

true

INDUCTION

Model: TI-1B



Single Burner

User Guide

Table of Contents

I. Important Safety Information	1
II. Product Specifications	2
III. How to Use	2
• Using the Temperature Setting	3
• Using the Timer Function	3
• Built-in Safety Shut Off	3
• Turning Off Unit	3
IV. Compatible Cookware	3
V. Cleaning and Maintenance	4
VI. Warranty	4
VII. Troubleshooting Error Codes	5

Thank you for purchasing the True Induction Single Burner Cooktop. 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 or call: 1-877-862-7049.

I. Important Safety Information

When using electrical appliances, basic safety precautions should always be followed. For the True Induction cooker it is essential to heed all necessary precautions.

- 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 cooker in water (or other liquid substances).
- When using any electric appliance around children, close supervision is necessary.
- Do not operate the cooktop with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read the 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 are not recommended by the manufacturer.
- Do not use outdoors, True Induction cooktops are designed for household use only.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surfaces.
- Do not place cooktop on or near: hot cooking surfaces or a heated range.
- 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 be affected the unit.
- The power cord provided has been sized accordingly, however, with caution and care, extension cords may be used.
- 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 can not be pulled on by children or cause a tripping hazard.
- Do not use with empty pans/pots.
- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit the outlet only one way. If the prongs do not fit fully, reverse the plug. If it still does not fit, contact the seller for warranty support; do not attempt to modify the plug in any way.
- To properly turn off unit, press "Off" button and unplug unit from outlet (if accessible).
- It is important to be aware that the unit's surface will remain hot for a period of time after use.
- Unplug the cooktop from the outlet when not in use (if accessible) and before cleaning.
- Clean cooktop with caution - do not clean while cooktop is still hot, some cleaning products may produce fumes if applied to a heated surface. (Please consult safety warnings on your cleaning products.)
- Do not use cooktop for another other use than directed by the manufacturer.

II. Specifications

Power: 1600 Watts

Voltage: 120V ~ 60Hz

Temperature Range: 150°F - 450°F (approximate temperature settings)

Level Selection: Select settings 1 through 10

Max Time: Set timer up to 150 minutes

Material: Glass Ceramic Top

Single Burner Dimensions: 11 13/16" width x 14 15/16" length x 2 13/16" height

III. Getting Started

-Plug the power plug into a standard outlet.

-The Power switch will light up and the unit will sound to indicate on.

-The device will remain in standby mode, awaiting user direction.

-Place ferromagnetic cookware (with water, oil, or food already inside) on the center of the glass ceramic top center.

-Now press Power button on the control panel, this will turn the cooktop on. The power display will blink and sound another indicator. Then press the Heat button.

-The pre-set power level "5" is the default selection as the device turns on.

-Using the +/- keys, you can change the settings

Using the Temperature Setting:

-After the unit is turned on, you can opt to use the TEMP setting. To do this, press the function key labeled TEMP one time. The pre-set temperature is 270 degrees Fahrenheit.

-Using the +/- keys, you can change the temperature setting at any time. Settings range from 150-450 degrees Fahrenheit. (Approximate temperatures: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420. and 450°F)

Using the Timer Function:

-After selecting the HEAT or TEMP mode, press the TIMER button once. The display will show the number "0". Using the +/- keys, you can increase operating time by 5 minute intervals (up to 150 minutes max) and reduce operating time by 1 minute intervals

-The display will count down the duration in minutes. Once the time is up, the cooktop emits an audible sound and automatically goes into standby mode. To continue cooking, press the Power button to restart.

-During the timer operation, you can change the timer duration at any time with the +/- keys. The cooktop's built-in memory maintains the HEAT or TEMP setting previously entered.

-You can also change the HEAT or TEMP settings without affecting the current timer setting.

Built-in Safety Shut Off:

-The True Induction cooktop has an auto-shutoff safety feature. The cooktop will automatically turn off after 150 minutes of use (This occurs in both HEAT and TEMP settings).

-When the auto-shut off safety activates, the panel will display the EE error code and will emit an audible alert.

-In the event your food requires further cooking, the unit can easily be turned back on and re-set to the desired setting.

Turning Off Unit:

-When you are finished cooking, simply press the Power button to turn off the unit.

-Upon completion of cooking, disconnect the plug from the outlet (if accessible).

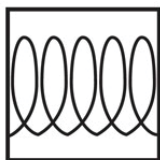
IV. Compatible Cookware

Induction cooking requires pots and pans that are made of ferrous (meaning magnetic) materials. Check your cookware's retail box for the induction symbol (see below). 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 single burner induction portable cooktop!

Optimal cookware has a flat bottom and a diameter of 4.5" to 10". Round, flat bottom pans give the best results. Pans with warped or curved bottoms will not heat evenly. For wok cooking, use a flat-bottom wok. Do not use a wok with a support ring.

The following are **not** compatible: heat-resistant glass, ceramic, copper, aluminum pan/pots, round-bottomed cookware, or cookware with a base less than 4.5 inches.

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



Induction

For a quick video guide on selecting the correct cookware for your True Induction cooktop please text the phrase **MAGNETIC** to **1-813-365-3932**

V. Cleaning and Maintenance:

Please follow these directions along with Important Safety steps for cleaning, advised at the beginning of the manual:

- Before cleaning, always switch the cooktop off and unplug (if accessible). Wait for the cooktop surface to completely cool before cleaning.
- Remove any heavy food residue (i.e.: food particles) with a paper towel from the cooking surface.
- (If applicable) Use a plastic razor blade (DO NOT USE METAL RAZOR BLADES) to scrape away any burnt on food residue.
- Use a glass-ceramic safe cleaning product (such as Cerma-Bryte or Windex) to clean and polish the cooktop surface
- Compressed air or a vacuum can be used to remove any dust build up inside to the cooktop to improve airflow and cooling
- Do NOT run the cooktop under running water
- Do NOT open the cooktop unless instructed by a factory trained technician.
- When not in use, store the cooktop in a dry place.

Check out True Induction's cleaning kit on Amazon which contains our favorite cleaning products!

V. Warranty:

- The cooktop comes with a 1 year warranty, unless stated otherwise
- Broken glass-ceramic tops are **NOT** covered under warranty terms. If the cooking surface cracks, stop using the cooktop to prevent potential injuries.

-To get your True Induction cooktop repaired, please contact the retailer that you purchased your cooktop from

True Induction warrants its induction cooktops to be: free from defects in material and workmanship, and to operate from the date of purchase as indicated by the date of invoice from an authorized True Induction dealer for the period of one year (or extended to two years if terms and conditions are met). Warranty is only valid for the original purchaser. If a cooktop fails to operate within the warranty period, True Induction will provide repair or replacement at our discretion.

Troubleshooting Error Codes

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

Error Code	Cause and Potential Solution
“ _ _ _ ” on display and beep sounds	<ul style="list-style-type: none"> • Cookware is not compatible with the induction cooktop. • There is no cookware on the induction cooktop. <p>Make sure the cookware is induction compatible as explained on the previous pages.</p>
E1	<ul style="list-style-type: none"> • Voltage is under 75V
E2	<ul style="list-style-type: none"> • Voltage is over 145V
E3/E4	<ul style="list-style-type: none"> • The unit may be damaged, contact seller for support.
E5	<ul style="list-style-type: none"> • The temperature sensor in the unit is defective or there is a short circuit. Contact seller for support.
E6	<ul style="list-style-type: none"> • The cooking temperature is over 450°F in the TEMP mode. After 3 minutes in standby, the unit will switch off and can it be restarted.
E7	<ul style="list-style-type: none"> • The ventilation area is blocked and heat cannot blow out of the unit smoothly. This can cause the internal device to over-heat. Please keep a minimum distance of 2 to 4 inches from the unit to the walls or other barriers. • To fix the code, turn power OFF, remove plug from outlet, and allow the unit to fully cool. You can then restart the cooktop.
E9	<ul style="list-style-type: none"> • The temperature of sensor is lower than 122°F after the unit has been operating for 6 minutes. This may be caused by a big pot of water heating under a lower power level with a low indoor temperature. • The sensor under the glass is damaged and needs to be replaced. Contact seller for support.
EE	<ul style="list-style-type: none"> • The built-in safety feature function indicates that the unit has been on for 150 minutes. The induction cooker will display “EE”, make an alert sound and then go into standby mode. Simply press the ON/OFF button to restate and resume cooking

VI. Counter Installation Instructions

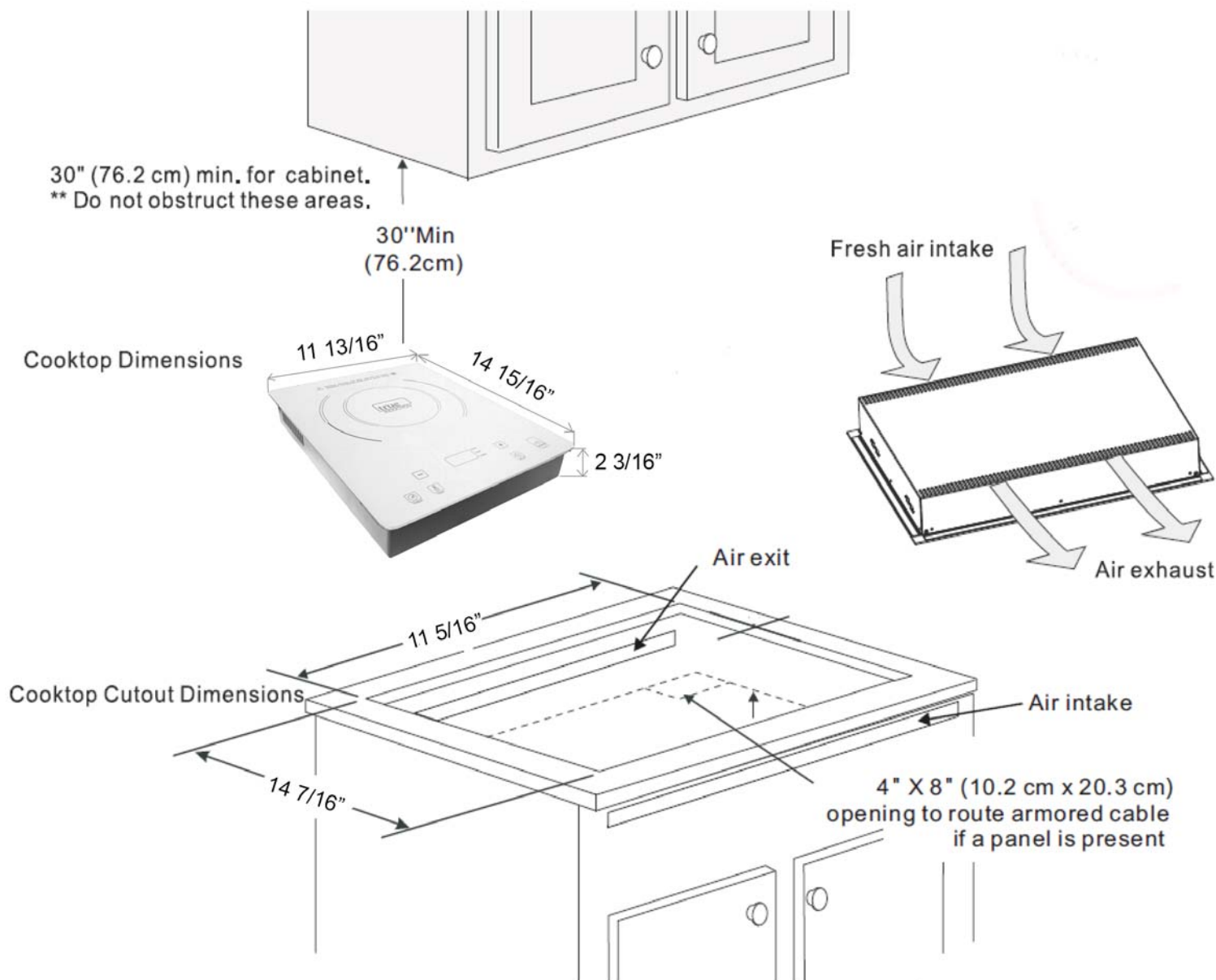
Warning!

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, 240V/60Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 30".

NOTE: See next pages for Measurement Specifications



VI . Counter Installation Instructions:

Allow a 2" space below the covered cable opening to clear the electric cable and allow space for installation of the junction box on the wall at the back of the cooktop.

Before installing the cooktop:

1. Visually inspect the cooktop for damage.
Also make sure all cooktop screws are on tight. Recheck all measurements to ensure they are correct.
2. Place the cooktop into the countertop cutout to ensure it fits properly



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.