



## 3500 Watt Induction Range



**Model:** IC3500

07/2019

***Please read and keep these instructions. Indoor use only.***

## Specifications

<b>Model No</b> .....	IC3500
<b>Power Rate</b> .....	500W-3500W
<b>Voltage</b> .....	208/240V ~ / 60Hz
<b>Temperature</b> .....	140°F - 460°F
<b>Timer</b> .....	0-180 minutes
<b>Measurements</b> .....	12"W x 15.5"D x 4.5"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.

### Please read the following instructions before using the 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 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 or any other low-heat resistant article.
- 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.

## Operation

- **Do not use pans with a bottom diameter greater than 10 1/4". Doing so causes irreparable damage to this induction range.**
- Place suitable cookware on cooker and connect the power cord. After cooker is connected, the Power Light will appear indicating that the unit is connected properly.
- Press the ON/OFF switch and the Heating Light will appear, indicating that the induction cooker is heating at the default power of 1200W.
- Adjust the power level from up or down by using < or >.
- Press the TEMP/HEATING button and the Temperature Light will shine, indicating the induction cooker is warming to a default temperature of 220°F.
- If no cookware is placed on cooking surface within 1 minute, the cooker will automatically shut off for safety purposes.
- Adjust the temperature from 140°F to 460°F by using < or >.
- Adjust the time from 0 minutes to 180 minutes by using < or > buttons. The time is adjustable in 1 minute increments up to 20 minutes and 5 minute increments above 20 minutes.
- Pressing the ON/OFF button during operation will cause the cooker to shut off immediately. After use, the fan will cool down the induction cooker for one minute and then automatically shut off.
- After pressing ON/OFF, cooker will shut off automatically after 2 hours of continuous use for safety purposes. To continue cooking, simply restart cooker. If cooker has not been unplugged, it will resume operation at the previous settings.

## Cleaning

- Unplug unit and wait until the cooker is cooled down completely.
- Clean cooker after each use.
- Do not use benzine, thinner, scrubbing brushes or polishing powder to clean your cooker.
- Wipe cooker clean using dish washing agent and a damp cloth.
- Use a vacuum cleaner to clean dirt from the air intake and exhaust vents.
- Never run water over or submerge cooker.

### **Do not use the following cookware with your induction cooker.**

- Heat-resistant glass.
- Ceramic containers.
- Aluminum or copper pans/pots.
- Rounded-bottom pans/pots with bottom measuring less than 5".

## Troubleshooting

Error Message	Cause	Solution
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 retailer.
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 overload. Cooker became too hot.	Let cooker cool down before restarting.

## Limited Warranty

1. **Warranty Against Defects:** AVANTCO warrants its equipment to be free from defects in material and workmanship.
2. **Only Warranty:** This is the sole and exclusive warranty made by AVANTCO covering your AVANTCO brand equipment.
3. **Exclusive Remedy:** Your sole and exclusive remedy for breach of this warranty shall be replacement of covered equipment at no cost to you.
4. **Warranty Claim Period:** A claim under this warranty must be made within six months from the date of purchase of the equipment.
5. **Who may Make a Warranty Claim:** Only the equipment's first retail purchaser may make a claim under this warranty. It is not transferable.
6. **To Make a Warranty Claim:** To file a warranty claim, contact WebstaurantStore. A Customer Solutions Specialist will walk you through possible troubleshooting steps. If troubleshooting does not resolve the issue, WebstaurantStore will determine whether the product needs to be replaced according to the warranty provisions. A Customer Solutions Specialist will also advise whether a product that is deemed defective needs to be returned to WebstaurantStore for inspection. If a return is necessary, WebstaurantStore will provide a prepaid return shipping label. Once the defective product is in transit back to a WebstaurantStore warehouse, a replacement can be shipped to the original shipping address on the order.
7. **Disclaimer:** Except as provided in paragraph 1, above, AVANTCO makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**
8. **Exclusions:** This Limited Warranty does not cover:
  - Equipment sold or used outside the [continental] United States
  - Equipment used for residential or other non-commercial purposes
  - Accidental damage
  - Defects or damage caused by carelessness or because the equipment was improperly installed or set-up, or was used or operated in a manner contrary to the manufacturer's operating instructions or without required supervision
  - Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.
9. **Limitation of Actions:** Any action for breach of this warranty must be commenced within one year of the date on which the breach occurred.
10. **No Oral Modification or Waiver:** No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties.
11. **Governing Law:** The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it.
12. **Damages Disclaimer:** AVANTCO shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.
13. **Binding Arbitration:** Any controversy or claim arising out of or relating to this Limited Warranty, or the breach thereof, shall be settled by arbitration administered by the Lancaster, PA office of the American Arbitration Association ([www.adr.org](http://www.adr.org); 800-778-7879) in accordance with its Commercial Arbitration Rules, and judgment on the award rendered by the arbitrator(s) may be entered in any court having jurisdiction thereof.
14. **Notice:** Any notice required under this warranty shall be directed to WebstaurantStore at: [help@webstaurantstore.com](mailto:help@webstaurantstore.com)
15. **Customer Service:** For Customer Service or if you have questions about the warranty, contact us at [help@webstaurantstore.com](mailto:help@webstaurantstore.com)