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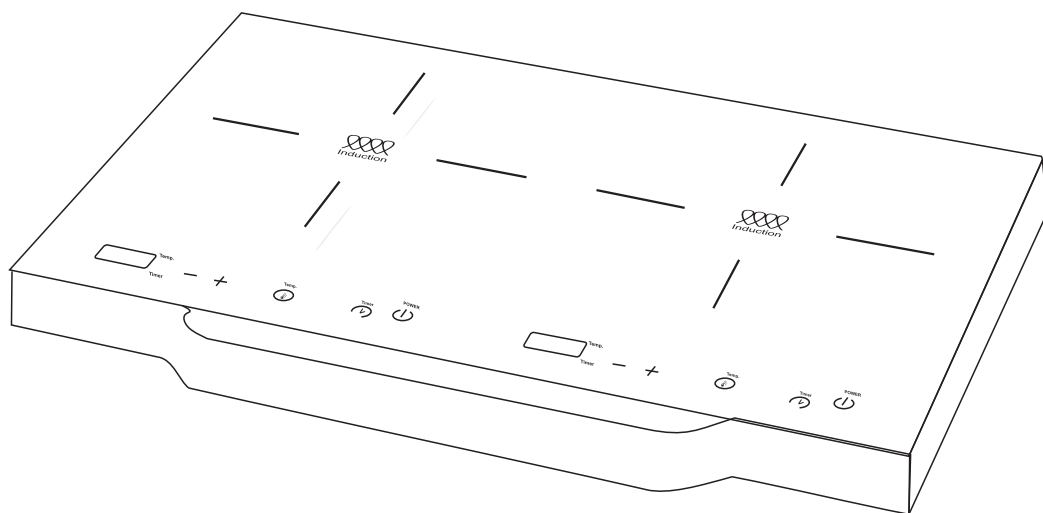


INDUCTION COOKTOP

Model No: PIC 200

Color: Black with Stainless handle

OWNER'S MANUAL



Please read this Owners's Manual carefully before using the product

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Warranty

Your appliance is protected by this warranty under normal, personal, family or household use (1 Year), and limited commercial use (90 days), in the USA and Canada.

Equator Appliances undertakes to the consumer-owner to repair or, at our option, to replace any part of this product which proves to be defective in workmanship or material under normal personal, family or household use, in the USA and Canada, for a period of one year from the date of original purchase. For commercial use, the product is warranted for a period of 90 days. During this period, we will provide all labor and parts necessary to correct such defect, free of charge, if the appliance has been installed and operated in accordance with the written instructions with the appliance. Ready access to the appliance, for service, is the responsibility of the consumer-owner. Service would be provided from Monday to Friday between normal business hours.

Exclusions

In no event shall Equator Appliances be liable for incidental or consequential damages or for damages resulting from external causes such as abuse, misuse, incorrect voltage or acts of God. This warranty does not cover service calls which do not involve defective workmanship or materials covered by this warranty. Accordingly, diagnosis and repair costs for a service call which does not involve defective workmanship or materials will be the responsibility of the consumer-owner.

Specifically, the following work is not covered under warranty and does not constitute warranty work:

Installation – e.g. improper installation
Maintenance – e.g. cleaning of appliance
Damage – e.g. replacing broken door handle

Most work is covered. The defining factor is, has the machine malfunctioned (Equator Appliances is responsible) or has the customer omitted or done something to cause machine to malfunction (customer is responsible). Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

WARRANTY SERVICE

This warranty is given by:

Equator Appliances
10216 Georgibelle Drive, Suite 900D
Houston, TX 77043-5249

For Service:

Call 1-800-490-8018
Email: Service@ApplianceDesk.com
Web: www.ApplianceDesk.com
Business hours (9:00 a.m. to 5:00 p.m. weekdays).

GENERAL

Since it is responsibility of the consumer-owner to establish the warranty period by verifying the original purchase date, the Equator Appliances recommends that a receipt, delivery slip or some other appropriate payment record be kept for that purpose. Remember to send in your warranty Registration Card so that a proof of your purchase exists with the Equator Appliances. You can also register online by typing the following link **www.ApplianceDesk.com**. This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

All rights reserved. Manual subject to change without notice.

Thank you for purchasing the PIC 200 Induction Cooktop. Please read this manual carefully before using your new appliance to familiarize yourself with all its features. In the following pages, you'll learn to care for and safely operate your appliance, helping it to perform at its peak efficiency and extend its life. Please save these instructions.

Use of this manual

This manual provides important information on the initial setup, safe operation, intended use, care and cleaning of the appliance. It also includes a helpful troubleshooting section to address common questions that may arise during operation. The manual should be read by anyone planning to use the appliance. Please store this manual in a safe place near the appliance for easy reference.

General

1. Read all instructions before use.
2. This appliance generates heat. Do not touch the hot areas.
3. To prevent against electrocution, do not immerse any part of the appliance in liquid.
4. Children must be closely supervised when near the appliance. Do not let children operate the appliance without supervision.
5. Unplug the appliance when not in use and before cleaning. Allow appliance to cool down before cleaning.
6. Inspect the appliance, its power cord and plug for any damage before using. If there appears to be any damage or if the appliance shows signs of malfunctioning, do not use the appliance.
7. Do not use outdoors in rain or bad weather.
8. Do not allow cord to touch hot surfaces or hang over sharp edges such as those on countertops.
9. Do not place the appliance on or near a hot gas or electric burner or heated oven.
10. Always connect the power cable to the appliance first, then insert the plug into the power outlet. Before unplugging, make sure the appliance is not in use, then unplug.
11. Do not use this appliance for any unintended use.
12. SAVE THESE INSTRUCTIONS.

DANGER

Danger due to unintended use.

Failure to operate this appliance only as intended can be dangerous.

- ▶ Use the appliance exclusively for its intended use.
- ▶ Follow all instructions in this instruction manual.

The items cooked on this appliance as well as the cooking utensils used and the surface of the appliance can become very hot.

- ▶ Adhere to the following safety instructions in order to avoid burning or scalding yourself or others:
- ▶ Protect your hands during all work at the hot appliance by using heat insulating gloves, dish cloths or similar items.
- ▶ Do not place any metal cooking utensils, pot or pan lids, knives or other metal objects on the cooktop. When the appliance is switched on, these items can become very hot.
- ▶ Do not touch the hot surface of the ceramic cooktop.
- ▶ The induction cooker itself does not produce any heat during the cooking process, but the residual heat of the cookware will heat up the surface.

Incorrect use of the appliance may create a danger of explosion due to heated contents being pressurized.

- ▶ Adhere to the following safety instructions in order to prevent a danger of explosion:
- ▶ Never heat food or liquids in sealed containers such as cans. The container can burst due to a high internal pressure. The contents of a can are best heated by opening it and placing the contents in an appropriately sized pot or pan.

There is a risk of fire if the appliance is used incorrectly.

Adhere to the following safety instructions in order to avoid a risk of fire:

- ▶ During operation remove all easily inflammable items (e.g. detergents, aerosol cans, cloths and towels, etc.) from the immediate vicinity of the appliance.

Mortal danger due to electrical power! Mortal danger exists when coming into contact with live wires or sub assemblies! Observe the following safety notices to avoid dangers due to electrical power:

- ▶ Only qualified electricians may carry out any repairs.
- ▶ If the electrical outlet is damaged, you will need to have a new outlet installed by an authorized electrician.
- ▶ If the surface is cracked, switch off the appliance and unplug the appliance to avoid the possibility of electric shock.
- ▶ Do not operate this appliance if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or his service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not remove any covers or open the housing on the appliance under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the appliance may also occur.

Details on the device



This instruction and when “H” is displayed, is to warn that the ceramic cooktop may still be hot. Although the induction cooker itself does not generate any heat during the cooking process, the temperature of the cooking utensil does heat the cooktop!

Adhere to the following safety instructions in order to avoid being burnt by the hot appliance:

Risk of burning due to hot surface!

- ▶ Do not touch the surface of the ceramic cooktop while it is still hot (“H” is displayed)
- ▶ Do not place any objects on the hot ceramic cooktop.

Signal Tones

The appliance emits an acoustic signal after being switched on and in the event of an error.

The acoustic signal continues to sound until the fault has been rectified or the appliance has been switched off.

Rating plate

The rating plate with the connection and performance data can be founded on the back of the device.

- ▶ Do not touch the appliance or its mains plug with wet hands.
- ▶ Do not immerse the appliance in water or other liquids, and do not place it in the dishwasher.
- ▶ Do not insert objects into the openings of the appliance. There is a risk of electrocution if contact is made with voltage-carrying connections.
Do not connect the device to the same outlet with other devices.

Packaging materials are not toys and should be disposed of properly.

- ▶ Do not allow children to play with packaging materials due to risk of suffocation.

WARNING

The magnetic fields generated during operation of the appliance may lead to adverse effects.

Adhere to the following safety instructions:

- ▶ People with elevated electrical sensitivity should not remain in the immediate vicinity of the appliance than necessary.
- ▶ Place cookware in the middle of the cooktop, so that the bottom of the pot covers as much of the electromagnetic field as possible.
- ▶ Do not remove any of the appliance’s covers or external parts.
- ▶ Do not leave the appliance unsupervised when it is in operation. You need to be able to intervene quickly in the event of an emergency.

Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration. No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations
- Use of unauthorized spare parts

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our behalf.

Safety

The appliance corresponds with the required safety regulations. Improper use can result in personal or property damages.

Intended use

IMPORTANT: This appliance is intended for use in enclosed spaces for warming up and cooking foods.

The pots and pans intended for use on the induction cooktop surface must be suitable for induction cooking. Pots and pans must have a magnetic base in order to be compatible with the cooktop.

Uses for a different purpose or for a purpose which exceed this description are considered incompatible with the intended or designated use.

Claims of all kinds due to damages resulting from unintended uses are excluded.

The User assumes any and all risk.

Examine the appliance for any visible damage prior to use. Do not use the appliance if it appears damaged.

- ▶ If the power cord is damaged, do not use the appliance. You will need to have it repaired by an authorized technician.
- ▶ People who may not be able to safely operate the appliance due to any physical, mental or motor disabilities may only use the appliance under the direct supervision of a responsible person.
- ▶ Do not permit children to use the appliance unless supervised. Children should also be supervised when they are anywhere near the appliance during operation.
- ▶ Cleaning and maintenance must not be done by children under the age of 8 and should be supervised.
- ▶ Keep the appliance and the cable out of reach of children under 8 years.
- ▶ Do not leave the appliance unsupervised during operation.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on the appliance.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs during the warranty period, otherwise the warranty will be null and void in the event of any subsequent requirement.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- ▶ Do not immerse the appliance and its components in water or other liquids, and do not put it in the dishwasher.
- ▶ Remove the plug from the wall socket by pulling the plug, not the power cord.
- ▶ Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop since they can get hot.
- ▶ This appliance is not intended to be operated by means of an external timer or separate remote-control system.

- ▶ Scientific tests have proven that induction cooktops do not pose a risk. However, people with a pacemaker should keep a minimum distance of 60 cm/23.5" to the device while it is in operation. In addition, people with a pacemaker should clarify with their doctor if special handling steps are necessary. Do not place any magnetic objects, e.g. credit cards or data carriers on or in the immediate vicinity of the appliance
- ▶ Avoid overheating oils and fats for extended periods of time. Overheated oil and fat can ignite rapidly.
- ▶ Do not place any or operate the cooktop with empty cookware. Do not heat empty cookware on any burner.

If a fire should occur on the cooktop, proceed as follows:

- ▶ **Unplug the appliance (if necessary, switch off the fuse).**
- ▶ **Smother the flames with a large pot lid, plate, moist dish cloth or by using a fire extinguisher. NEVER EXTINGUISH WITH WATER!**
- ▶ **After the fire has been extinguished allow cooking utensils and the appliance to cool down and ensure that there is a sufficient flow of fresh air.**

Features and Benefits

With an induction cooktop the heat is not transferred by a heating element to the cookware and then to the food to be cooked. Instead the required heat is generated directly in the pots and pans by induction currents (electromagnetic field).

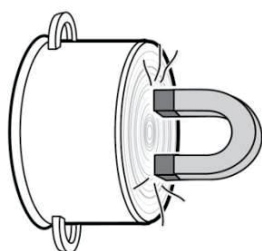
An induction coil under the ceramic glass cooktop generates an alternating electromagnetic field, which passes through the ceramic glass cooktop and induces the heat-generating current in the cookware.

Advantages of the Induction Cooktop


- Energy-saving cooking due to direct energy transfer to the cookware.
- Enhanced safety since energy is only transferred when a magnetic pots and pans are placed on the cooktop.
- Energy transfer between the cooktop and the cookware has a high level of efficiency.
- Quick heating.
- Low risk of burning, since the cooking surface is only heated by the proximity to the cookware.
- Food does not burn onto the cooktop.
- Rapid, fine-tuned control of the input power

Instructions on Cookware

Cookware used for the induction cooktops must be made of metal, have magnetic characteristics and have a sufficient, flat bottom surface.



Here is how to decide if the pot is suitable:

Ensure that the cookware has an inscription stating its suitability for cooking with induction current (, or perform the following magnet test:

Place a magnet (e.g. a magnet from a magnetic board) close to the base of your cooking pot. If it is strongly attracted then you can use the cooking pot on the induction cooktop.

Suitable Cookware	Unsuitable Cookware
Cookware with magnetic bottom (ferrous).	Pots made of copper, aluminum(unless it has a magnetic based added to it), heat-resistant glass and other non-metallic pots
Enamel-coated steel pots with thick bases	Pots made of stainless steel without a magnetic iron core
Cast-iron pots with enamel-coated bases	Pots that do not sit flat on the cooktop
Pots made of stainless steel, multi-layered than steel, stainless steel ferrite steel or 10.25" with special base	Pots with a base diameter of less than 4.75" or more than 10.25"

- Using the induction ready pots of some manufacturers can lead to the occurrence of noises that are due to the design of these pot

Please also adhere to the following instructions for using suitable cookware:

- Only use pots with an induction-compatible base.
- The maximum permissible weight of the pot plus its contents must not exceed 13.25 lbs.
- Be careful when using hollow-walled simmer pots. Pots of this type can boil dry unnoticed. This leads to damage of the pot and cooktop.

Getting Started

This section will guide you through safely unpacking and setting up your new appliance.

What's included

The Induction Cooktop includes the following components:

- Induction Cooktop
- Instruction manual
- ▶ Examine the shipment to ensure the appliance and manual are included and inspect the appliance for any visible damage.
- ▶ Immediately notify the carrier and/or the supplier about an incomplete shipment or any damage as a result of inadequate packaging or mishandling.

Unpacking

Carefully remove the packaging material and appliance from the carton.

Disposal of the packaging

The packaging protects the appliance against damages during transit. The packaging materials are fully recyclable.

- ▶ If possible, keep the original packaging for the appliance for the duration of the warranty period, so that the appliance can be re-packaged properly in the event of a warranty claim.

Installation

In order to ensure the safe and trouble-free operation of the appliance, the area where it is to be used must comply with the following prerequisites:

- The appliance must be set up on a solid, even, horizontal surface capable of supporting the induction cooktop.
- The induction cooktop must not be operated on a surface with an iron or steel content, as this can heat up considerably.
- Select a setup location where children cannot reach the appliance.
- The appliance is not intended as a built-in appliance.
- Do not set up the appliance in a hot or damp environment or near flammable materials.
- Do not set up the induction cooktop in the vicinity of appliance and objects which react sensitively to magnetic fields (e.g.: radios, televisions, tape recorders, etc.).
- To operate correctly, the appliance requires sufficient air flow. Leave at least 4 inches (10 centimeters) of space on all sides when setting up the appliance.
- The cool air is drawn in by the base of the appliance. Do not cover or block any of the appliance's openings.
- Do not move the induction cooktop when it is in operation.
- The electrical outlet must be easily accessible so that the plug can be quickly disconnected in case of an emergency.
- The setup of this appliance in non-stationary locations (e.g., boats, airplanes, motor homes) must be carried out by a qualified electrician, provided they guarantee the prerequisites for the safe use of the appliance.

Preventing radio interference:

The appliance can cause interference with radios, televisions or similar appliances. Interference can be removed or reduced by using the following measures:

- Place the radio, television etc. as far away from the appliance as possible.
- Connect the appliance to a different socket, so different electric circuits are being used for the appliance and the receiver experiencing interference.
- Use a correctly installed aerial for the receiver in order to ensure good reception.

Electrical connection

In order to ensure the safe and trouble-free operation of the appliance, the following instructions must be observed for the electrical connection:

- Before plugging in the appliance, compare the voltage and frequency data on the induction cooktop's rating plate (found on the bottom of the appliance) with that of your electrical network. This data must be compatible. If in doubt consult a qualified electrician.
- The use of a multi-plug outlet adapter (power strip) is not recommended due to fire danger.
- Inspect the power cord for damage and ensure it doesn't run under the appliance or over hot or sharp surfaces.

- The electrical safety of the appliance is only guaranteed if it is connected to a properly installed fused system. Use of the appliance without a fuse is prohibited. If in doubt, consult a qualified electrician. The manufacturer cannot be made responsible for damages due to a missing or damaged protective conductor.
- Make sure that you always use a grounded wall socket to connect the appliance.
- This appliance may not be used through an external timer or by means of a remote control.

Extension cords

If an extension cord is used:

- ▶ The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ▶ The cord should be arranged so that it does not drape over a countertop or table top where it can be pulled on by children or tripped over.
- ▶ When using an extension lead always make sure that the entire cable is unwound from the reel.

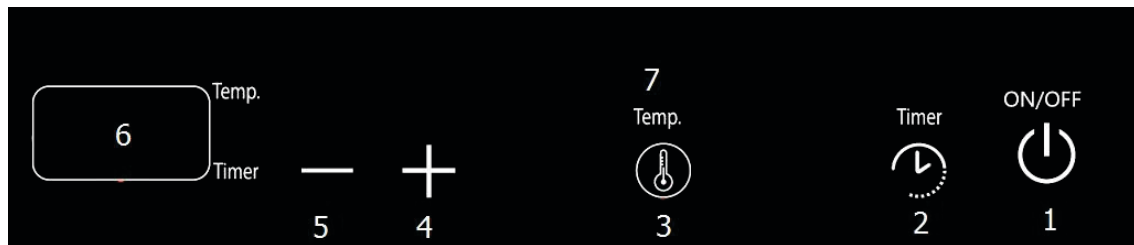
Polarization instruction

- ▶ To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way.
- ▶ If the plug does not fit fully in the outlet, reverse the plug and try again.
- ▶ If it still does not fit properly, contact a qualified electrician to install the proper outlet.
- ▶ Do not alter the plug in any way.

Operation

This section provides you with an overview of your induction cooktop and explains some of its key features.

Operating elements and displays



- 1 ON/OFF
- 2 Function key timer
- 3 Function key temperature
- 4 Selection button (+), increase of the temperature or duration
- 5 Selection button (-), reduction of the temperature or duration
- 6 LED display
- 7 5 indicators for temperature

The induction cooker has two hotplates which can be used separately. Therefore you have two operating panels.

Switching On

- Plug the power plug into a suitable outlet.
- If the cooktop temperature of the induction cooker is lower than 120°F, the display shows "L" and "L" will be off automatically after 2mins. When the temperature is over 120°F, it will display an "H". An acoustic chime sounds. Now the appliance is in standby mode.

Place an induction ready pot or pan in the center of the cooktop. Do not place empty cookware.

Now press the ON/OFF switch 1. to turn on the cooktop. The control lamps "Temp" blink and an acoustic signal sounds.

Temperature Mode

- Press the Function Key 3. to select the temperature. The preset temperature stage "180°F" is selected and the appliance turns on.
- With the + / - keys, you can change the setting at any time in a range from 140 – 460° F.
(Temperature stages: 140, 160, 180, 200, 220, 250, 280, 310, 340, 380, 420 and 460°F).
- Pls note that F or °C can be chosen as an alternative when you press Key function Temp. 3 seconds continuously.

- The temperature is measured by a sensor underneath the glass ceramic plate, therefore the displayed temperature can deviate from the temperature in the pot. We recommend starting with a power setting first and after the temperature of the plate has normalized (3 to 4 minutes), you can switch to temperature control

► In case of grilling or deep frying food we advise using the function “Temperature” as in this case you can use temperatures up to 460°F

► When one burner works with 140-460°F then the other one cannot work with more than 160°F

Function Temperature as follows:

Left(°F)	140	160	180	200	220	250	280	310	340	380	420	460
Right(°F)	140-460	140-460	140-310	140-310	140-310	140-310	140-310	140-310	140-160	140-160	140-160	140-160

We recommend selection Temperature Mode when grilling or deep frying, in order to avoid an overheating error message

Recommended Setting

TEMP	USE
140-160°F	Warm
180-220°F	Simmer
250-310°F	Steam
340-380°F	Stir/Deep fry
420-460°F	Boil/Sauté

Timer

- Timer Function. Press the button Timer 2.
- With the +/- keys, you can now select the operating time in 1-minute intervals (up to max. 180 minutes). Once the time is up, an acoustic signal sounds and the appliance automatically goes into standby mode.
- During timer operation, you can change the duration at any time with the +/- keys. With the memory function of the appliance, the power stage or temperature settings remain unchanged here.

Switching off

- When you switch off the appliance via “ON/OFF” and the temperature of the burner is lower than 120°F, the display shows “L” and “L” will be off automatically after 2mins. When the temperature of the burner is over 120°F, it is displaying “H”.
- Do not place any empty cookware on the induction field. Heating an empty pot or pan activates the overheating protection and the appliance turns off.
- Do not operate the appliance if it is damaged in any way or does not function properly.
- The use of accessories and spare parts not recommended by the manufacturer may lead to damage of the appliance and injuries.

Cleaning and Maintenance

This section provides you with important instructions with regards to cleaning and maintaining the appliance. Please observe the instructions to prevent damages.

Please observe the following safety instructions, before you clean the appliance:

- ▶ The appliance must be cleaned and food residues must be removed regularly. If the appliance is not maintained, this will have a negative effect on the service life. It can also result in the growth of mold and bacteria.
- ▶ Switch the appliance off and unplug it from the power outlet before cleaning.
- ▶ The cooktop can be hot after use. There is a danger of burning! Wait until the appliance has cooled down.
- ▶ Clean the appliance after use after it has cooled down for over 30 minutes. Prolonged waiting unnecessarily complicates cleaning and can make it impossible in extreme cases.

Cleaning

Ceramic cooktop, Housing and Operating Panel

- ▶ Excessive accumulations of dirt can even damage the appliance under certain circumstances.
- ▶ If water gets into the appliance, this can damage the electronic components.
- ▶ Do not dip the appliance into water or other liquids and do not place it in the dishwasher.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not use abrasive brushes for cleaning.

- ▶ Clean the cooktop, the housing of the appliance and the operating panel with a soft, slightly damp cloth with an all purpose surface cleaner like Lysol etc.

- ▶ In order not to damage the components, do not use any solvent based cleaning detergents.

Troubleshooting

- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs can cause considerable dangers for the user and damages to the appliance.
- ▶ If error messages continue to be displayed after an extended waiting period or after resetting the appliance, it must be sent to customer service to be examined.

Causes and rectification of problems

The following table assists in localizing and rectifying minor errors.

Fault	Possible Cause	Solution
Display is empty	Power plug is not plugged in	Insert plug into mains socket
	Fuse switch is not switched on	Switch on fuse switch

Disposal of the Old Appliance



Electrical appliances should never be incinerated or thrown away in a non-recyclable waste container.

Please dispose of all electrical appliances in an approved recyclable waste container or area.

Specifications

Appliance	Portable Induction Cooktop
Model	PIC 200
Power	110 60 Hz 15A
Power consumption	2 x 1400W (max 1800 W)
Temperature Range	140°F-430°F
External measurements(HxWxD):	2.28" x 21.2" x 13.8"



Intertek
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