	Glass Ceramic Top / Metal Body
Unit Measurements (WxDxH)	20 1/2" width x 14 1/8" depth x 2 3/16" height
Installation Type	Countertop or Drop-In
Installation Dimensions (WxD)	Cut-Out Width Min 19 3/8" (492)/Max 19 11/16" (500) Cut-Out Depth Min 13 3/8" (340)/Max 13 6/8" (350)

## Operating the Keys

### Standby Mode

Upon inserting the power plug into an electric socket, induction cooktop will make a "*beep*" sound once, and all the digital lights on the cooktop will blink once, indicating the unit enters into the **Standby Mode**.

### Lock Mode

#### Activating the Child Safety Lock

**In the standby mode:** Press the Lock Key for **3 seconds** to activate the function, Child Lock prevents activation of any sensor key, except for the "LOCK" key, so you must deactivate the child lock, then press the "POWER" key to turn on the cooktop.

**In the cooking mode:** Press the lock key for **3 seconds** to activate the function, Child Lock prevents activation of any sensor key, except for the "POWER" key to turn off the cooktop and the "LOCK" key to deactivate the Lock mode.



Lock-3 Sec

#### Switch Off the Lock

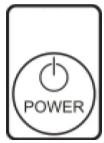
While in Lock mode, press the Lock key for **3 seconds** to deactivate the function. The indicator light will turn off.



### III. Specifications & How to Use:

#### Readiness Mode

While in Standby Mode, press the "POWER" key, it will make a "beep" sound once and "POWER" indicator light will be blinking, indicating that the induction cooktop functions are ready to use. The unit will automatically return to standby mode if Menu-On is not turned on within 60 seconds.



#### Turning Off Unit

When use of the cooktop is complete, press the "POWER" key. "POWER" light will turn off, indicating the unit is now on the standby mode. Please do not pull the power plug until the cooling fan has stopped.

#### Menu-On

Place cookwear on the cooktop. Please select from the Power Setting or Tempature Setting to begin cooking.

**Power Setting Mode:** This function cooks at power (wattage) settings. When the unit is in the readiness mode, or is in the set temperature mode, press the "Menu-On" key to select the "power" mode. "Power" indicator light is lit up, and the digital display show "5", indicating that the cooktop has entered power setting mode, if the user wants to adjust the power level please press the "-" or "+" key. If the user wants to set the timer for the unit to shut off automatically, please refer to the Set Timer method. To stop cooking, please press "POWER" key. Heating power level settings:

Level Rated Power	1	2	3	4	5	6	7	8	9	10
Right 1800W	100W (500W on for 2 sec.off for 8 sec.)	300W (500W on for 6 sec.off for 4 sec.)	500W	700W	900W	1100W	1300W	1500W	1700W	1800W
Left 1800W	100W (500W on for 2 sec.off for 8 sec.)	300W (500W on for 6 sec.off for 4 sec.)	500W	700W	900W	1100W	1300W	1500W	1700W	1800W

**Note:** This function is equipped with safeguards against parching. The unit might shut off automatically when this function is used for frying, stir-frying, grilling and other high temperature cooking formats.

**Temperature Setting Mode:** This function cooks at temperature settings. When the unit is in the readiness mode, or in the power mode, press the "Menu-On" key to select the "Temp" mode. The "Temp" indicator light is lit up, and the digital display show "460°F", indicating that the cooktop has entered the temperature setting mode. If the user wants to adjust the power level please press the "-" or "+" key to adjust the temperature setting. If the user wants to set the timer for the unit to shut off automatically, please refer to the Set Timer method. To stop cooking, please press "POWER" key.

Temperature levels: 120°F, 150°F, 180°F, 210°F, 260°F, 300°F, 360°F, 420°F & 460°F

**Note:** If one heating zone is turned on at Temp. setting, the max power setting in another heating zone is level 5(900W).



### III. Specifications & How to Use:

#### Power Sharing

When both burners are on, one of the two burners would not have a power level higher than level 7. Both of them together would not be more than Max 10. If only one burner is on, the heating zone can maintain its full heat setting, but when operating both burners, their combined total is Max 10, meaning that when operating the two burners at the same time, they will self adjust levels accordingly. When you increase the power of one side, the power output of the other side will reduce automatically if their combined total is more than Max 10(i.e. one side is at 6,the other burner automatically reduces power to level 4, creating a total max 10 setting.)

#### Set Timer Mode

Use "+" or "-" key to adjust and set the desired time. A short key press adjust the time by 1 minutes and a long key press by 10 minutes. The timer is adjustable to a maximum of 1 minute to 2 hours & 59 minutes. (Note: there is no "seconds" display, only hours and minutes.)

When the unit is in the "Power" or "Temp" mode, press the "Timer" key, the Timer and Time LED are lit up, indicating the cooktop has entered Set Timer Mode, the digital display reads "0:00" and minute number will be blinking; Press "+" or "-" key to set the desired minute number, then press the "Timer" key again, hour number will be blinking, press "+" or "-" key to set the desired hour number, then press "Timer" key thirdly to complete setting. (Setting is also complete if neither the "+" or "-" key is pressed for 10 seconds.) Once activated, "Timer" or "Time" indicator light will turn long lit, the digital display will alternate between showing the remaining cooking time and power or temperature level. When the countdown is complete, the cooktop will sound "*beep*" and shut off automatically.

**To Cancel Timer:** While in Timer Mode, press "Timer" key, the digital display shows countdown time. Then press "+" or "-" key until the digital display reads "0:00" and timer display will blink for 10 seconds and then go off. The timer is no longer active.

#### Hot Surface Indicator



After using any of the cooking zones, the cooktop will remain hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will show an "H" to warn the user that the surface is hot to touch after the heating zone switch off. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.

### IV. Notes on Using Your Cooktop:

- This appliance will get hot during use and will remain hot for a time after use.
- Never heat empty cookware. This can damage both the cookware and the appliance.
- Remember to turn off cooktop after use.
- Keep unit away from a gas range or other heat source. If the surrounding temperature is too hot, the cooktop will stop heating.
- Make sure to wipe off water from the bottom of the pot before heating.
- Use caution when boiling water. During the boiling process, hot water may splash out.

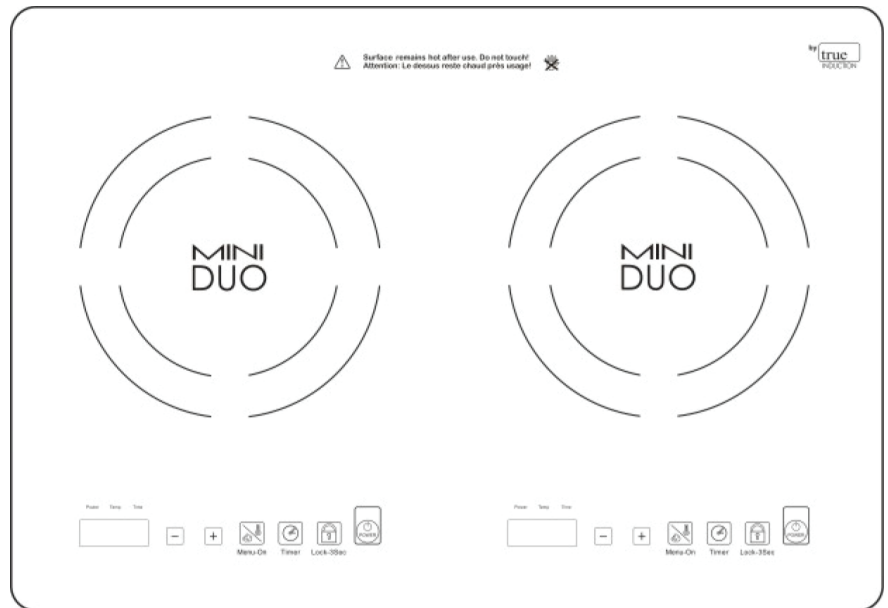




## V. Compatible Cookware:

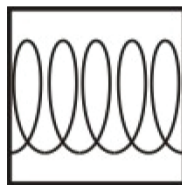
Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.

Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the True Induction cooktop!



Visit [TrueInduction.com](http://TrueInduction.com) for more information about our compatible cookware collection.

Optimally the cookware will have this induction image on the retail box:



Induction

The following are **NOT** compatible: Heat resistant glass, ceramic, copper, aluminum pots/pans, round bottomed cookware, or cookware with a base less than 5 inches.

## VI. Cleaning and Maintenance:

Please follow these directions along with Important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. **Never run the cooktop under water.**

**NOTE:** It is very important that you **DO NOT** use the cooktop until it has been thoroughly cleaned.



## VI. Cleaning & Maintenance:

### Cleaning Burned on Residue:

**WARNING:** Damage to the glass surface may occur if you use scrub pads or any other types of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

### Cleaning Burned on Residue:

1. Allow the cooktop to cool.
2. Used a single-edge razor blade scraper approximately at a 45° angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

### Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable by using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktop.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

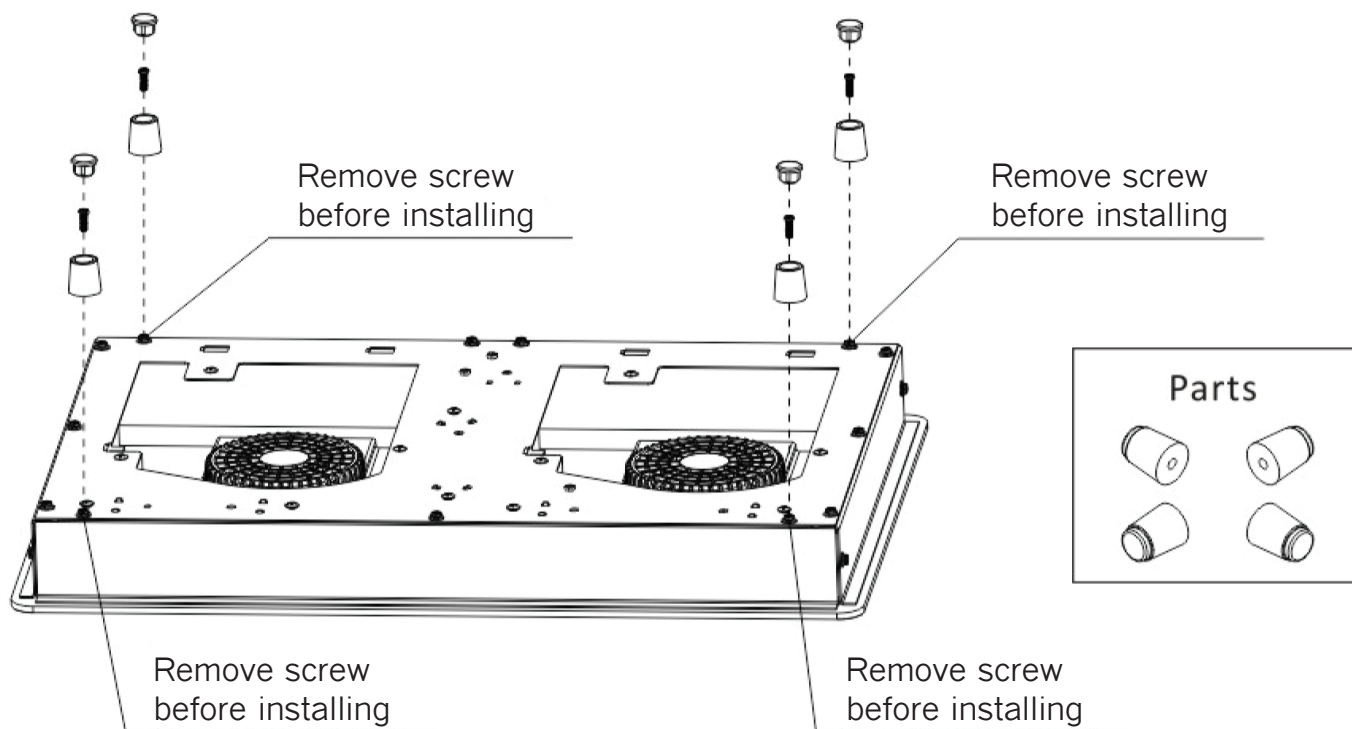
**NOTE:** If cracks or indentations in the glass surface occurs, the cooktops glass will have to be replaced. Contact the manufacturer for assistance.



## VII. Counter Installation Instructions:

### Countertop Use

Please find **4 feet** in the packaging, you can screw them into the bottom of the unit, then the unit can be used directly on the countertop.



### Drop-In Use

This appliance is not user serviceable. Installation must be completed by a qualified technician.

### Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

### IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 120V/60Hz AC only electrical supply with ground.

The installation should be made using wires, conduits, and fittings size in accordance with the National Electrical Code, ANSI/NFPA 70.



## VII. Counter Installation Instructions:

### Cooktop Installation

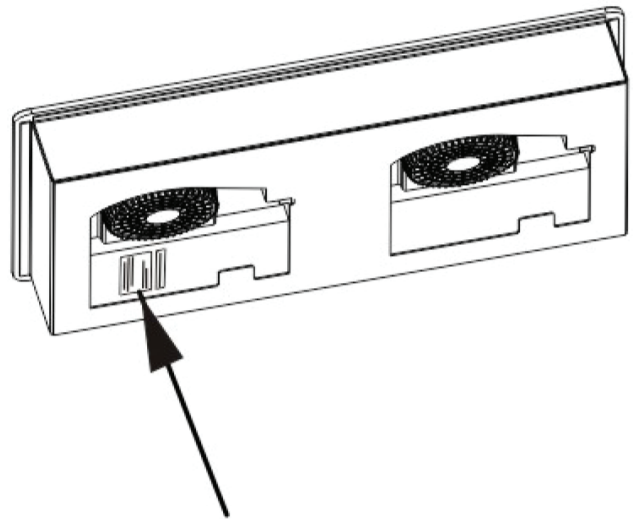
1. Cut an opening in the counter surface. Refer to the drawing on the following pages for appropriate dimension sizes and follow these instructions:
  - Select heat-resistant table material to avoid damage caused by heat radiation.
  - Ensure that the underside of the induction cooktop is well ventilated and the air inlet is not blocked.
  - The distance between the cooktop and any cupboard above the appliance should be at least 30 inches.
2. After cutting the opening, remove any shavings or other loose material that may interfere with the appliance's operation.
3. **IMPORTANT NOTE:** Do not seal the cooktop to the countertop. It must be removed if service is necessary.
4. **IMPORTANT NOTE:** For unframed installation. Adhere foam strip to the outer edge of the glass, not the support frame.

### Before installing the cooktop

1. Ensure that cooktop is turned OFF.
2. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
3. Place the cooktop into the countertop cutout.

### Model and Serial Number Location

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



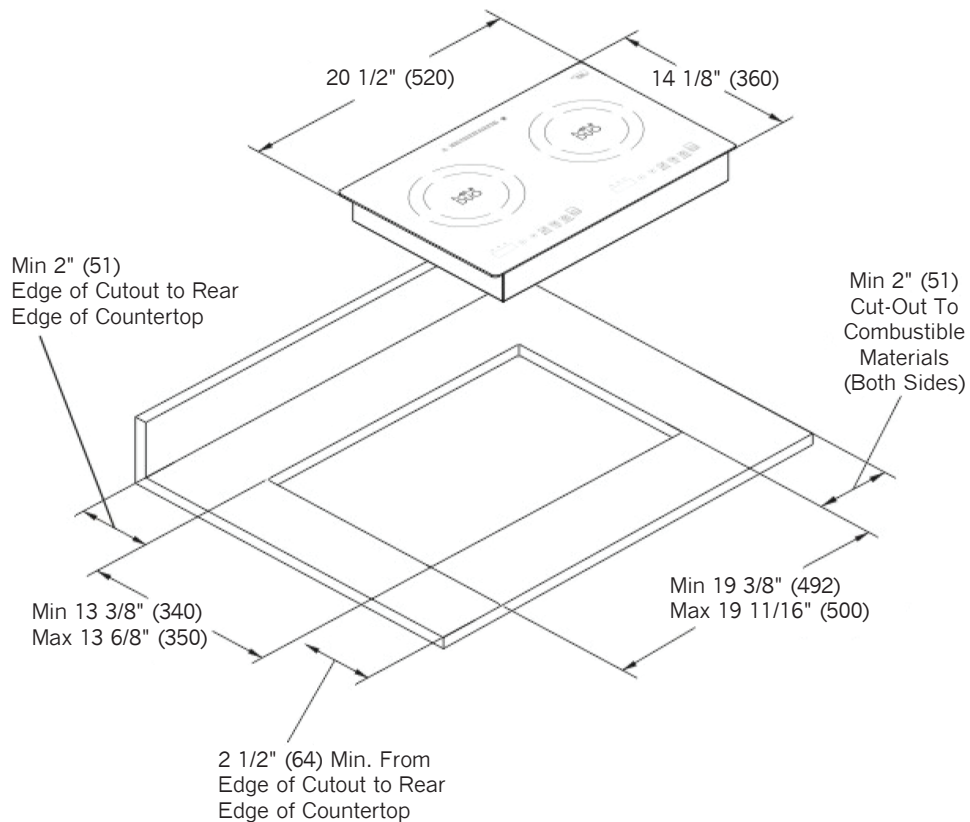
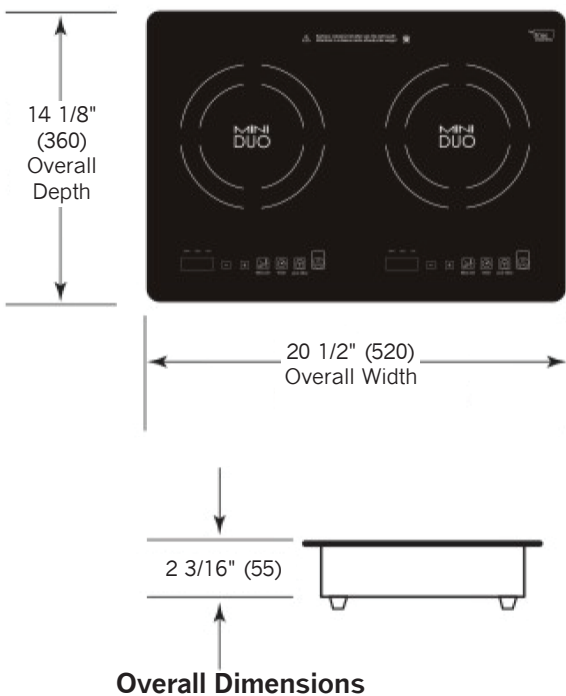
**Serial plate is located under the burner box of the cooktop.**



## VII. Counter Installation Instructions:

### Installation

MODEL MD-2B  
120V 60Hz  
1800W



### MODEL MD-2B

Overall Width 20 1/2" (520)

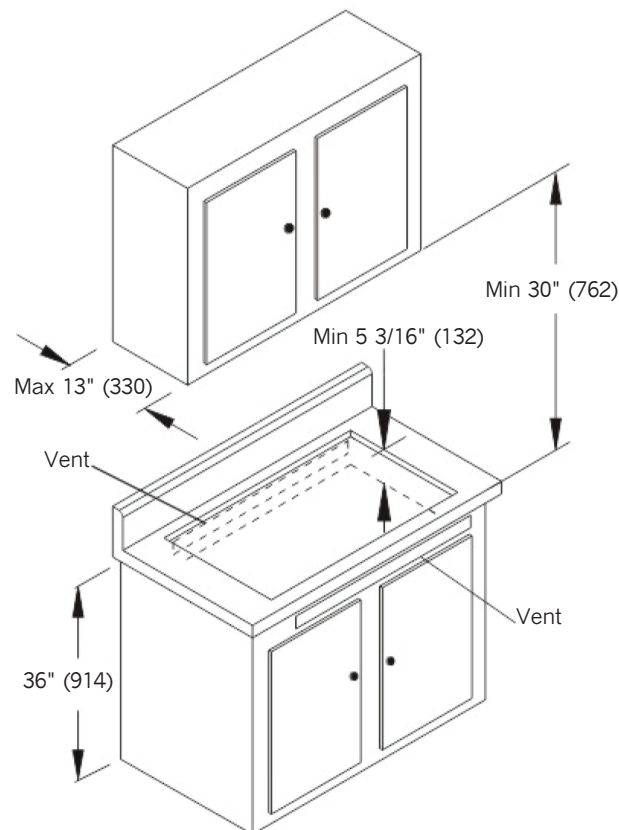
Overall Height 2 3/16" (55)

Overall Depth 14 1/8" (360)

**Minimum Height Clearance\*** 5 3/16" (132)

Cut-Out Width Min 19 3/8" (492) / Max 19 11/16" (500)

Cut-Out Depth Min 13 3/8" (340) / Max 13 6/8" (350)



## VIII. Troubleshooting & Error Codes:

If the display shows an error code, please refer to this sheet for a potential solution.

Problem	Possible Cause	Solutions
• IGBT-Insulated Gate Bipolar Transistor • NTC-Negative Temperature Coefficient, to check the temperature of electronic elements • NTC1-To check the temperature of IGBT • NTC2-To check the temperature of heating center		
• Cooktop does not work	• Cooktop controls are locked • Power outage	• Make sure lock mode is turned off • Check house lights to confirm power outage • Contact manufacturer
• Cooktop does not heat	• No cookware or improper cookware placement on the cooking zone • Incorrect cookware size for the selected cooking zone • Cookware is not properly resting on the cooking zone • Incorrect cooking zone selected • No power to cooktop	• Make sure that the cookware is centered on the cooking zone, and that cookware is also of correct type for induction cooking. See <b>COMPATIBLE COOKWARE</b> • The bottom of the cookware must be large enough to cover cooking zone • Cookware bottoms must be flat and centered on the cooking zone • Make sure the correct control is ON for the cooking zone being used • See "Cooktop does not work" above
• Cooktop turns off while cooking	• Cooktop internal heat sensor has detected high temperature inside the cooktop, activating automatic shut off • Liquids or object on the controls area	• Make sure the cooktop vents are not blocked • The cooktop features an automatic shutoff feature that turns off the entire cooktop if any cooking zone has been on continuously for 2 hours • The cooktop control panel may register liquids or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects and restarts the unit
• The fans keep running for one minute after the unit has been switched off	• The electronics are cooling down	• This is a normal occurrence
• Power sharing	• When two heating zones are turned on, will create a total max 10 setting	• See <b>POWER SHARING</b>



## VIII. Troubleshooting & Error Codes:

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solutions
• "E0" Appears in the digital display	• IGBT (Insulated Gate Bipolar Transistor) overheating	• Turn off unit to allow IGBT to cool. Then restart the unit
• "E1" Appears in the digital display	• No cookware found or improper placement of cookware on the cooking zone	• Make sure that the cookware is centered on the cooking zone, and that it is also induction compatible. See <b>COMPATIBLE COOKWARE</b>
• "E2" Appears in the digital display	• Supplied voltage to cooktop is too low	• The voltage of the power supplied to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If connections are correct and the supplied voltage returns to normal, the code will disappear
• "E3" Appears in the digital display	• Supplied voltage to cooktop is too high	• The voltage of the power supplied to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If connections are correct and the supplied voltage returns to normal, the code will disappear
• "E7" Appears in the digital display	• NTC1 (To check the temperature of IGBT) Break off	• Turn OFF the cooktop; then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service
• "E8" Appears in the digital display	• NTC1 (To check the temperature of IGBT) Short circuit	
• "E9" Appears in the digital display	• NTC2 (To check the temperature of IGBT) Break off	
• "EE" Appears in the digital display	• NTC2 (To check the temperature of IGBT) Short circuit	

