INSTALLATION AND OPERATING INSTRUCTIONS

Tabletop Induction Cooking Unit
Model: ICT-18A

INTENDED FOR OTHER THAN HOUSEHOLD USE
A high frequency (20-35KHz) induction coil underneath the ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan and is controlled by an electronic circuit which offers superior performance and functions.

During cooking, no energy is lost between the hob and the food. When the unit is switched off, or the pan is removed, cooking and heating stops immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. The ceramic top is of strong & non-porous properties. In case of breakage, even if it’s only slightly cracked, disconnect the unit from the main power supply and contact the after sales service dealer.

2. The unit is equipped with a ‘SMALL OBJECT DETECTOR’ It’s recommended not to place metal kitchen utensils, pan lids, knives, or other such objects on the heating zone. If the unit is turned on, there is a risk that the utensils may become hot.

3. DO NOT place credit cards, cassettes or other magnetic sensitive objects on the ceramic top.

4. Scientific tests have shown that the induction presents no danger whatsoever for persons using a pacemaker. It is recommended that a distance of 60cm be maintained whilst using the induction unit.

5. To prevent from over heating, DO NOT place aluminum-foil on the ceramic top.

6. Put the unit on a flat and even surface, but allow a space from the wall or other objects of at least 5-10cm to allow for proper ventilation.

7. Immediate clean-up is recommended when any spillage occurs.

USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

1. DO NOT block the air-intake panel, as this may overheat the unit.

2. We recommend pans to be in the range of 12~26cm in diameter. Please refer to the next page for a list of suitable and unsuitable pans.

3. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction unit itself does not produce any live heat during cooking, however, the heat reflected from the pan will leave the
surface of the ceramic hot!

4. **DO NOT** cook with empty pots or pans. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.

5. Place the induction unit on a flat & even surface and at least 10cm away from the wall and other objects for proper ventilation.

6. **DO NOT** place any objects or tools in the air-intake panel. Doing so may cause electrical shock.

7. To protect against electrical shock, **DO NOT** immerse the unit, the cord or the plug in or near water or other liquids.

8. Close supervision is necessary when the induction unit is used or near children.

9. **DO NOT** operate the induction unit if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.

10. The use of any accessories or parts not recommended by the manufacturer may cause injuries.

11. Keep the power cord away from heat.

12. **DO NOT** place the induction unit in, on, or near open flames, electric burners, heated ovens or other high temperature surroundings.

13. **DO NOT** heat any sealed cans on the induction unit. A heated can may explode.

14. **DO NOT** move the induction unit while cooking or when the pan is hot.

15. After the induction unit has cooled down, unplug the cord and clean as follows, CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution. BODY: wipe the control panel with soft cloth or use a mild cleaner.

16. **DO NOT** use induction unit for other than intended use.

17. Unplug when not in use.

18. When storing, **DO NOT** place any objects on top of the induction unit.

19. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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**Note:** Save these instructions

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**SAFETY DEVICES**

**Automatic Safety Shut-Off,**
If the induction unit is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

**Material Compatibility Detector**
If the pan’s material or it’s dimensions are not suitable for the induction unit, the power indicator light will not light.

**Overtime Detector**
If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

**Small Object Detector**
The induction unit will not recognize any objects or utensils smaller than 5cm in diameter. For best results, use pans that are between 12cm and 26cm in diameter.

**Overheating Protection Device,**
If the temperature of the pan reaches 250°C, the unit will shut off automatically, there will be a short warning sound.
SUITABLE USTENSILS- FOR INDUCTION HEATING PLATES

Suitable Pots
1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.
All pots and pans must have a flat bottom.
All pots and pans should have a diameter between 12cm (4 3/4”) and 24cm (10”).

Unsuitable Pots
1. Pot with diameter below 5cm (2”).
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet
**OPERATION INSTRUCTION**

1. Ensure that the electrical supply matches with the electrical specifications on the dataplate located on the under side of the unit.
2. Place suitable pan on the center of the ceramic top.
3. Press power ON/OFF key, heating lamp will light and LED power level will be displayed.
4. If the heating indicator light is on, then the pan is heating.
5. Select mode “HEAT” or “HOLD” by pressing the required key, the indicating lamp will light.

**Heat**

- Press heat function key, heat indicator lamp will light.
- Set heating level by rotating the power control knob 1~9. LED display will show the level settings.

**Hold**

- Press hold function key, hold indicator will light.
- Set required temperature by pushing HOLD key 60°C, 80°C, 140°C, 180°C, 220°C and 60°C. The holding indication light will flash until the required temperature is reached.
- When using the ‘HOLD’ mode the rotating power control knob will not function.
- To change from ‘HOLD’ to ‘HEAT’ press the heat function key and the power control knob will be activated.

**Note**

When the unit has been turned “ON” the heating indicating light will be on. This indicates that the pan is heating.

If the indicating light is OFF and there is a beeping noise this indicates that

- the pan is not suitable
- there is no pan on the ceramic top

The unit is equipped with an “OVERHEATING PROTECTION DEVICE”. When the temperature of the ceramic top exceeds 230°C, the power will cut out. The heating Indication light will flash indicating that the over heating function is on. Once the temperature reduces, the power will automatically re-start.

**Cause of Overheating**

If an empty pan is placed on the ceramic top and the power level is at maximum the ceramic surface will reach a high temperature very quickly. Once the pan is removed from the unit or food/liquid is added to the pan, the surface temperature of the ceramic top will reduce very rapidly.
1. Power On/ Off Key.
4. “HOLD” (Holding Temperature) function indicator light.
5. “HOLD” (Holding Temperature) function key.
7. Power Level / Holding Temperature display LED lights.
8. Power regulator rotary knob.

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model No.</th>
<th>ICT-18</th>
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</thead>
<tbody>
<tr>
<td>Voltage</td>
<td>120 V ~ 60Hz</td>
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<tr>
<td>Vitro-ceramic Plate</td>
<td>Approx. 272mm x 272mm</td>
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<tr>
<td>Electrical Power Consumption</td>
<td>Max. 1800 watt</td>
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<tr>
<td>Electrical Power Range</td>
<td>Approx. 300 watt ~ 1800 watt</td>
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<tr>
<td>Dimension</td>
<td>328mm X 422mm X 110mm (including the foot stand)</td>
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<tr>
<td>Remark:</td>
<td>The switching frequency is verified by different power setting, it’s to be between 20 ~ 35 K Hz.</td>
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</tbody>
</table>
1. 1800 watt Induction Heating Zone
2. Ceramic Top Plate
3. Stainless Steel Housing
4. Air-Intake
5. Air-Outlet
6. Power On/Off Key
7. Induction Heating Indicator Light
8. Hold Function Key
9. Heat Function Key.
10. "Heat/Hold" Function Indicator Light
11. LED Power Display
12. Power Control Knob. (Power regulator)
TROUBLESHOOTING

1. If your induction range seems to be working improperly, it doesn’t necessarily mean it’s defective. In all cases, check the following points.

<table>
<thead>
<tr>
<th>The Problem</th>
<th>The Probable Cause</th>
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<tbody>
<tr>
<td>No indication light when power “on”</td>
<td>Cable/terminal block is loose</td>
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<td></td>
<td>Broken circuit of fuse; or automatic switch in the power supply</td>
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<td></td>
<td>No Power supply</td>
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<tr>
<td>Heating indicator does not light, or is flashing</td>
<td>Unsuitable cooking utensil</td>
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<tr>
<td>Appliance fails to heat up</td>
<td>No pan on the ceramic top</td>
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<tr>
<td></td>
<td>Utensil is not located at the center of the ceramic plate</td>
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<tr>
<td></td>
<td>Utensil is smaller than 5cm</td>
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<tr>
<td>Appliance suddenly stops heating during operation.</td>
<td>Over-heating protection activated</td>
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<tr>
<td></td>
<td>Air entrance or outlet is blocked.</td>
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<td>High ambient temperature</td>
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</table>

If you fail to identify the problem contact the after-sales service without delay.
<table>
<thead>
<tr>
<th>Model Number</th>
<th>Serial Number</th>
<th>Date Purchased</th>
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Notes

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APW Wyott EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

* Gas/Electric Cookline: Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
* Heat Strips: Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott’s option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

Exclusions

The following conditions are not covered by warranty:

* Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
* Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
* Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
* Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

9/05