



## 1800 Watt Drop-In Induction Range



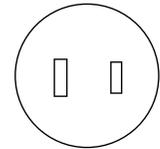
**Model:** DC1800

08/2017

***Please read and keep these instructions. Indoor use only.***

## Specifications

<b>Model No</b> .....	DC1800
<b>Power Rating</b> .....	500-1800W
<b>Voltage</b> .....	120V / 60Hz
<b>Temperature</b> .....	140°F - 440°F
<b>Measurements</b> .....	12.5"W x 13.3"L x 3"H
<b>Cutout Measurements</b> .....	11.37"W x 12.2"L
<b>Remote Measurements</b> .....	6.5"W x 3.1"L x 1.5"H



NEMA 1-15P

### Advantages of an induction cooking plate

- Energy transfer only while cookware is put on the cooking plate = maximum energy saving (up to ca. 50 %)
- Heat is generated in the bottom of the cookware and immediately directed into the food. The power preset is absorbed immediately into the cookware. This guarantees extremely high cooking speed.
- High effectiveness during parboiling and minimum power consumption during cooking reduces total energy consumption up to 30%.
- Precise controlling (by 3 different adjustable functions) guarantees quickly and tightly focused heat input.
- As the induction cooking plate is only heated up by the heated cookware, the risk of scorching or burning in of food residues is reduced. The induction cooking plate does not stay hot as long as standard cooking plates (easy cleaning).
- When the cookware is removed, the device switches automatically into the Standby Mode.
- The device detects whether suitable cookware is placed on the cooking plate. If not, no energy is transmitted.
- When operating the induction cooking plate with empty cookware, a temperature sensor turns off the heating function in case of overheating.

## Cautions

### Please read the following instructions before using the double induction cooker.

- **DO NOT** use pans with a bottom diameter greater than 10 1/4". Doing so causes irreparable damage to this induction range.
- **DO NOT** plug cooker in with wet hands to avoid electrical shock.
- **DO NOT** plug into a socket where several other appliances are plugged in.
- **DO NOT** use if the power cord is damaged or the plug does not fit the socket properly.
- **DO NOT** open the cooker to replace spare parts yourself.
- **DO NOT** use the cooker near open flames or moisture.
- **DO NOT** use where children can reach cooker.
- **DO NOT** place on unstable surfaces.
- **DO NOT** move the unit when the pot or the pan is on it.
- **DO NOT** heat an empty pot or overheat to avoid dry boiling.
- **DO NOT** place metallic objects such as utensils, pot lids or aluminum foil on cooker top.
- Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- **DO NOT** use unit on a tablecloth (vinyl) or any other low-heat resistant article.
- **DO NOT** place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- If the cooker surface becomes cracked or damaged, switch unit off and have cooker repaired before using.
- **DO NOT** block air intake or exhaust vent.
- **DO NOT** touch the cooker top after removing cookware, as the top will remain hot before cooling.
- **DO NOT** place cooker near objects which are affected by magnetic currents such as: radios, televisions, automatic-banking cards and cassette tapes.
- The power cord must be replaced by qualified technicians.

## Functionality & Purpose

### Examples of Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 4 ¾ inches to 10 ¼ inches.



### Examples of Non-Usable Pans

Heat-resistant glass, ceramic, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 4 ¾ inches.



-  **WARNING! DO NOT TOUCH COOKWARE, HEATING SURFACE, FOOD, OR LIQUID WHILE THE UNIT IS IN OPERATION!**
-  **WARNING! ALWAYS MAKE SURE THAT THE UNIT IS OUT OF REACH FOR CHILDREN!**

## Before First Use

- Remove all packaging components and make sure that the appliance was not damaged during shipping.
- Before using for the first time clean the unit surface with a slightly moist cloth and dry (see “Cleaning and Maintenance”).

## Installation

- Place the unit on a flat, heat resistant surface.
- The unit is NOT designed to be enclosed or built into an area.
- There must be ¾" (2 cm) of space between the bottom of the unit and any surrounding surface.
- **DO NOT BLOCK THE AIRFLOW OF THE UNIT!**  
*There must be a minimum of 4" (10 cm) between the induction range and any surrounding surface to allow sufficient airflow around the unit. Blocking the airflow will potentially overheat the unit.*

### COUNTERTOP

1. Place the unit on a flat, heat resistant surface.
2. Plug the power cord into a grounded electrical outlet with the appropriate voltage level. Make sure that the unit is the only appliance plugged into the electrical outlet.  
***Incorrect voltage levels will damage the unit. Incorrect voltage, modification to the power cord or electrical components will void the warranty.***

### DROP-IN

1. Choose a flat, heat resistant countertop for the mounting surface.
2. Measure the area of the cutout, including the countersink area.  
The depth of the surface around the cutout must be reduced to allow for the countersink.

#### NOTE

***Exposed wood or particle board edges must be sealed with an appropriate waterproofing material. Seal the edge between the glass and the countertop with silicone or similar material. Failure to do so may result in damage to the countertop.***

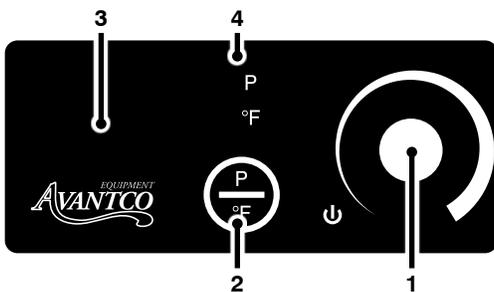
3. Seal the joint between the induction warmer and countertop.
4. Plug the power cord into a grounded electrical outlet with the appropriate voltage level listed on the unit.

## Operation

-  **WARNING!** DO NOT USE PANS WITH A BOTTOM DIAMETER GREATER THAN 10¼". DOING SO CAUSES IRREPARABLE DAMAGE TO THIS INDUCTION RANGE.
-  **WARNING!** NEVER LEAVE THE APPLIANCE UNATTENDED WHILE IT IS IN OPERATION.

**NOTE: DO NOT PREHEAT EMPTY COOKWARE**

The advantages of induction cooking are speed and efficiency of the distribution of heat. There is no need for pre-heating.



	<b>WARNING!</b> <b>ELECTRICAL SHOCK HAZARD</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
If liquid spills or boils over onto the unit, immediately unplug the unit and remove cookware. Wipe up any liquid with a padded cloth.	

	<b>WARNING!</b> <b>BURN HAZARD</b> Do not touch cookware, heating surface, food, or liquid while heating.
Hot foods and liquids can burn skin. Induction heating surfaces heat very rapidly. Use caution when adding pre-heated oil, liquid, or other food already in the cookware.	

- 1 ON/OFF Knob**  
Clockwise rotation increases temperature.  
Counterclockwise rotation decreases temperature.  
(Adjustable from 140-440°F)
- 2 POWER/TEMPERATURE Button**  
Press to change the display from power to temperature.
- 3 LED Display Panel**  
Displays the power level, temperature, timer time, or error codes.
- 4 CONTROL LAMP**  
Lights up to indicate which mode of adjustment is in use.  
(Power or Temperature)

**NOTE:**

Power Levels range from 1-20 P.

Temperature ranges from 140-440°F in increments of 20.

- Before plugging in the unit, be sure that you are using induction-ready cookware and you have already placed the food inside the cookware.
- Place the cookware on the center of the cooking surface (an error code will appear if you do not do so).
- Insert the plug into a suitable socket. You will hear acoustic signals. The LED Display Panel will read "8888" and then will automatically switch to **Standby Mode**.
- Rotate the ON/OFF knob clockwise to turn on the unit (the knob will click when the unit is ON). A short acoustic signal will notify you that the unit is ON.
- Select the desired Temperature of Power Level (based on the mode that you have chosen) by rotating the ON/OFF knob. The Control Lamp will indicate which mode is in use.
- When cooking is complete, turn the unit off using the ON/OFF button.
- After use, allow unit to cool before cleaning and storing (see "Cleaning and Maintenance").  
This induction range has a 60 second cool down fan that will run once the unit is powered off.

## ERROR CODES

	Cause	Solution
<b>E0</b>	No cookware on plate or non-usable cookware.	Place suitable cookware on cooking plate.
<b>E1</b>	The cooker has become too hot. (e.g. due to blocked ventilation slots)	Clear vents, let cooker cool down before restarting. If error message continues, contact manufacturer.
<b>E2</b>	Overheating protection was activated and the cooker has switched off.	Remove cookware from cooker and let unit cool down before restarting.
<b>E3</b>	Temporary voltage overload. Cooker became too hot.	Let cooker cool down before restarting.

**NOTE:**

For added precaution, if you receive error codes E1, E2, or E3, unplug the unit immediately and let it cool down completely.

## Cleaning

**WARNING! DANGER OF BURNING AND ELECTRIC SHOCK.**

 **ALWAYS SWITCH OFF AND UNPLUG APPLIANCE AFTER USE AND BEFORE CLEANING. LET THE APPLIANCE COOL DOWN BEFORE CLEANING AND STORAGE. NEVER IMMERSE THE APPLIANCE IN WATER OR CLEAN IT UNDER RUNNING WATER.**

1. Disconnect plug and wait until the unit has cooled down completely. Clean after using every time.
2. If the pots/pans are used without being cleaned, discoloration or cooked-on stains may be caused.
3. DO NOT use benzine, thinner, scrubbing brush, or polishing powder to clean the induction cooker.
4. Wipe using dish washing agent and damp cloth. Make sure the unit dries completely before plugging it back in.
5. Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
6. NEVER run water over the unit (water that gets inside may cause malfunction).

## Limited 6 Month Warranty

All equipment, which is sold under the AVANTCO trademark and used for commercial purposes, is warranted against defects in materials and workmanship. The warranty runs for 6 months from the date of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed, or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with AVANTCO commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required of if the equipment is installed or operated in any manner contrary to the installation and operating instructions. **Using pans with a bottom diameter greater than 10 1/4” voids the warranty.**