nemco® | FOOD EQUIPMENT

9130, 9130-C
9131-1
9132-1

Portable Induction Ranges

INSTALLATION AND OPERATING INSTRUCTIONS

IMPORTANT INFORMATION READ BEFORE USE

It is recommended that maintenance and repairs be conducted by authorized service agents using genuine Nemco replacement parts. Nemco is not responsible for the damages caused by unauthorized service agents or parts. The information contained in this manual is subject to updates and/or change at the discretion of Nemco Food Equipment without notice. Please read the Installation and Operating Instructions in its entirety before attempting to install or operate this unit.

Table of Contents

Important Safety Instructions

When using electrical appliances, basic safety precautions should be followed, including the following:

Warning – To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive electromagnetic energy:

1) Read all instructions before using the appliance.

2) Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE ELECTRIC SHOCK" found on page X.

3) This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page X.

4) Use this appliance only on the specified electrical circuit.

5) Install or locate this appliance only in accordance with the provided installation instructions.

6) Do not heat any sealed cans on the induction range. A Sealed can may explode.

7) Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors on this appliance.

8) As with any appliance, close supervision is necessary when used by or around children.

9) Do not operate this appliance if it has a damaged cord or plug, broken or cracked glass surface, if it is not working properly, or if it has been damaged or dropped.

10) This appliance should be serviced only by qualified service personnel. Contact Nemco for the authorized service facility for examination, repair or adjustment.

11) Do not cover or block any openings on the appliance. Allow 4" clearance from all vent openings.

12) Do not place the range in, on or near open flames, electric burners, ovens or other high temperature surroundings.

13) Do not move the range while cooking or while hot.

14) Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

15) Do not immerse cord or plug in water.

16) Keep cord away from heated surfaces.

17) Do not let cord hang over edge of table or counter.

18) When cleaning, use only mild, nonabrasive soaps or detergents applied with a sponge of soft cloth.

19) Do not clean with metal scouring pads. These will scratch and damage the glass and control surfaces.

20) Do not touch the hot surface of the glass cooktop.

21) Do not heat empty pots/pans. Using an empty pan can result in extremely high temperatures that may damage the pan and the range.

22) Keep pacemakers at least 2 feet from the cooktop.

SAVE THESE INSTRUCTIONS

Control Features

- The range will not operate without an appropriate pan or vessel in place on the cooktop. After a few seconds, the display will flash '00' indicating that no pan is present. If the pan is removed during cooking, the unit will go into ready mode after about 40 seconds and the display stop flashing and will show a steady '00'. Resume cooking by placing the pan on the cooktop and pressing the 'START/STOP' button.
- If the temperature of the cooktop reaches 260° C or 500° F, the unit turns off automatically and displays an error code. This can happen if a pan is empty or is allowed to boil dry. Allow the unit to cool off. Restart by pressing power on/off button.
- If the voltage or current in the device is abnormal it will shut itself off and display an error code.
- Small objects such as a knife or spoon will not be 'seen' as a valid pan by the range and it will not operate, however, do not place items other than induction cookware on the range surface.

Operating Instructions

1. Plug the unit in to the appropriate power outlet. The display will show four red dots when voltage is present.
2. Press the red power on/off button. The display will show '00' and the unit is now in the ready state.
3. Place an appropriate pan on the glass cooktop, centering it on the target.
4. Press the Power Up 'START/STOP' button. The display will show '06', and the fan will start. The range is now cooking at power level 6.
5. Press the Power UP 'ʌ' button to increase the power setting.
6. Press the Power Down button 'v' to decrease the power level.
7. The power level will adjust from 01 to 10 for cooking powers. Below power level 01, there are 7 holding or warming settings, H1 thru H7 that can be used to hold food at a constant temperature.
8. While cooking or warming, press the 'START/STOP' button to stop the cooking cycle, or remove the pan.
   If the pan is removed and replaced within approximately 40 seconds while the '00' symbol is flashing on the display, the system will automatically resume heating at the previous setting. After 40 seconds with no pan, the display will show a steady '00'. Pressing the 'START/STOP' button will resume operation at the previous setting if the pan is present.
9. The power level can be adjusted 'on the fly' at any time while the unit is heating.
10. When the unit is turned off using the Power On/Off button, the cooling fan may continue to operate for a short period of time.

Power Settings/Cooking Guide

The 'Best' Power Settings will vary depending on the range model number, the type and shape of the pan being used, as well as the type and quantity of food being cooked or held. Until you get a 'feel' for the unit, you should start at medium settings of 5 or 6 and adjust up or down from there to get the performance you want.

You can use the following as a starting guide:

1. Stir Fry: Quickly stir fry on high heat settings of 8, 9 or 10.
2. Boil Water: Boil water on high heat settings of 9 or 10, then reduce to level 5 or 6 to maintain a hard boil. Reduce to 3 or 4 for a slow boil.
3. Pan Fry: Pan fry on medium to high heat settings of 5 to 10.
4. Sauté/Simmer: Use medium to low settings 3 to 5.
5. Warming: Hold food at serving temperatures using setting H1 thru H7. Results will vary depending on the volume of food being held.
6. Chocolate Melting: Use setting H1.

The Holding or warming settings H1 thru H7 approximate the following temperatures . Results will vary depending on the type of pan, the type and volume of food being held, and the model number of the range being used.

Warmer Setting	1	2	3	4	5	6	7
Temp ^oF	95	105	122	140	160	180	195

Temperature Control Mode

If you purchased the optional Temperature Probe, you can use this unit in Temperature Control Mode.

1. Plug the temperature probe into the jack on the back of the unit. Tighten the screw-ring to secure the probe in the connector.
2. Place the probe in the pot. Make sure the probe is in the liquid, but not touching the bottom of the pot.
3. With the unit in the Ready state, press the 'MODE' button. The display will show '000F'.
4. Press the 'Start/Stop' button. The unit will turn on, and the display will show '100F'.
5. Use the '∧' up and '∨' down buttons to set the desired temperature in degrees Fahrenheit.
6. The display will alternate between the actual temperature and your set point.
7. When the food temperature reaches the set point, the display will lock on the actual temperature. The unit will cycle as necessary to maintain the set point temperature.
8.

Timer Mode

The timer function allows you to set a timer from 1 second, up to 719 minutes. The timer resets to 719 minutes every time the power is turned off/on.   The timer always runs in the background, so if the unit runs continuously for 12 hours (719 minutes), the timer will run out and the unit will turn off.   To reset, turn the power off/on, or manually set the timer.

Setting the Timer

- With the unit powered on and in the Ready state (display shows a steady '00'), press the 'TMR' button. The display will show '0719'.
- To change the timer setting, press the 'MIN/SEC' button. The display will flash '719'.
- Use the '∧' up and '∨' down buttons to adjust the number of minutes. Pressing the '∨' button will reduce the number of minutes. If you press the '∧' button past 719, the display will go to '00.59' or 59 seconds. Keep pressing the '∧' button to increase the minutes.

- If you want to set seconds, for instance 3 minutes and 30 seconds, press the '∧' button until the display shows '03.59' minutes. Then press the 'MIN/SEC' button again. The 'seconds' field will flash. Press the '∨' button to adjust the seconds to 30. The display will show '03.30'
- When the time is set to what you want, press the 'Start/Stop' button. The power will come on and the timer will count down. When the timer counts down to 0, the unit will stop heating.
- While the unit is heating, the display will alternate between the timer and the power setting. You can always adjust the power setting using the '∧' and '∨' buttons while the display is showing the power level.
- If you press the TMR button while the unit is heating, the display will stop alternating between the timer and the power level. The timer will continue to run. Pressing the TMR button again will resume alternating the display.
- While the unit is heating, the timer display decimal points will flash.
- Once the timer counts down to zero, pressing the 'Start/Stop' button will restart the cycle at the time that you set previously. Turning the unit off/on using the 'Power' Button will reset the timer to 719 minutes.

Cleaning the Induction Range

After the induction range has cooled down, clean as follows:

Glass Cooktop: Wipe with a damp cloth or use a mild, non-abrasive cleaning solution.

Stainless Steel Body: Clean with a damp soft cloth or a mild cleaning solution or stainless cleaner/polish.

Control Panel: Wipe with a damp cloth only. Do not spray with cleaning solutions! Do not use sharp or metal objects to press the buttons!   Only press the buttons using your finger!!

Air Filter: Remove the air filter located underneath the unit by pulling it out from the front.

Wash/rinse by hand using warm water and detergent to remove oil/grease and dust.

Dry thoroughly and re-install the filter on the guides underneath the unit.

DO NOT USE SHARP OBJECTS OR ABRASIVES ON THE GLASS COOKTOP. SCRATCHES IN THE GLASS CAN WEAKEN IT AND LEAD TO BREAKAGE!

Cookware Requirements

Cooking with any induction range requires the use of induction compatible pots/pans. In general this means that the vessel must be magnetic. If a magnet sticks to it, it will probably be a good Induction pan. Other things to consider are the size and shape of the pan. Pans should have a minimum bottom diameter of 4.75 inches, and the bottom of the pan should be flat within about 1/8 of an inch. For best results, the maximum bottom diameter of the pan should not exceed 10.25 inches.

Materials that will NOT work with induction ranges include glass, ceramics, earthenware, bronze, copper, aluminum or 300 series stainless steel.

To test a pan to see if it is compatible, put it on the range, press the Start button and increase the power level. If the display flashes 'U' the pan is not compatible with induction cooking.

Product Specifications

Model	Frequency	Voltage	Amps	Power	Weight	Dimensions
9130, 9130-C		120	15.0	1800 W		L 20.5"
9131-1	50/60Hz	208 or 240	12.5	2600 W	16 lbs.	W 12.0"
9131-2		208 or 240	15	3500 W		D 4.5"

Troubleshooting/Error Codes

Flashing Display Indication	Cause	Solution
00	No pan or non- induction pan	Place an appropriate pan on the cooktop target
E1	Over current	Check for abnormal conditions like water, moisture or broken parts or cord. Unplug the unit. Plug it back in. If the error continues, contact customer service.
E2	Over Voltage	Check to verify that the outlet voltage is correct and within limits. Unplug the unit. Plug it back in. If the error continues, contact customer service.
E3	Under Voltage	Check to verify that the outlet voltage is correct and within limits. Unplug the unit. Plug it back in. If the error continues, contact customer service.
E4	Main Heat Sink Over Temp	Check to verify that the fans are working. Check to make sure the air flow is unrestricted.
E5	External Temp. Probe problem	Check to make sure the probe is properly connected.
E6	Pan is Overheated	Make sure the pan is not empty. Allow the unit to cool down.
E7	Power Frequency is Unstable	Check the incoming power for frequency stability. Unplug the unit. Plug it back in. If the error continues, contact customer service.
E8	OP Amp Offset Error	Unplug the unit. Plug it back in. If the error continues, contact customer service.
E9	Main Coil Overcurrent	Unplug the unit. Plug it back in. If the error continues, contact customer service.

Warranty

Except as otherwise provided below, Nemco Food Equipment, Ltd. ("Nemco") warrants, to the original user, this product (other than blades, light bulbs, and ceramic glass cooktop breakage) to be free of electrical and mechanical defects in material and workmanship under "normal use" (defined below) for the shorter of the following periods: (a) one (1) year from the date placed in service by the original user, or (b) 18 months from the date of shipment from its factory. In addition, Nemco warrants its non-electrical food preparation products (other than blades) to be free of mechanical defects in material and workmanship under normal use for two (2) years from the date placed in service by the original user. The warranty provided for herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty, shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco's sole discretion. This warranty does not cover products used outside the United States, or damages caused by accident, misuse, negligence of any person other than Nemco, current or voltage other than stated on the appliance, fire, flood or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, "normal use" shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco's authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska and Hawaii.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABLE, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO'S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON'S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO, AND NEMCO'S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OF CONTRACT, WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO'S OPTION, REFUNDING THE PURCHASE PRICE THEREFOR. IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR DAMAGES IN AN AMOUNT EXCEEDING THE PURCHASE PRICE OF THE PRODUCT, NOR SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES. Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim be forever barred.

Model #: _____

Serial #: _____

Installation Date: _____

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