

# 120V 1800 Watt Commercial Single Induction Cooktop Operation Manual

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Thank you for purchasing the **True Induction Commercial Single Burner TI-1SSC Cooktop**. Please read the entire instruction manual prior to using your unit. If you have any questions regarding the True Induction cooktop please visit <http://www.TrueInduction.com> or call: **1-877-862-7049**.



# I. Important Safety Information

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## CAUTION!

When using electrical appliances, basic safety precautions should always be followed. **DO NOT** operate induction range if unit appears damaged or malfunctions in any manner. Call customer service for assistance.

**Read all instructions and be properly trained before operating induction range.**

- Do not touch ceramic glass plate surfaces while or after cooking, ceramic glass surface will become hot from heat generated by cooking pan.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or any liquid.
- Close supervision is necessary when induction range is being used. Operator must be properly trained on all operational and safety procedures, especially when using near children.
- Unplug unit when not in use and before cleaning. Allow unit to cool before moving or cleaning.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call our customer service for assistance.
- The use of any accessories or cooking pans, which are not recommended by the manufacturer, may cause injuries.
- Do not use outdoors, indoor use only.
- Do not allow power cord to hang over edge of table or counter, or touch hot surfaces.
- Do not place the induction range in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- To disconnect, turn off all controls, then gently remove plug from wall outlet.
- Do not use induction range for anything other than cooking with suitable pans and subversion.



# I. Important Safety Information Continued...

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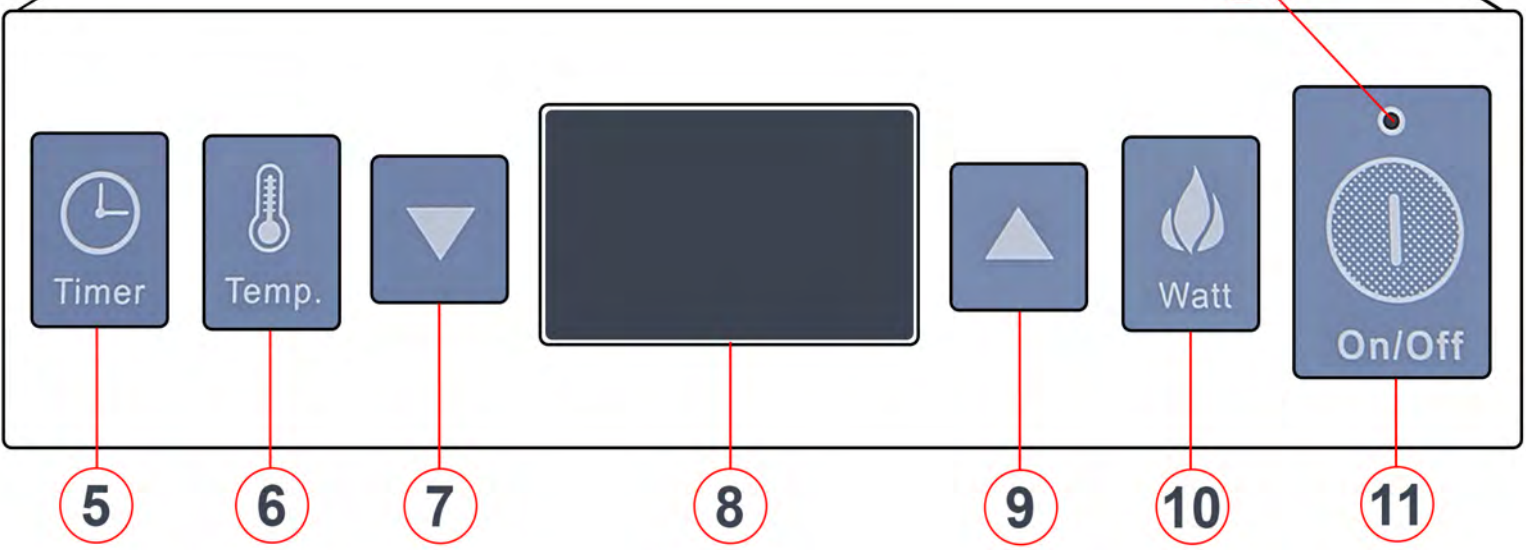
- Do not immerse induction range in water, as this will cause permanent damage to unit.
- Do not use if ceramic glass cook top should break or crack, as cleaning solutions and spillovers may penetrate the broken cook-top and could create an electrical shock risk.
- Before cleaning ceramic glass plate surface the unit must be unplugged and cool to touch. Wipe ceramic glass plate with damp cloth and only use a non-abrasive glass cleaning solution on spills.
- **Caution** - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- Do not heat any empty pans or pots as this will automatically activate the over heating protection device and shut off unit. Never heat any sealed metal cans on induction range as this could cause them to explode and unit to shut down.
- Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on or near the top glass plate.
- Allow sufficient space around the cooking area and always place unit on level flat surface. Do not block the air-intake panel as this may cause unit to overheat. Keep unit a minimum of 4" from wall or other equipment or obstructions for proper ventilation.
- Never use or place the unit on low-heat-resistant or flammable materials (carpet, vinyl, paper, or fabric).
- Do not ever place any paper between the cooking pan and cooking plate. The paper could ignite.
- When storing, **DO NOT** place any objects on top of the induction range. This could cause damage to cooking surface or unit.
- Any Items with a magnetic field, such as:  
radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
- People with pacemakers should stand a minimum of 30" from unit while in use.



# II. Control Panel



- 1. Cooking Zone
- 2. Ceramic Glass
- 3. Stainless Steel
- 4. Control Panel
- 5. Time Selection
- 6. Temperature
- 7. Decrease Time, Temperature or Power
- 8. LCD Display
- 9. Increase Time, Temperature or Power
- 10. Watt
- 11. ON/OFF Button
- 12. Power Indicator




# III. Operating Instructions

For installation maintain a distance of 4 inches between the appliance and walls or other objects.

**NOTE: NEVER PLACE EMPTY COOKWARE ON THE COOKTOP.**



1. Connect the appliance to the mains power supply. A beep will sound and the display will flash once indicating unit is receiving power.


2. Place suitable cookware on to the center of the glass plate.


3. Press the ON/OFF  to turn on the cooktop.


4. Press the WATTS  or  TEMP depending on your cooking needs.





**NOTE: If you wish to maintain a constant temperature during cooking, use the TEMP settings. To cook at a specific power, use the HEAT settings.**

5. Press the UP  or  DOWN as needed to reach the desired setting.

 There are 11 temperature levels in total: 150°F, 180°F, 210°F, 240°F, 270°F, 300°F, 330°F, 360°F, 390°F, 420°F & 450°F. The default is 300°F.


 There are 9 power levels in total: 200W, 400W, 600W, 800W, 1000W, 1200W, 1400W, 1600W & 1800W. The default is 1000W.

6. Press the TIMER . "0" appears on the display.

7. To set the cooking time, press & hold UP  for 3 seconds to access quick adjustments. Then using the UP  to set the minutes and DOWN  to set the hour until the desired time is met. The time can be set in 1 minute increments up to a maximum of 180 minutes, which then counts down. After setting press the TIMER  once to confirm or wait until the display to stop flashing.

**NOTE: During cooking the TIME/HEAT/TEMP can be adjusted at any time.**

8. A beep will sound when the cooking time has finished, and the cooktop will switch to standby mode.

9. After cooking is completed, press the ON/OFF  to turn off the cooktop.

• If "H" appears in the display window, it's indicating that the cooking area is still hot and above 150°F

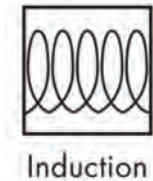
• If "L" appears in the display window, it's indicating that the cooking area is cool and below 150°F

true  
INDUCTION

## IV. Compatible Cookware

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Induction requires pots and pans that are made of ferrous (meaning magnetic) materials. Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds. If your magnet stays then your cookware is ready to be used on the True Induction double burner induction portable cooktop! Optimal cookware has a flat bottom and a diameter of 4.5" - 10" inches. Round, flat bottom pans give the best results. Pans with warped or curved bottoms will not heat evenly. For wok cooking, use a flat-bottom wok. Do not use a wok with a support ring. Look for this induction image on the retail box:



### The following are not compatible:

- Heat-resistant glass, ceramic, copper, aluminum pan/pots, round bottomed cookware, or cookware with a base less than 4.5 inches.

## V. Cleaning & Maintenance

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Please follow these directions along with important safety steps for cleaning advised at the beginning of the manual:

- Before cleaning always switch OFF the device and wait for it to be completely cool. Clean the unit after each use to remove food residues.
- Wipe off the glass-ceramic plate and the plastic surface with a slightly damp cloth (micro-fiber works best). Dishwashing soap may be used when necessary.
- Make sure that no water seeps into the device. Never use abrasive cleaners (i.e. metal pads) or oil-based liquids. Never run the cooktop under water.
- A vacuum cleaner attachment may be used to suck up dirt from the air intake and exhaust vent.



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INDUCTION

# VI. Troubleshooting

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During operations, if any errors occurred, please check the following table before calling for service. Below are common errors and the checks to perform.

Problem	Check Points	Potential Solution
After connecting the power & pressing the “power” key, the appliance has no response.	Is the fuse blown out?	Check the fuse using a volt meter
	Is the unit properly connected to the outlet?	Check to insure the plug is connected firmly to the unit and the outlet is receiving power.
Heating being interrupted in normal use and a “Beep” will be heard.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not placed in the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated, but continually being removed?	Do not remove cookware while in use.
No operation during the heating being in use.	Is the air intake/exhaust vent clogged or dirt has accumulated?	Clean the vent area and please keep a minimum distance of 2 to 4 inches from the unit to the walls or other barriers.





## VII. Error Codes

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If the display shows an error code, please reference this sheet for a potential solution:

Error Code	Cause and Potential Solution
--	The cookware you are using doesn't have ferromagnetic qualities but the cooktop does not display an error code. The bottom of the pot or pan that is being used is too small. Ferrous cookware must be placed on the cooktop in order for the error alert to stop and restart the heating process.
E1	The unit may be damaged, contact the seller for support.
E2	The ventilation area is blocked and heat cannot blow out of the machine smoothly. This can cause the internal device to overheat. Please keep a minimum distance of 2 to 4 inches from the unit to the walls or other barriers. To fix the error code, turn off the power, remove plug from outlet and allow the unit to cool fully. Allowing for plenty of ventilation space, plug unit back into outlet and restart.
E3	Over-Voltage - The unit may be damaged, contact the seller for support.
E4	Under-Voltage
E5	Top plate sensor open/short circuit
E6	IGBT sensor open/short circuit - The unit may be damaged, contact the seller for support.
E7	The top plate is over 450 degrees Fahrenheit in the EG TEMP mode. After 3 minutes in standby the unit will switch off and can then be restarted.

### Notes:

- 1) When showing error signal --, E2 & E7, please check whether the cookware is not suitable, or switch on the appliance again after natural cooldown period.
- 2) When showing E1 or E3-E6, please contact service center for checking and repairing.