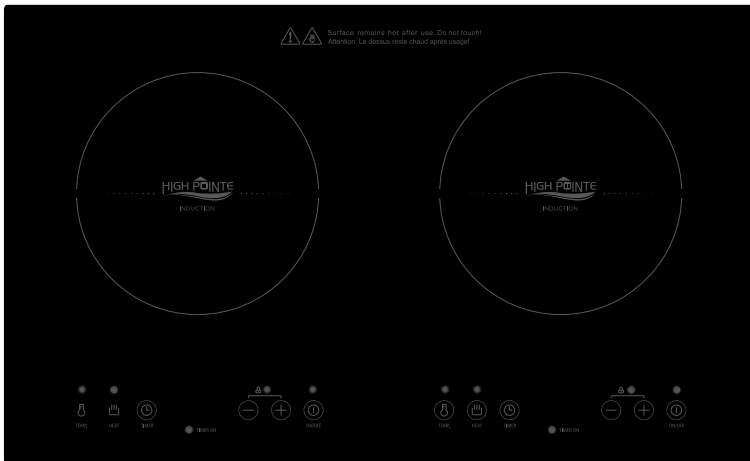




User Manual Of Induction Cooktop



Model: M-ID185

Thank you for purchasing HIGH POINTE' s induction cooker. Please thoroughly read through this instruction manual before use and store it carefully for future use.

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IMPORTANT SAFEGUARDS

Read all instructions. When using electrical appliances, basic safety precautions should always be followed including the following.

- Do not touch hot surfaces.
- To protect against electrical shock do not immerse cord/plugs in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- To disconnect, turn any control to “ OFF ”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only.
- Be cautious when opening any lid while cooking.
- 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.
- 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.
- Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

SAVE THESE INSTRUCTIONS.

IMPORTANT SAFEGUARDS

Operation is subject to the following two conditions: (1) This device may not cause harmful interference. (2) this device must accept any interference received, including interference that may cause undesired operation.

CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

NOTE: This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on. The user is encouraged to try to correct the interference by one or more of the following measures:

Reorientate or relocate the receiving antenna.

Increase the separation between the equipment and receiver.


Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. Consult the dealer or an experienced radio/TV technician for help.

SAVE THESE INSTRUCTIONS.


SAFETY INSTRUCTIONS

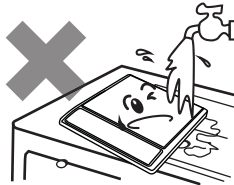
1. For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.
2. Ignoring safety warnings may result in injuries.
3. This appliance does not take into consideration the following situations:
 - use by children or disabled people without supervision;
 - children treating it as a toy.


Symbols:  Forbidden  Mandatory  Warning  Attention

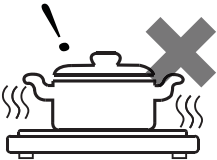
-  Never heat food in sealed containers, such as compressed products, cans, or coffee pots, to avoid explosion caused by heat expansion.




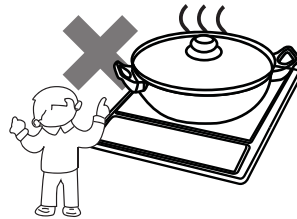
-  Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.



-  To avoid affecting product performance and to prevent injury, do not heat empty pots. When in use, do not leave the appliance without supervision for a long time.



-  To avoid injuries such as scalding, do not let children operate the appliance alone.

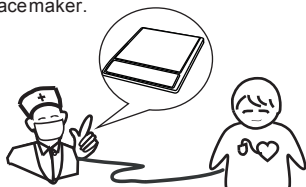


SAFETY INSTRUCTIONS

- ⚠ To avoid danger, do not insert any foreign object, such as iron wire, nor block the air ventilation opening or air entry port.



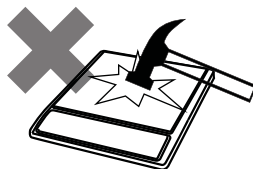
- ⚠ People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.



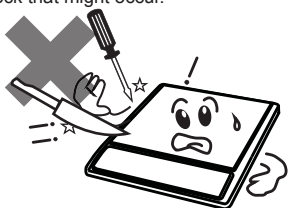
- ⚠ To avoid danger, do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.



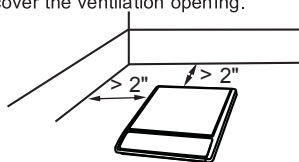
- ⚠ Avoid impact damage to the heating plate. If damaged, please stop using it and take it to a maintenance and repair site to have it replaced.



- ⚠ To avoid cracks and other damages, please do not touch the product with sharp objects. If a crack is found, turn off the appliance to avoid any electrical shock that might occur.

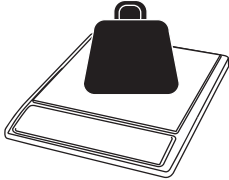


- ⚠ When using the induction cooker, place it horizontally and allow at least 2" of free e space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindering release of heat, do not cover the ventilation opening.

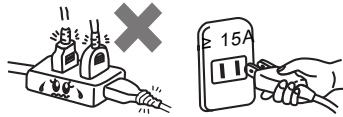


SAFETY INSTRUCTIONS

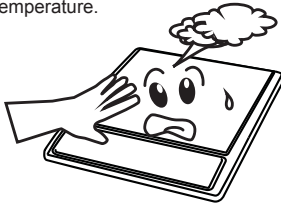
- ⚠** The cooker cannot be overloaded. Overloading the plate may damage the plastic cover and cooker plate.



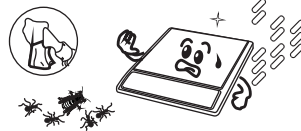
- ⚠** Please use a dedicated and high quality power outlet, with high power rating, equal to or above 15A.



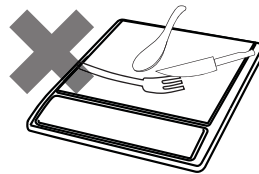
- ⚠** When operating the appliance or after moving the pot, the cooking area will remain hot for a period of time. Do not touch it. Be careful of scalding caused by the high temperature.






- ⚠** Please keep the Induction Cooker clean. Protect the induction cooker from bugs, dust and humidity.



- ⚠** Metal objects, such as knives, forks, spoons and lids, should not be put on the surface of the cooking area, since they can become heated.



SAFETY INSTRUCTIONS

<p>Keep electrical appliance out of reach from children. Do not let them use the appliances without supervision.</p> <p> Warning</p>	<p>Never operate the induction cooker to cook with an empty pot, otherwise its operational performance may be affected and danger may happen.</p> <p> Mandatory</p>
<p>The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.</p> <p> Warning</p>	<p>Note: All the test and authentication of this product is based on the SUS430 cookware(bottom diameter 7" ± 0.4").The other cookwares can not guarantee the best results and performance.</p>

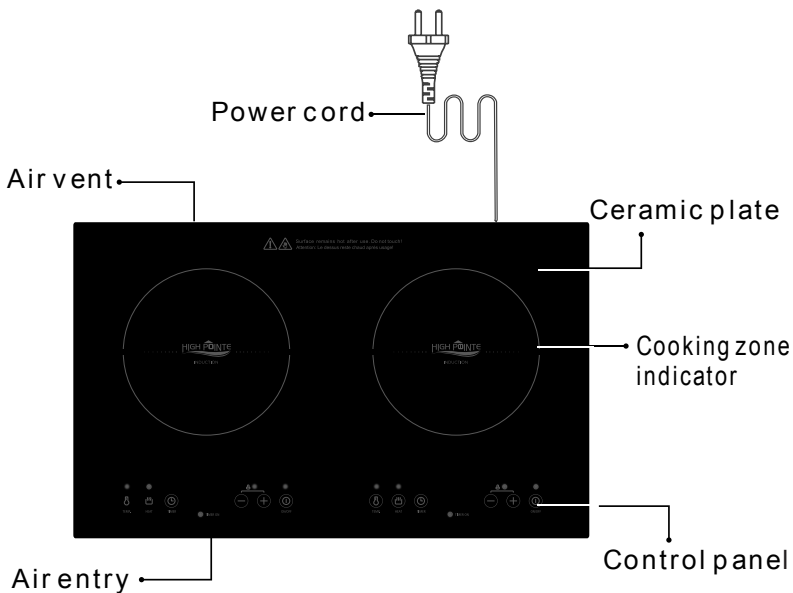
PRODUCT INTRODUCTION

The induction cooker is able to meet various kinds of cooking demands by electromagnetic heating. High thermal efficiency, is safe and reliable, and easy to clean.

Performance Parameters

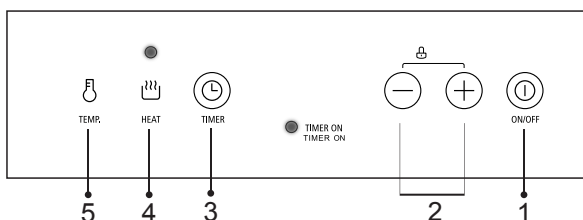
Model	Applied voltage/frequency	Left Rated power	Right Rated power	All Rated power	Dimension (")	Weight (kg)
M-ID185	120Vac,60Hz	1500W	1500W	1800W	24.4"x15"x2.6"	6

Product Sketch Map



PRODUCT INTRODUCTION

Control Panel



1. ON/OFF
2. Power regulating / Childproof Lock
3. Timer
4. Heating
5. Temperature

Before using New Induction cooker

- Read this guide, and take special note of the “Safety Warnings” section.
- Remove any protective film that may still be on your ceramic plate.

Using the Touch Controls

The controls respond to touch, so you don't need to apply any pressure. Use the ball of your finger, not its tip.

You will hear a beep each time a touch is registered.

Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them.

Even a thin film of water may make the controls difficult to operate.



Put the pot on the ceramic plate

- Make sure the air vents are not blocked and keep utensils away from the immediate surrounds of the ceramic plate.
- Make sure the cookware which has food or liquid is placed in the center of ceramic plate.

OPERATION INSTRUCTIONS

Plug in

- After the power supply is connected, a beep will sound. The LED indicator flash 1 second.

Turn on

- After pressing the " ON/ OFF" button, the buzzer will ring once. The induction cooker is ready for heating.
- After pressing the " ON/ OFF" button, if there is no operation for 10 seconds, the induction cooker will switch off automatically.
- After pressing the heating button, if there is no proper pot on the ceramic plate, the induction cooker will not heat up. The alarm will sound and the LED will display "U" symbol to indicate that a pot is required. Ten seconds later, it will switch off automatically.

Temperature mode

- Press the " ON/ OFF" button, choose " TEMP" function. The buzzer sounds once, the " ON/ OFF" and the " TEMP" indicator lamps light up, the induction cooker enters into the temperature mode.
- In temperature mode, the default temperature level is level 5, you can make adjustments by pressing the "⊖" or "⊕" button.

Heating mode

- Press the " ON/ OFF" button, choose " HEAT" function. The buzzer sounds once, the " ON/ OFF" and the " HEAT" indicator lamps light up, the induction cooker enters into the heating mode.
- In heating mode, the default heat level is level 5, you can make adjustments by pressing the "⊖" or "⊕" button.

Timer mode

- In temperature mode or heating mode, press the " TIMER" button, the buzzer sounds once, the " TIMER" indicator lamp lights up, the induction cooker enters into the timer mode. When "0:00" blinks on the display, press "⊖" or "⊕" button to adjust the time duration. Each time Long press the button when adjusting 10 minutes, short press when adjusting 1 minute. Adjustable timer can adjust from 1 minute to 3 hours.
- When the adjustment is finished, the number on the display will show after blinking for several seconds. The induction cooker starts counting down.
- When the counting down is over, the induction cooker automatically stops heating and switches off.
- The induction cooker will shut down when the default timer is reached unless the user sets the timer himself.

OPERATION INSTRUCTIONS

Heating

- The default timer of each level are as follow:

Level	1	2	3	4	5	6	7	8	9	10
Default time	2	2	2	2	2	2	2	2	2	2

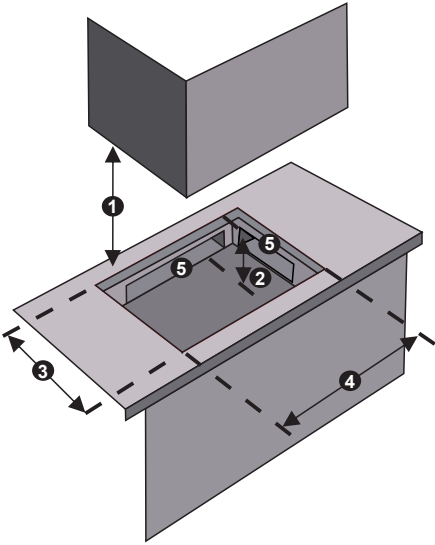
Childproof Lock

- Press the "⊕" and "⊖" button at the same time to start childproof lock function, the "Lock" indicator lights up. Then only the "ON/OFF" button can be used to switch off the induction cooker, all the other operations are forbidden.
- Press the "⊕" and "⊖" button at the same time for several seconds to quit the childproof lock function, the "Lock" indicator turns off.

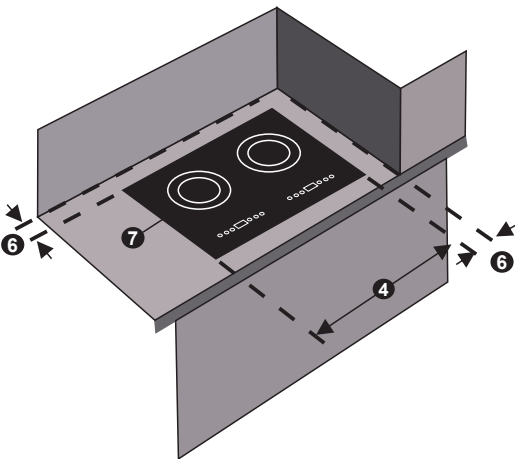
Switch Off

- When the operating time is over, the induction cooker switches off automatically.
- If switch-off is needed in advance, press the "ON/OFF" button to turn the appliance off.

INSTALLATION REQUIREMENTS



- ① Minimum distance from cook-top any object above must be at least 18"
- ② Minimum distance from cook-top to any surface below must be at least 3.25"
- ③ Cut-out width:14.3"
- ④ Cut-out length:23.8"
- ⑤ Ventilation cut-outs



- ⑥ There must be at least 2" from the edge of the cook-top to any walls or cabinets
- ⑦ Sealing strip around the edge of the cut-out

COMPATIBLE COOKWARE



Stainless steel

Iron pan

Iron kettle



Enamel stainless steel kettle

Enamel cooking utensil

Iron plate

- Induction-compatible cookware contains ferromagnetic materials. In other words, it contains iron, or has a layer with magnetic properties.
- Cookware must have a flat smooth bottom with the diameter more than 5" and less than 8".
- After the first use, some white spots would appear at the bottom of the pot. This is normal.
- Please pour some vinegar into the pot, heat it at about 140-176 °F, then wipe the spots away with brush.
- Aluminum, copper or glass cookware will not work unless they have a layer on the bottom with magnetic properties.
- If the pot is removed the induction cooker will stop heating immediately. A buzzer sounds for 10 seconds, then it will go into standby mode automatically. Note: To tell if a pot or pan is induction-compatible, hold a magnet to the bottom. If it clings, the cookware will work on an induction cooktop.

CLEANING AND MAINTENANCE

- Before cleaning, please switch off the appliance first. Wait till the cooker plate of the induction cooker is not hot then you may start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

Note: Please do not rinse it with water.

TROUBLE SHOOTING

Abnormalities		Key checking points and trouble shooting
Plug the power cord and press the "ON/OFF" key, but the indicator and display do not light up.		<ul style="list-style-type: none"> * Is the power plug properly connected? * Is the switch, power outlet, fuse or power cord damaged?
The "ON/OFF" indicator lights up and the display works normally, but heating does not start.		<ul style="list-style-type: none"> * Is the cookware compatible. Refer to page 13. * For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.		<ul style="list-style-type: none"> * Is the temperature of the oil too high when frying dishes? * Is the temperature of the surroundings very high? * Is the air inlet or air outlet of the induction cooker blocked? * Is the default heating time of the induction cooker over? * The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.
code of failure	E1	The main sensor is open circuit. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E2	The main sensor is short circuit. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E3	The main sensor is hot. Is the ceramic plate hot? If it is, while it is cool, it will recover normal. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E4	The IGBT sensor is open circuit. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E5	The IGBT sensor is short circuit. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E6	The IGBT sensor is hot. Is the heat dissipation poor? If it is, while it is cool, it will recover normal. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E7	The voltage is lower, check the voltage. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	E8	The voltage is higher, check the voltage. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	EA	Dry burning protect, check it. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
	EB	The main sensor is invalid. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.
EC	The fan is abnormal. If keep abnormal, please take the appliance to a repairing and maintenance site to be fixed.	
Instruction	Voltage range: Low voltage protection: 80± 10V Low voltage recovery: 90± 10V High voltage protection: 140± 10V High voltage recovery: 130± 10V	

Emergency

During use if there are some abnormal cases, please unplug immediately and disconnect power.

DISCLAIMER

Information in this User's Manual is subject to change without notice. High Pointe assumes no responsibility for any inaccuracies that may be contained in this User's Manual. If you find information in this manual that is incorrect, misleading, or incomplete, we would appreciate your comments and suggestions.