



1800 Watt Double Induction Range

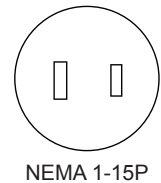
Model: IC18DB

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Please read and keep these instructions. Indoor use only.

Specifications

Model No	IC18DB
Power Rating	1800W(1000W+800W)
Voltage	120V ~ / 60Hz
Temperature	140°F-460°F
Timer	0-175 minutes
Measurements	26.25"W x 15.5"D x 2.5"H



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.

Warning: Children should be supervised to ensure that they do not play with the appliance.

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").

Operation

***Do not use pans with a bottom diameter greater than 10 1/4".
Doing so causes irreparable damage to this induction range.***

- 1). Insert the plug into a suitable socket. A long beep will sound. The display will flash "8888" and then automatically switch the unit into Standby Mode.
- 2). Push the ON/OFF switch to turn the burner on. A short beep will sound. Each burner is independently controlled.
- 3). Push the FUNCTION button to switch between the timer mode, wattage mode and temperature mode settings. The indicator light will illuminate on the current mode selection. Use the "+" and "-" buttons to increase or decrease the set time, wattage setting, or temperature setting for each side of the induction range.
 - a. **Timer** – The timer mode is adjustable from 0 – 175 minutes (5 minute increments). This is an optional timer. If you do not set the timer, it will default to 175 minutes and then shut off for safety reasons.
 - b. **Wattage** – The wattage mode is adjustable for both the left and right side. The power level of the left burner is adjustable from 300W – 1000W. The power level of the right burner is adjustable from 300W – 800W.

Left: 300 / 600 / 700 / 800 / 1000W
Right: 300 / 500 / 600 / 700 / 800W
 - c. **Temperature** – The temperature (°F) mode is adjustable from 140-460°F on both the left and right side. There are 17 settings in 20°F increments.

Temperature: 140 / 160 / 180 / 200 / 220 / 240 / 260 / 280 / 300 / 320 / 340 / 360 / 380 / 400 / 420 / 440 / 460
- 4). A lock feature prevents tampering and changing of any setting. To use the lock function, press and hold the lock button for 3 seconds to activate. The lock indicator light will illuminate to indicate the settings are locked. To unlock, hold the lock button for 3 seconds.
- 5). 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.

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.



Safety Functions

Error Message	Cause	Solution
E00	No cookware on plate or non-usable cookware.	Place suitable cookware on cooking plate.
E01	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.
E02	Overheating-protection was activated and the cooker has switched off.	Remove cookware from cooker and let unit cool down before restarting.
E03	Temporary voltage overlad. Cooker became too hot.	Let cooker cool down before restarting.

Cleaning and Maintenance

Caution! Danger of burning and electric shock! Always switch off and unplug your 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 is cooled down completely. Clean after every use.
- 2). Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 3). Wipe using soapy water and a damp cloth. Make sure the unit dries completely before plugging it back in.
- 4). Make sure the air intake and exhaust vents are clear. Use a vacuum cleaner to remove dust and debris.

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.**