



POWERCELL CORDLESS INDUCTION RANGE
User Manual



Model: DWELINC • EMEA: DWELINPCE2E3



Welcome to the PowerCell Cordless Induction Range

The PowerCell is a cordless induction range designed with a high classic look to maintain optimum food temperature. It is intended for commercial food service use and limited home use.

Modules

- PowerCell Cordless Induction Range: 13" x 15" x 3" (330 x 380 x 72mm)
- Rated Operating Power: 48V DC
- Charger: DC 54.6V 3A, 100V ~ 240V, 50/60Hz, max. 200Wh.

Warning

The PowerCell is not a waterproof unit and should be kept indoors. Outdoor usage is ok, but getting wet will not be covered by the warranty, so care must be taken. Do not put water or other liquids inside the unit, as it may cause a short circuit or electric shock to the internal electronics. If liquid gets inside, turn off the mechanical switch immediately.

The PowerCell is a DC operated induction range. Only connect the PowerCell with the DW Haber included DC jack. There is a risk of explosion when AC is connected directly, so use the designated charger only for charging.

Caution

Do not touch the pan or ceramic plate with your hands during the unit operation.
The unit heats the pan or ceramic plate with high heat, so be careful not to get burned.

Temperature Caution

Battery performance is greatly affected by the operating temperature. The PowerCell is manufactured with patented technology that keeps the power pack at room temperature. For more stable use, customers are asked to locate the unit indoors and maintain operating and storage temperature as follows.

1. Ambient temperature for the operation: 50°F-104°F (10°C-40°C)
2. Storage temperature of the unit: 50°F-73°F (10°C-23°C)

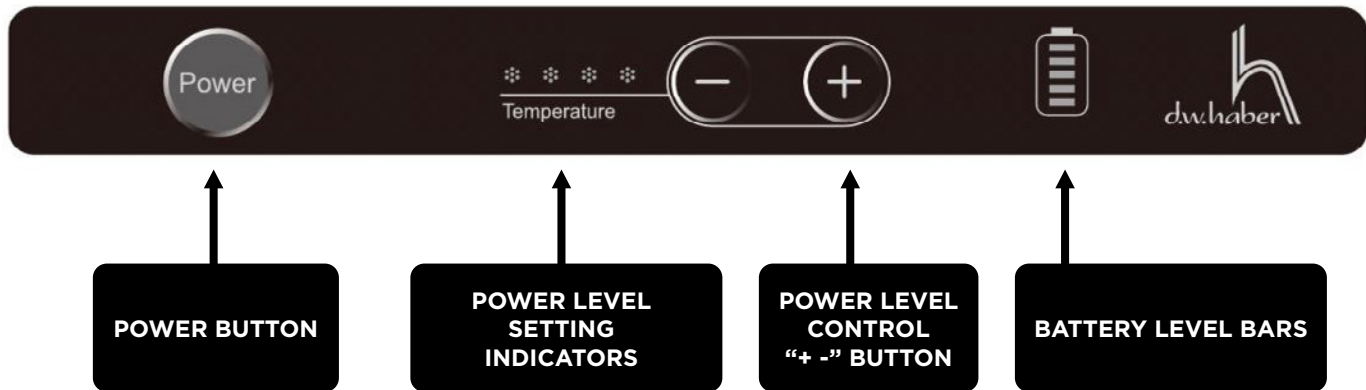
Conditions for user protection and device protection

1. Do not touch the ceramic plate or pan during operation and before cooling down.
2. Do not place any objects with magnetic properties during operation (except for chafing dish).
3. Turn off the mechanical switch when not in use or when charging.
4. Use only the dedicated charger.
5. Connect the charger to an outlet with a rated capacity.
6. Unplug the charging plug when not using the charger.
7. Ensure the device is monitored while charging.
8. Do not heat an empty pan.
9. Use the correct pan for induction.
10. Use a pan with a flat bottom.

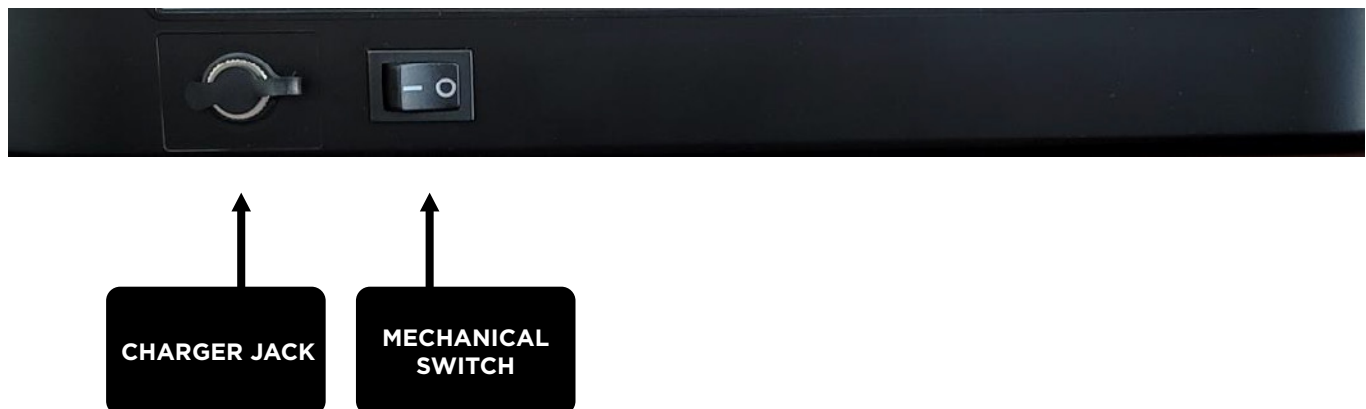
Ventilation Requirement

1. Keep at least 4" (10 cm) of space between the side of the unit for air outtake; otherwise, it may cause serious damage to the PowerCell, and it may not work correctly.
2. Do not block the front side air intake for cooling; otherwise, it may cause serious damage to the PowerCell, and it may not work correctly.

Front Panel



A mechanical switch and a charger jack on the backside.



Getting ready to use the PowerCell

Step 1. Turn on the PowerCell

1. Switch on the mechanical switch located at the back.
2. Check the battery level by pressing the power button.
The PowerCell is ready for operation once the power button is pressed.
3. There are four levels of battery charge. Level 5 indicates a full charge and will change to level 4 when it starts operating.
4. The battery charging level has four stages, with Level 1 indicating approximately 25% charge.
5. The power pack of the PowerCell is shipped with approximately 30% charge.
6. Please charge it fully before use to ensure optimal performance.

BATTERY LEVEL	DESCRIPTION	LED BARS
Level 5	Over 100%	
Level 4	Over 75%	
Level 3	50-75%	
Level 2	25-50%	
Level 1	Below 25%	



Step 2. Place the pan

After checking the battery level bar that there is enough power for your function, place your chafer or pan in the center of the PowerCell.

Caution: Do not heat up an empty pan in the PowerCell as it may overheat and become damaged.

Step 3. Power Up

1. Press the power button and check the battery level. Then, use the “+/-” key to set the appropriate power level.
2. Set the power level suitable for your food.
3. There are 4 power levels to choose from.

POWER BARS	DESCRIPTION	LED BARS	APPROPRIATE PLAN
Level 4	High		Extra hot/soup
Level 3	Med High		If added heat is needed
Level 2	Medium		Rectangular chafers
Level 1	Low		Cast iron and round chafers

Appropriate setting of the power level

1. The power level temperature depends on several factors, including the pan size, the flatness of the pan bottom, the amount and density of the food, the desired food temperature, and the ambient temperature.
2. Level 1 is the standard temperature setting suitable for keeping most foods warm, and supports all round chafers. If the temperature is too low, switch to the next level to increase heat.
3. Level 2 is suitable for hot food and allows the use of rectangular chafers.
4. Level 3 is recommended for maintaining very hot food temperatures.
5. Level 4 (Preheat) is used when the water in the pan is not hot enough. It runs for a maximum of 30 minutes.
6. If the power level is not changed within the 30-minute preheating period, the system assumes that piping hot food is needed and continues operation accordingly.

Warning : Using Level 4 (Preheat) may reduce total usage time due to battery limitations.

How to use a chafer

1. Place the chafer in the center of the PowerCell.
2. Fill the water pan with hot water (200°F/93°C or higher) and the appropriate amount of water according to the chafer manual.
3. Install the food pan with hot food and set the desired power level.

When the operation is finished

1. After the operation is finished, remove the pan.
2. Even after the operation, the inside of the ceramic and PowerCell may remain hot.
3. The fan will continue to operate until the battery temperature drops or for 1 hour.
4. After at least 30 minutes, the fan will stop operating. Then, turn off the mechanical switch.
5. To prevent the natural discharge of the battery and ensure safety, always turn off the mechanical switch when not in use or during charging.

Warning: If the mechanical switch is not turned off, the PowerCell will remain in a ready to use state, and power will be consumed. Turn off the switch when not in use to prevent natural discharge and secure sufficient battery capacity.

Charging

1. Always use the designated charger for charging.
2. Please turn off the mechanical switch during charging.
3. Charging takes around 5.5 hours, and when charging is complete, the light on the charger block will turn from Red to Green.
4. When charging is complete or not charging, unplug the charger's AC power cord for safety.

Warning: Leaving the charger connected to the AC power plug for long periods of time can cause the charger to overheat.

Pan Specification

For PowerCell pans, the following specifications are:

1. Pans with magnetic properties: stainless steel pans, steel pans, cast iron pans.
2. Proper Size: Over 5 inches (12cm) in diameter.
3. The following types of pans are not suitable: glass pans, ceramics pans, aluminum pans, copper pans.
4. The bottom of the pans should sit flat on the PowerCell surface.

Troubleshooting

1. PowerCell does not power on

Please check if the mechanical switch is on and if the battery LED bars show enough power. It should be 5 bars for sufficient operation time.

2. LED Indicating:

INDICATING	DESCRIPTION	WHAT TO DO
Power LED Flashing	The pan may not be placed or it is not centered.	Place an appropriate pan at the center and it may work. See pan specification.
	The pan may not be suitable for induction or is too small.	

Recycling



The symbol on the product or its packaging indicates that this product must not be disposed of with your other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for the recycling of waste electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.



For more information about where you can drop off your waste for recycling, please contact your local authority, or where you purchased your product.

Americas Frequently Asked Questions

How long will a fully charged battery last?

Approximately 5 hours when operating at Power Level 1 (Standard Mode).

What is the battery lifespan?

Around 4-5 years, with a gradual decrease in holding time each year. After 4 years, it should still hold 2-3 hours. The battery is non-replaceable.

What is the charging time?

Full charge in 5.5 hours, with intermittent charging recommended (1:1 ratio of charging time vs. usage time).

What is the power consumption of the charger and how many units can be connected to a single outlet?

The charger consumes up to 200 Wh during charging. Up to 7 units can be connected to a 15A outlet, and up to 10 units to a 20A outlet. For safety, it is recommended to use a fused outlet when connecting multiple units.

Where do I access the manual?

QR code under the unit label provides access to the manual.

How do I justify the cost?

Potential savings of up to \$1,500/year on fuel costs per unit, along with the environmental benefit of not disposing of fuel cans. Other savings can include insurance benefits by not using fuel, unsightly wire installation, and safety improvements.

What is the warranty?

One year warranty (two years in Europe); contact QC@steelite.com to resolve any issues. Broken glass is not covered by warranty.

How do I space them on a buffet?

Maintain 5-6" spacing between units for proper airflow to prevent overheating.

Is it safe to charge overnight?

Yes, but avoid leaving plugged in for days to prevent charger block from overheating.

Can I use plugged-in?

Yes, once it has been charged for 15 minutes it can be used while plugged in to an outlet.

Can I cook on it?

This product is designed for warming food; it is not suitable for cooking.

What are the temperature settings?

Designed to maintain food temperatures between 140-165°F, depending on the vessel type and selected setting.

Level 1 is the standard setting for keeping food warm in all round chafers.

Level 2 is suitable for hot food or when using rectangular chafers.

Level 3 is for very hot food.

Level 4 is used for preheating or maintaining piping hot food.

Can I use any charger?

Use only the supplied UL approved charger; It is possible to get connectors for 220v (UK or Schuko) plugs if needed.

Why are the lights flashing and the unit does not work?

Requires induction chafer on top to function.

When to turn off the rear power switch: Turn off when charging.

Can these be dropped into a table?

Not suitable for dropping into a table.

How many cover-ups are available?

Cover-up are available in 3" and 6" height options in teak wood and black metal finishes.

What power strip is recommended for use with the cart?

Clients can use a UL or ETL approved surge-protected power strip.

Can these units be used outdoor in the rain?

Not recommended in the rain; water can damage the battery.

EMEA Frequently Asked Questions

How long will a fully charged battery last?

Approximately 5 hours when operating at Power Level 1 (Standard Mode).

What is the battery lifespan?

Around 4-5 years, with a gradual decrease in holding time each year. After 4 years, it should still hold 2-3 hours. The battery is non-replaceable.

What is the charging time?

Full charge in 5.5 hours, with intermittent charging recommended (1:1 ratio of charging time vs. usage time).

Where do I access the manual?

QR code under the unit label provides access to the manual.

How do I justify the cost?

Potential savings of up to £1200/€1400 per year on fuel costs per unit, along with the environmental benefit of not disposing of fuel cans. Other savings can include insurance benefits by not using fuel, unsightly wire installation, and safety improvements.

What is the warranty?

One year warranty (two years in Europe); contact QC@steelite.com to resolve any issues. Broken glass is not covered by warranty.

How do I space them on a buffet?

Maintain 5-6" spacing between units for proper airflow to prevent overheating.

Is it safe to charge overnight?

Yes, but avoid leaving plugged in for days to prevent charger block from overheating.

Can I use plugged-in?

Yes, once it has been charged for 15 minutes it can be used while plugged in to an outlet.

Can I cook on it?

This product is designed for warming food; it is not suitable for cooking.

What are the temperature settings?

Designed to maintain food temperatures between 60-74°C, depending on the vessel type and selected setting.

Level 1 is the standard setting for keeping food warm in all round chafers.

Level 2 is suitable for hot food or when using rectangular chafers.

Level 3 is for very hot food.

Level 4 is used for preheating or maintaining piping hot food.

Can I use any charger?

Use only the supplied 220v approved charger (UK & Schuko plugs included).

Why are the lights flashing and the unit does not work?

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Clients can use a UL or ETL approved surge-protected power strip.

Can these units be used outdoor in the rain?

Not recommended in the rain; water can damage the battery.



steelite.com

**Steelite International America
Headquarters & Corporate Office**

255 West Federal Street
Youngstown, Ohio 44503

toll free: 800-367-3493

telephone: 724-856-4900

fax: 724-856-7925

email: usa@steelite.com

**Steelite International America
Warehouse & Distribution Center**

154 Keystone Drive
New Castle, Pennsylvania 16105

toll free: 800-367-3493

telephone: 724-856-4900

fax: 724-856-7925

email: usa@steelite.com

Steelite International Canada

26 Riviera Drive, Unit 2
Markham, Ontario L3R 5M1

toll free: 800-465-4284

telephone: 905-752-1074

fax: 905-752-1120

email: canada@steelite.com

United Kingdom & Republic of Ireland

Steelite International Ltd
Orme Street

Stoke-on-Trent
ST6 3RB, England

telephone: +44 (0)1782 821 000

email: headoffice@steelite.com

LCPOWERMAN24

To register your D.W. Haber PowerCell warranty
please scan the code and complete the form.



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