

The **INDUCTION COOKTOP** *by MegaChef*

1400W SINGLE BURNER INDUCTION COOKTOP

MC-1400



OWNER'S MANUAL

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

CONTENTS

• IMPORTANT SAFEGUARDS	4
• GETTING STARTED	8
• USING AND HANDLING INSTRUCTION	11
• CLEANING AND MAINTENANCE	18
• TROUBLESHOOTING	19
• DISPOSAL OF APPLIANCE.....	20
• SPECIFICATIONS.....	21

Thank you for purchasing the MC-1400 Single Burner Induction Cooktop. Please read this manual carefully before using your new appliance to familiarize yourself with all its features. In the following pages, you will learn how to properly care for and safely operate your appliance, helping it to perform at peak efficiency for years to come. Please read these instructions before use and save them for future reference.

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.

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. There is a large variety of cookware designed for induction cooking. Please check with the manufacturer of your cookware to ensure that it is intended for use on an induction cooking device.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use. Claims of all kinds due to damages or injuries resulting from unintended uses are excluded. The user assumes any and all risks.

IMPORTANT SAFEGUARDS

When using the induction cooktop, basic safety precautions should always be followed:

1. Read all instructions before operation.
2. ANY PERSON WITH A PACEMAKER MUST REMAIN AT A MINIMUM DISTANCE OF 5 FEET FROM THE COOKTOP WHILE IT IS TURNED ON. INDUCTION COOKTOPS CREATE MAGNETIC FIELDS WHICH CAN ALTER OR INTERFERE WITH THE PROPER FUNCTION OF A PACEMAKER. IN ADDITION, ANY PERSON WITH A PACEMAKER SHOULD CLARIFY WITH THEIR DOCTOR IF SPECIAL HANDLING STEPS ARE NECESSARY.
3. People with elevated electrical sensitivity should not remain in the immediate vicinity of the appliance.
4. Do not place any magnetic objects (such as credit cards, data carriers, etc.) on or in the immediate vicinity of the appliance.
5. Ensure to place the cookware in the middle of the cooktop, so that the bottom of the pot covers as much of the electromagnetic field as possible.
6. DO NOT touch hot surfaces.
7. This appliance should not be used by or near children, or individuals with certain disabilities.
8. DO NOT ALLOW CHILDREN TO OPERATE UNDER ANY CIRCUMSTANCE.
9. Do not allow children to play with packaging materials due to the risk of suffocation.
10. Keep the appliance and power cord out of reach of children under 14.
11. Unplug the appliance when not in use and before cleaning. Allow the appliance to fully cool down before cleaning.
12. Do not leave the appliance unsupervised during operation.

13. Inspect the appliance, its power cord and plug for any damages before using. Do not operate if the surface is cracked, if it has been dropped or if there appears to be any damage or if the appliance shows signs of malfunction. Switch off and unplug the unit, and contact MegaChef at 424-543-1628 for information about warranty and repair.
14. Only qualified electricians employed and trained by the manufacturer may carry out any repairs to this appliance. Do not carry out repairs on the appliance; carrying out repairs on the appliance will void the warranty. If the appliance is defective or presents any sign of damages, call MegaChef immediately at 424-543-1628.
15. Do not use outdoors.
16. Do not allow the power cord to touch hot surfaces or hang over sharp edges such as those on countertops.
17. Do not place this appliance on or near a hot gas or electric burner, or heated oven.
18. Always connect the power cord to the appliance prior to plugging it into the wall outlet. Ensure that the appliance has been turned off before unplugging it from the wall outlet.
19. Unplug from the wall outlet by pulling the plug and not the cord.
20. To protect against electrical shock, do not immerse any part of this appliance in water or other liquids. Do not place in a dishwasher.
21. Do not touch this appliance or its plug with wet hands to avoid the risk of electric shock.
22. Do not use this appliance for other than its intended use.
23. This appliance is not intended to be operated by means of an external timer or separate remote control system.
24. To avoid the risk of scalding and burning, metallic objects such as utensils or lids should not be placed on the cooktop since they retain heat.
25. Do not remove any of the parts or covers of the cooktop under any circumstance.

26. To prevent the risk of electrocution, do not insert objects into the opening of the appliance.
27. Do not plug this appliance to a wall outlet to which other appliances are already connected.
28. Although the cooktop itself does not produce heat during the cooking process, the residual heat of the cookware will heat up the surface and it may become extremely hot. Always protect your hands whenever using a hot appliance by using heat insulating gloves , dish cloths and the likes.
29. NEVER heat food or liquids in sealed containers such as cans. The container may burst due to high internal pressure. Always open the can or sealed container and transfer its content to an induction compatible pot or pan prior to heating up on the cooktop.
30. To avoid the risk of fire, remove all easily inflammable items (such as detergents, aerosols, cans, cloths, etc.) from the immediate vicinity of the appliance whenever in use.
31. Avoid overheating oils and fats for extended periods of time as overheated oil and fat can ignite rapidly.
32. Do not place or operate the cooktop with empty cookware to prevent the risk of fire.
33. Do not move the appliance during operation or with hot cookware placed on the hot plate.
34. Ensure that the cookware is properly centered on the cooktop and that it isn't sitting on the control panel or frame.
35. In order to prevent overheating, do not place any aluminum foil or metal panels on the surface of the appliance.
36. Keep the cooktop and underside of the cookware clean and dry at all times. If liquid gets between the base of the cookware and the cooktop, this liquid can vaporize and the resulting pressure can cause the cookware to jump into the air with a resulting risk of injury.
37. The maximum permissible weight of the pot plus its content should not exceed 13.25 lbs./6 kgs.
38. SAVE THESE INSTRUCTIONS.

IN CASE OF A FIRE

- **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!**
- **Once the fire has been extinguished, allow the cooking utensils and cookware to fully cool down prior to touching. Ensure that there is a sufficient flow of air.**

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.

MegaChef 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
- Uses of unauthorized spare parts

GETTING STARTED

SETUP

- This appliance must be set on a solid, even, horizontal surface capable of supporting its weight and operation.
- This appliance must not be operated on a surface with an iron or steel content, as these material can heat up considerably be hazardous.
- Ensure that the setup location is out of the reach of children.
- This appliance is not intended to be used as a built-in appliance.
- Do not set this appliance in a hot or damp environment or near flammable materials
- Do not set up near appliances or objects sensitive to magnetic fields (i.e. : radios, televisions, tape recorders, etc.)
- This appliance requires sufficient air flow to operate correctly: ensure to leave at least 4 inches (10 cm) of space on all sides when setting up the appliance.
- The cool air is drawn in through the base of the appliance; do not cover or block any of the appliance opening.
- 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 (i.e.: boats, motor homes, etc.) must be carried out by a qualified electrician, provided they guarantee the prerequisites for the safe use of the appliance.

PREVENTING RADIO INTERFERENCES

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

- Place radios, televisions and similar appliances as far away from the cooktop 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 your receiver in order to ensure good reception (if applicable).

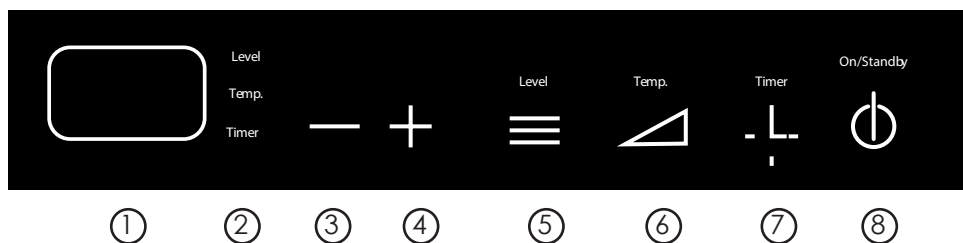
ELECTRICAL CONNECTION

- Ensure that the voltage and frequency data on the induction cooktop rating plate (at the bottom of the appliance) matches that of the wall outlet. If in doubt, consult a qualified electrician.
- To reduce the risk of fire, the use of a multi-plug outlet adapter is not recommended.
- 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. The use of the appliance without a fuse is prohibited. If in doubt, consult a qualified electrician. MegaChef cannot be made responsible for damages due to a missing or damaged protective conductor.
- Ensure to always use a grounded wall socket to connect the appliance.

- If an extension cord is used, its electrical rating must be at least as great as the electrical rating of the appliance.
- The extension cord should be arranged so that it does not drape over a countertop or tabletop where it can be pulled on by children or tripped over.
- When using an extension cord, always ensure that the entire cable is unwound from the reel.
- 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 in only one way. If the plug does not fit properly and/or fully, reverse the plug and try again.
- Do not alter the plug in any way.

USING AND HANDLING

CONTROL PANEL



1. LED Display
2. Selection Indicator LED Light
3. Decrease Level/Temperature/Timer
4. Increase Level/Temperature/Timer
5. Level Selection
6. Temperature Selection
7. Timer Selection
8. Power On/Off

***The LED display will show “H” whenever the cooktop is hot. Although the appliance itself does not generate any heat during the cooking process, the temperature of the cookware will heat up the cooktop and it will reach very high temperatures. To prevent the risk of scalding and burning, do not touch the surface while “H” is displayed or during cooking; do not place any objects on the cooktop while “H” is displayed.*

FEATURES AND BENEFITS OF THE INDUCTION COOKTOP

With an induction cooktop, the heat is not transferred by a heating element to the cookware before being transferred to the food to be cooked. Instead, the required heat is generated directly in the pots and pans by induction current (electromagnetic fields).

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

Using an induction cooktop presents the following benefits and advantages:

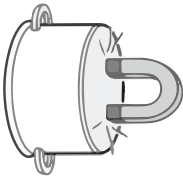
- Energy saving due to direct energy transfer to the cookware.
- Enhanced safety since energy is only transferred when a magnetic pot or pan is placed on the cooktop.
- Highly efficient energy transfer between the cooktop and the cookware.
- Quicker heating than traditional cooking methods.
- Low risk of burning since the cooking surface is only heated by its proximity to a cookware.
- Food does not burn onto the cooktop.
- Fine-tuned and easily accessible control.

CHOOSING YOUR COOKWARE

The cookware used with this appliance must be made of metal, have magnetic characteristics and have a flat bottom surface.

To decide whether your cookware is suitable for induction cooking:

- The cookware should have an inscription stating its suitability for induction cooking (🔥).

-  Place a magnet close to the base of your cookware. If the magnet remains strongly attracted to the cookware, it means that it can be used for induction cooking.

SUITABLE COOKWARE	UNSUITABLE COOKWARE
Cookware with magnetic bottom (ferrous)	Pots made of copper, aluminum (unless it features a magnetic base), 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 steel, stainless steel, ferrite steel or aluminum with special base.	Pots with a base diameter of less than 4.75"/12 cm or more than 10.25"/26 cm.

***Using the induction-ready pots of certain manufacturers can lead to the occurrences of noises that are due to the design of these pots.*

***Please check with the manufacturer of your cookware to ensure that it is intended for use on an induction cooking device.*

***Be cautious whenever using hollow-walled simmer pots. Such pots can boil dry unnoticed, which may lead to damage of the pot and cooktop.*

***The maximum permissible weight of the pot plus its content must not exceed 13.25 lbs./6kgs.*

OPERATING INSTRUCTIONS

1. SWITCHING ON

1. Plug the power plug into a suitable outlet.
2. The display will show “L” if the temperature of the cooktop is below 120°F, and “H” if the temperature exceeds 120°F.
3. Place an induction-compatible pot or pan at the center of the cooktop.
4. Press ON/STANDBY (8). A beep will indicate that the appliance is on, and the selection indicator LED lights (2) will start blinking to indicate that the appliance can now be set.

2. LEVEL MODE

Using this mode is recommended whenever steaming food or boiling water to avoid an overheating error message.

1. Press LEVEL (5) on the control panel. The LED display will show 8 as the default setting and the LEVEL selection indicator LED light will light up red.

2. Press - or + to adjust the level to your preference, from power 1 to power 12.

3. TEMPERATURE MODE

Using this mode is recommended whenever grilling or deep frying to avoid an overheating error message.

1. Press TEMP. (6) on the control panel. The LED display will show 250 as the default setting and the TEMP. selection indicator LED light will light up red.
2. Press - or + to adjust the temperature to your preference. The temperature ranges from 140°F to 460°F.

***Temperature and level modes can not function simultaneously; you can either cook with level or temperature. The most recently selected function is active.*

***The temperature is measured by a sensor underneath the ceramic glass plates, therefore the displayed temperature can slightly deviate from the one in the pot. We recommended starting with a level setting first, and once the temperature of the plate has normalized (about 3 to 4 minutes), switching to temperature control.*

4. TIMER

1. Once you have set the level or temperature control, press TIMER (7) on the control panel to set the timer. The LED display will show 000 and the TIMER selection indicator LED light will light up red.
2. Press - or + to adjust the timer to your preference. Each press of the -/+ keys will decrease/increase the timer by one minute. The timer can be set up to 180 minutes.

***Using the -/+ keys while in timer mode will not alter the temperature or power level settings*

***Once the timer and level/temperature are set, the set time and heat setting will alternate on the LED display.*

***Pressing the -/+ keys will adjust the level/temperature setting whenever it appears on the display.*

***The timer can not be adjusted once set.*

5. SWITCHING OFF

1. Press ON/STANDBY to turn the unit off.
2. Following a beep, the display will show “L” if the temperature of the cooktop is below 120°F, and “H” if the temperature exceeds 120°F.

***Do not place any cookware on the induction field. Heating an empty pot or pan will activate the overheating protection which will automatically turn off the appliance.*

RECOMMENDED SETTINGS

The following settings are recommendations only. Please keep in mind that the Level/Temperature relationship is not exact; this chart is solely intended to be used as a guide for a better understanding of your cooktop.

140°F	1	Warm	340°F	9	Stir/Deep Fry
160°F	2		380°F	10	
180°F	3	Simmer	420°F	11	Boil/Sauté
200°F	4		460°F	12	
220°F	5		Auto Shut-Off		
250°F	6	Steam			
280°F	7				
310°F	8				

CLEANING AND MAINTENANCE

Please observe the following safety notices, 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 its 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 before cleaning.
- Clean the appliance right after use, after it has cooled down. Extended waiting may hinder cleaning and make it impossible in extreme cases.
- Excessive accumulations of dirt can damage the appliance under certain circumstances.
- Ensure that no water gets into the appliance as this could 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.
- In order not to damage the plastic components, do not use any solvent-based cleaning agents, such as - but not limited to - turpentine, acetone, hexane, petrol ether, ethanol, tetrachloroethylene, toluene, methyl acetate, ethyl acetate, citrus terpenes, etc. A large variety of household solutions contain solvents (spot remover, nail polish remover, perfumes, laundry detergents, etc.). Please ensure that the cleaning solution is safe to use on this appliance prior to cleaning.

- Clean the cooktop, the housing of the appliance and the operating panel with a soft, slightly damp cloth.
- Use a small gentle brush to clean the ventilation openings and gaps at the bottom of the appliance.

TROUBLESHOOTING

- Only MegaChef may carry out repairs during the warranty period, otherwise the warranty will be null and void.
- Improperly performed repairs can cause considerable dangers for the user and damages to the appliance.
- Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.

FAULT INDICATIONS

SIGNAL TONES

The appliance emits a beep after being switched on and in the event of an error.

The beep will not stop until the fault has been rectified or the appliance has been switched off.

OVERHEATING PROTECTION

This appliance is equipped with an overheating protection mode. If the temperature of the cooktop exceeds 500°F, the error message “E05” will appear on the display.

For safety reasons, the appliance shuts off automatically in order to avoid damage.

- In case of an “E05” error message, please unplug the unit and wait for 3 minutes in order to reset the appliance. Once the device has been reset, it can be plugged back in and turned back on.
- If the error message continues to be displayed after an extended period of time or after resetting the appliance, please contact MegaChef immediately.

CAUSES AND RECTIFICATION OF FAULTS

- If the LED display is blank, the unit may not be plugged in; insert the plug into a wall outlet.
- If the LED display is still blank after the unit has been plugged in, contact us immediately at 424-543-1628.

DISPOSAL OF 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

Model No.	MC-1400
Power	110-120V ~ 60 Hz
Amperage	13 Amps
Power Consumption	1400W
Temperature Range	140°F-460°F
Item Measurements	14" L x 11" W x 2.5" D
Item Weight	5.65 lbs.
Cord Length	45"
Cooking Surface Material	Ceramic Glass
Warranty Contact	424-543-1628