

true

INDUCTION.com

Double Burner Instruction Manual



I. Important Safety Information

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

1. Read all instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors, household use only.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn any control to off, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Do not immerse in water.
15. A short power-supply cords to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. Extension cords are available and may be used if care is exercised in their use.
17. If a extension cords power-supply cord is used,
 - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
19. Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
20. Do not heat the pot empty or overheat it.
21. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
22. Allow sufficient space around the cooking area.
23. Never use the unit on low-heat-resistant materials (carpet, vinyl).
24. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
25. Be aware that the unit surface will remain hot for a short period of time.
26. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
27. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit

fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt modify the plug in any way.

28. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

II SPECIFICATION:

- Power Rate: 1800W
- Voltage: 120V-60Hz
- Temperature: 150°F-450°F

III HOW TO USE

- Plug the power plug into a suitable outlet.
- The control lamp of the **POWER** switch lights up and an acoustic signal sounds.
- Now the device is in standby mode.
- Place suitable cookware in the centre of the hotplate.
- Now press the **POWER** key one second switch for to turn the induction hotplate on. The control lamp of HEAT and TEMP in the display blinks and an acoustic signal sounds.
- Press the Function Key **HEAT** once. The preset power stage "5" is selected and the device turns on.
- With the + / - Keys, you can change the settings at any time in a range from 1 - 10.
Two sides at the **HEAT** function: when one side is at level "5", the other side will start to adjust the heating level. The max level of two sides is 10.
One side at the **HEAT** function, the other side is at the **TEMP** function, the max of the **HEAT** function is "5".
- Press the Function Key **TEMP** once to select the temperature. The preset temperature stage "270°F" is selected and the device turns on.
- With the + / - keys, you can change the settings at any time in a range from 150-450°F. (Temperature stages: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420 and 450°F)
- **Timer Function:** After the selection of the temperature mode press the **TIMER** key once. The display shows the number "0". With the + / - keys, you can now select the operating time in 5-minute intervals (up to max. 150 minutes), and reducing 1 minute. Then the display counts down the duration in minutes. Once the time is up, an acoustic signal sounds and the device automatically goes into standby mode. Press the **POWER** key to restart the unit.
- The total cooking time is 150mins, and then, the unit will stop automatically. Please press **POWER** key to restart it.

Notice: If using the unit in TEMP or HEAT Function, not setting the **TIMER** Function, but when the unit is used 150 mins, the LED display shows EE code and sound. The unit will stop automatically.

If using the unit in TEMP or HEAT Function 10 mins, and then set the **TIMER**, the max Timer is 140 mins.

During timer operation, you can change the duration at any time with the + / - keys. With the memory function of the device, the power stage or temperature settings remain unchanged.

here.

You can also change to the power stage selection or the temperature stage selection with the Function and change the settings there without changing the preset time.

- Once the cooking or warming process is finished, disconnect the mains plug from the outlet.
- Do not place any empty cookware on the ceramic field. Heating an empty pot or pan activates the overheating protection and the device turns off.
- Do not operate the device if it is damaged in any way or does not function properly. The use of accessories and spare parts not recommended by the manufacturer may lead to damage on the device and injuries.

Remarks:

1. This double induction cooker is power-invariance. Total power levels of left & right plates are in 10 grades. Max. power of individual plate is grade-10.

2. When operating two plates at the same time, as total power is in 10 grades, increasing power of either one plate, power output of another side shall be reduced automatically. So as to keep max power as 10 grades.

NOTE: The power will completely shut off with 9 seconds if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

IV. USABLE AND NON-USABLE UTENSILS

Suitable Cookware

Compatible Pans:

Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with diameter of 12 to 26 cm.

Non-compatible Pans

Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 12cm.

Flat-bottomed pans give best results. Pans with rims or slight ridges can be used.

Round pans give best results. Pans with warped or curved bottoms will not heat evenly.

For wok cooking, use a flat-bottomed wok. Do not use a wok with a support ring.

V. HOW TO CLEAN

- 1) Clean after each use. Disconnect plug and wait until the unit has cooled down.
- 2) If the pots/pans are used without being cleaned, as this may result in discoloration or stains.
- 3) Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4) Wipe down the unit using a dish washing agent and a damp cloth.
- 5) Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6) Never run water over the unit (if water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

Error Code List:

- If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
"—" on display and sounded	No suitable pot or no pot on the induction. After press POWER key, press the Function key to start the unit.
E1	Voltage is under 75V
E2	Voltage is over 145V
E3	IGBT in short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E5	The temperature sensor underneath the cooking area is defective or there is a short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E6	The appliance is too hot. The cooking temperature is over 450°F . After the unit has been cooled down, the unit would be automatic switches to standby mode. Pressing POWER key to restart the unit.
E7	The temperature of IGBT is over heat. After the unit has been cooled down, the unit would be automatic switches to standby mode. If it can not work, the accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment..
E9	Temperature sensor is defective. It may cause by a concave pot. Change pot and restart the induction. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
EE	It reaches the max cooking time, please press POWER key to restart the unit if it is necessary.

PLEASE SEND OTHER CORRESPONDENCE TO:


SEQUOIA
BRANDS
13100 STATE ROAD 54
ODESSA, FL 33556

First-Class
Postage
Required
Post Office will
not deliver
without proper
postage.

TRUE INDUCTION
PRODUCT REGISTRATION DEPT
13100 STATE ROAD 54
ODESSA, FL 33556



INDUCTION.com

**PRODUCT
REGISTRATION**

IMPORTANT! RETURN IMMEDIATELY

Thank you for purchasing our product. Returning the Registration Card assures your product is registered. Here are three good reasons for registering your product NOW:

For Your Safety

Registering your product will allow us to contact you in the unlikely event a safety notification is required under the Consumer Product Safety Act.

To Confirm Ownership

In case of an insurance loss such as fire, flood, or theft, registration can serve as your proof of purchase.

To Secure Full Warranty

In order to properly service warranties we must have documentation of the warranty owner. Without warranty then registration is limited to one year only.

True Induction may make improvements and/or changes in the specifications at any time, in its sole discretion, without notice or obligation and further reserves the right to change or discontinue models.



PRODUCT REGISTRATION

IMPORTANT: Please complete and return within the next 10 days

1. Mr. Mrs. Ms. Miss

First Name Initial Last Name/Family Name

[Grid for First Name, Initial, Last Name/Family Name]

Street Apt. No.

[Grid for Street, Apt. No.]

City State/Province Zip/Postal Code

[Grid for City, State/Province, Zip/Postal Code]

E-mail Address Phone

[Grid for E-mail Address, Phone]

2. Your date of birth [Month] / [Year]

3. Marital status: Married Single

4. Education: (check highest level completed)
 High School College Graduate School

5. Occupation/Employment Status

- Professional/Technical
- Upper Management/Executive
- Middle Management
- Sales/Marketing
- Clerical/Service Worker
- Tradesman/Machine Operator/Laborer
- Teacher/Educator
- Healthcare: Physician/Nurse/Other
- Homemaker
- Military
- Retired
- Self Employed/Business Owner
- Work from Home Office

6. Date of purchase: [Month] / [Day] / [Year]

7. Invoice Number [Grid]

8. Serial # [Grid]

9. Model # [Grid]

10. Primary Cooking Method: Gas Electric

11. Home: Rent Own

12. Gender: Male Female

13. Age Range: Under 18 18-24
 25-30 31-40 41-50
 51-60 61-70 70+

14. Annual Income:

- Under \$15,000 \$75,000-\$99,999
- \$15,000-\$19,999 \$100,000-\$124,999
- \$20,000-\$29,999 \$125,000-\$149,999
- \$30,000-\$39,999 \$150,000-\$174,999
- \$40,000-\$49,999 \$175,000-\$199,999
- \$50,000-\$59,999 \$200,000-\$249,999
- \$60,000-\$74,999 \$250,000 & over

15. Other Uses: Camping RVing
 Tailgating Other

16. Where was this cooker Purchased?

17. Purpose: Residential Commercial

18. How often do you need an extra burner?

19. Is it what you expected?

20. What influenced your purchase?



TrueConfidence in TrueInduction

Try induction cooking today risk free for 60 days!

Sequoia Brands is offering a completely risk free trial of our TrueInduction induction cook tops. We are so sure you will love the speed and ease of induction cooking that you will never want to go back. Buy a True-Induction brand cook top from any retailer. If you choose to return it for a refund within 60 days of purchase; return it to Sequoia Brands instead. We will refund your shipping charges both ways and the purchase price of the cook top making your decision to try induction cooking a completely free trial if you choose True-Induction cook tops.

Instructions for return:

1. Contact Sequoia Brands within 60 days and obtain a return authorization number: returns@sequoiabrands.com
2. Ship the induction cooker to:
Sequoia Brands
RA# [insert return authorization number here]
13100 State Road 54
Odessa, FL 33556
3. Include:
 - a. Copy of the original purchase receipt showing purchase price, date of purchase and shipping charges*.
 - b. Copy of the receipt for return shipping charges*.
 - c. Address refund check is to be mailed to.
4. After receiving the product back Sequoia Brands will process the refund in approximately 7-10 business days and issue a refund check through USPS mail.

*Shipping charge refunds apply to ground shipping and domestic US only. Express shipments or international shipments are not eligible for refund.



True Induction 2 Year Warranty

True Induction warrants its induction cook tops to be: free from defects in material and workmanship, and to operate from the date of purchase as indicated by the date of invoice from an authorized True Induction dealer for the period of one year (or extended to two years if terms and conditions are met). Warranty is only valid for original purchaser. If a cook top fails to operate within the warranty period, True Induction will provide repair or replacement at our discretion.

TERMS AND CONDITIONS

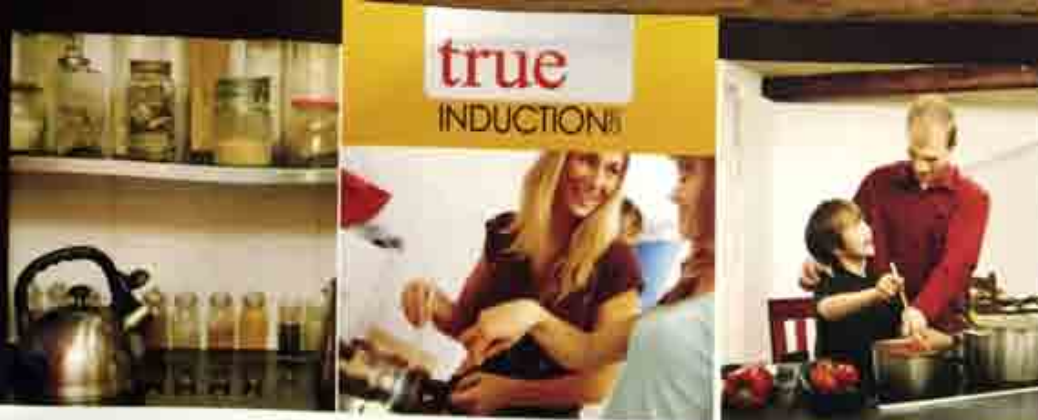
1. Extended 2 year warranty is conditional on return of warranty registration card. If warranty registration card is not completed and returned standard 1 year limited warranty will apply.
2. Induction cook tops must be used within guidance of operations manual and in suitable environmental conditions and in accordance with the latest National Electrical Code, Underwriters Laboratory Bulletins, and ANSI Specifications. This warranty will not apply in the event of conditions demonstrating abnormal use or stress.

WARRANTY ACTIVATION / SERVICE CLAIMS

1. To activate warranty complete and return warranty activation card provided in packaging within 10 days of purchase.
2. For service claims please contact 813-969-2000 or visit trueinduction.com for more details.

RETURN OF DEFECTIVE PRODUCT

For warranty returns, the original direct purchaser should contact True Induction customer service by calling 813-969-2000 between 9:00 AM and 5:00 PM eastern standard time (USA). True Induction may elect to inspect the product through pictures, send parts, or issue an RA number so that the product may be returned to the factory for testing or repair. All decisions on warranty fulfillment are at the sole discretion of True Induction. (no labor or time allowances)



An Introduction to Induction Cooking

Induction is the latest "must have" in cooking technology. Why? Because it offers consistent heating and rapid response times with the built-in safety mechanisms unseen by old style hotplates. Your new induction cooker by True Induction will save time, counter space and perform with such fantastic results you'll never want to be without it!

If induction cooking is new to you . . . we'd like to offer you insight into this exciting product. After reading these tips and suggestions you'll be on your way to cooking with True Induction in no time.

What's the Buzz Over Induction Cooking?

Induction cooking utilizes magnetic-based technology to excite the molecules within the metal contained in compatible cookware. This creates a magnetic circuit where the cookware itself then heats because of the molecule excitement. This process enables rapid heating times with cookware heating evenly in 45 seconds and water boiling in as little as 90 seconds. Enjoy hot beverages or soups faster than previously thought imaginable without the limitations of using a microwave. Heat a pan for cooking AFTER your prep work; you'll be ready to cook in seconds. It's safe and non-polluting: there are no open flames or exterior heated coils and when a pot is removed (breaking the magnetic circuit) the auto-shut off safety function engages.

Is My Cookware Compatible?

Due to the unique way that induction works only certain pots and pans are compatible. Induction works with ferrous, meaning magnetic, materials. Most induction compatible cookware is made of the following materials: stainless steel, enamel or cast-iron. How do you know if your current cookware is compatible? It's easy! Just grab a magnet and see if it attaches to the bottom your cookware – if it does then its compatible and you're ready to get cooking.

What Are the Heating Options?

With the True Induction cooker there are *two* heat setting options – quick touch level selection (setting 1 through 10) much like your range you are used to or exact temperature settings (150° F - 450 °F) for those precise recipes like heating chocolate or cheese. Having two heat setting options gives you more flexibility with your cooking. Also, try out the helpful timer function. Refer to your user manual for step-by-step directions to using each of these settings.

Cleaning and Maintenance of Your Induction Unit

Before cleaning always switch OFF the device and unplug, wait for it to be completely cool. Clean the unit after each use to remove any spilled food. Wipe off the glass-ceramic plate and the plastic surface with a slightly damp cloth.

Induction cooking is easy and fun – we at True Induction stand by our products quality design. In fact we use them at home too!