

Induction Burner Instruction Manual

Styled for Life Designed & Engineered in New York City

Thank You for choosing

We hope your new CRUX[®] small kitchen appliance will add sleek elegance to your kitchen

Table of Contents

Important Safeguards	
Additional Important Safeguards	
Notes On The Plug	7
Notes On The Cord	7
Plasticizer Warning	8
Electric Power	
Getting To Know Your Induction Burner	9
Control Panel	
Control Panel And Operation Mode	
Before Using For The First Time	
Operating Instructions	
Cooking Menus	
Preset Functions	
Selection Of Cookware	
Troubleshooting And Treatment	
User Maintenance Instructions	
Storing Instructions	
Cleaning Instructions	
Warranty	

IMPORTANT SAFEGUARDS

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 risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
- 4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 5. Close supervision is necessary when any appliance is used by or near children.
- 6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
- 7. Never yank the cord to disconnect the appliance from the outlet. Instead, grasp the plug and pull to disconnect.
- 8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Bring the appliance to a qualified service agent for examination, repair or electrical/mechanical adjustment to avoid hazard.

- 9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
- 10. Do not use outdoors. This is for household only.
- 11. Do not use for commercial purposes.
- 12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
- 13. Do not allow appliance to come into contact with any materials that are flammable such as draperies, walls, etc.
- 14. Do not place on or near a hot gas or electric burner or in a heated oven.
- 15. Use on a heat-resistant, flat level surface only.
- 16. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
- 17. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- 18. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 19. To disconnect, remove plug from outlet.
- 20. Always unplug after use. The appliance will remain ON unless unplugged. CAUTION HOT SURFACES: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.

- 21. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
- 22. Do not use appliance for other than intended use.

FOR HOUSEHOLD USE ONLY ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: This appliance is hot during operation and retains heat for some time after plugging OUT. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- 1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
- 2. Do not leave this appliance unattended during use.

Warning: Switch off the induction burner in case of any crack on the cook-top panel.

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3. Do not place the unit in any place that is near gas or hot environment in order to avoid damages or malfunction.

- 4. To reduce the risk and damage, this plug should be fit into an individual outlet. The rated electrical current is not less than 15A.
- 5. Place the unit on a level surface, the distance between it and its background surrounding must be not less than 10cm
- Do not immerse the appliance and electric cord in water liquid, or allow liquid to go into the cabinet and get short/contact inner electrical parts, the power cord must be plugged out before cleaning.
- 7. Do not cover gas vent with anything during cooking, otherwise it will cause danger.
- 8. To avoid danger, please uncap the cover before heating tinned food.
- 9. If it is still not working after the inspection by self, please immediately contact with our service points, do not apart the unit to avoid any danger.
- 10. Be sure to use the power cord recommended by the appliance manufacturer after it is damaged.
- 11. It would get dangers when the metal gets heated directly or indirectly.
- 12. Do not place any metal on the plate, also the nonmetal pad within 10cm.
- 13. Do not cook with an empty pot, it will cause malfunction or danger.
- 14. Always clean the unit to avoid any dirt goes into the fan to affect normal working.

- 15. Do not touch the plate while the unit is working, to avoid getting burned.
- 16. Do not let children operating alone to avoid getting burned or danger,
- 17. Who with cardiac pacemaker, please operating the unit after confirm with doctor there's no any effect.
- 18. Do not operate the unit on the gas stove or metal surface to avoid any danger.
- 19. Please do not place paper, cloth or other articles under the bottom of the pan to get heated, to avoid the danger of fire.
- 20. Do not place the unit on the cloth, carpet to avoid blocking the gas vent.
- 21. Please kindly avoid hitting the plate of the unit, in case of getting cracked, should turn off the unit and plug out immediately, and then contact with service points of our company.
- 22. Do not touch the control panel with any sharp implements.
- 23. Do not place any metal on the unit while operating.

SAVE THESE INSTRUCTIONS

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
 - 2. If the appliance is of the grounded type, the extension cord should be a grounding- type 3-wire cord; and
 - 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

PLASTICIZER WARNING

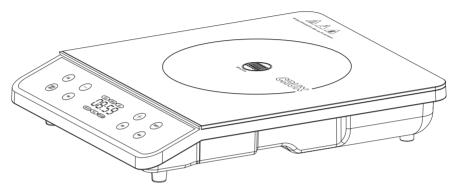
CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR INDUCTION BURNER

Product may vary slightly from illustrations.



CONTROL PANEL



CONTROL PANEL AND OPERATION MODE

1	On/Off button	To turn the appliance on or off	
2	Menu button	To select cooking mode	
3	Power Boost button	Start the operation of maximum power level	
4	Temp. button	To set desired temperature	
5	Lock button	To activate or cancel Child lock mode (press 3 seconds to cancel).	
6	Time button	To active or cancel timer setting (press 3 seconds to cancel).	
7	"+" or "-" button	To set the power level, temperature or cooking time.	

BEFORE USING FOR THE FIRST TIME

Carefully unpack your Induction cooker. Remove all packaging and materials from the unit.

Place the unit on a clean, dry, flat surface close to an electrical outlet.

OPERATING INSTRUCTIONS

- 1. Plug the cord into the 120 V wall outlet
- After plugging in, a "Beep" signal will be heard and all the indicators will flash once, indicating the appliance is connected to a power source. The ON/OFF indicator light will remain blinking
- 3. Place a suitable cookware on the center of the cooking zone and press ON/OFF. The LCD display will light up and show the Menu in the middle
- 4. Press the corresponding function key to start operation. 5 seconds after selecting the cooking mode, a "Beep" will be heard and then the unit will start to work under this cooking mode.
- 5. Stop the operation and switch to standby mode by pressing [ON/OFF] key after cooking.

COOKING MENUS

Menus	Default Cooking time	Adjustable Timer Range	Power Level	Temp. Range	LCD display
SOUP	02:00	00:00 ~ 06:00	06	/	SOUP SIMMER BOIL
SIMMER	02:00	00:00 ~ 06:00	05	/	SOUP SIMMER BOIL
BOIL	01:00	00:00 ~ 01:00	09	/	SOUP SIMMER BOIL SIMER BOIL SIR-FRY MILK (KEEP WARM)
STIR-FRY	02:00	00:00 ~ 06:00 For levels 08 and 09, time range is 00:00 ~ 01:00	08 Adjustable from 01 to 09		SOUP SIMMER BOIL BBB (STIR-FRY) MILK (KEEP WARM)

Menus	Default Cooking time	Adjustable Timer Range	Power Level	Temp. Range	LCD display
MILK	01:00	1	01	140 °F	SOUP SIMMER BOIL SOUP SIMMER BOIL STIR-FRY MILK (KEEP WARM)
KEEP WARM	02:00	00:00 ~ 06:00	01	140 °F	SOUP SIMMER BOIL
POWER BOOST	01:00	00:00 ~ 01:00	09	/	89
TEMP	02:00	00:00 ~ 06:00 For temperatures above 430 F, time range goes up to 01:00 maximum	465 °F	140 °F ~ 465 °F	465F

Remarks:

- 1. After pressing **[ON/OFF]** once, all the preset functions will show up in the display. When a certain preset function keeps flashing, it means that the induction burner is working under that specific function.
- 2. After selecting a preset mode, the unit will start to work after 5 seconds under that selected function.

PRESET FUNCTIONS

SOUP: Press the **[MENU]** key once and the cooking mode of **[SOUP]** will keep flashing. LCD display will show **[06]** which is the default power level. This power level can't be adjusted. The default cooking time is 2 hours and this time can be set by pressing **[Timer]** key.

SIMMER: Press the **[MENU]** key until the cooking mode of **[SIMMER]** is flashing, LCD display will show **[05]** which is the default power level. This power level can't be adjusted. The default cooking time is 2 hours and this time can be set by pressing [Timer] key.

BOIL: Press the **[MENU]** key until the cooking mode of **[BOIL]** keeps flashing, LCD display will show **[09]** which is the default power level. This power level can't be adjusted. The default cooking time is 1 hour and this time can be set by pressing **[Timer]** key.

STIR-FRY: Press the **[MENU]** key until the cooking mode of **[STIR-FRY]** keeps flashing, LCD display will show **[08]** which is the default power level. Press **[+]** or **[-]** to select among the 9 power levels (from 01 to 09 inclusive). The default cooking time is 2 hours but this time can also be set by pressing **[Timer]** key.

MILK: Press the **[MENU]** key until the cooking mode of **[MILK]** keeps flashing, LCD display will show **[140F]** which is the default temperature level for this function. The default cooking time is 1 hour and this time can't be changed by pressing **[Timer]** key. For a shorter time, just turn the unit OFF.

KEEP WARM: Press the **[MENU]** key until the cooking mode of **[KEEP WARM]** keeps flashing, LCD display will show **[140F]** which is the default temperature level for this function. This power level can't be adjusted. The default cooking time is 2 hours but this time can be set by pressing **[Timer]** key.

POWER BOOST: Press the **[POWER BOOST]** key and the indicator light of **[POWER BOOST]** will light up. LCD display will show **[09]** representing that the appliance is working under the max. power 1800W. The default cooking time is 1 hour and desired time can be set by pressing **[Timer]** key.

TEMP.: Press the **[TEMP]** key and the indicator light of **[TEMP]** will light up, LCD display will show **[465F]** to indicate that the unit is working at 465 °F. Press **[+]** or **[-]** to adjust 9 temperature levels, including 140 °F, 175 °F, 210 °F, 250 °F, 300 °F, 350 °F, 430 °F, 465 °F. To cancel this mode, press other function keys or **[On/Off]** key to stop the operation.

TIME: To acces to the Timer function press. Press the **[TIME]** key once remove, the indicator light will light up. Display will show **[00:00]**. Press **[+]** and **[-]** to set the desired time by 1 minute. If keys **[+]** or **[-]** are hold; the time can be set quickly. The time can be adjusted from 1 minute to 6 hours.

After setting, press **[TIME]** key once to confirm or wait until the display stop flashing. After the "Beep" signal, the appliance will switch off and stop the operation with the end of the countdown.

To cancel this function, hold the **[TIME]** key for 3 seconds or press **[ON/OFF]** key to stop the operation.

Remarks:

- For the highest power levels (08 and 09) and the highest temperature levels (430 °F and 465 °F), the timer can be set up to 60 mins maximum.
- For other power/temp. levels, the timer can be adjusted quickly for 30 minutes by pressing and holding [+] or [-] key.

LOCK function: To activate the lock, press the **[LOCK]** key and the indicator of **[LOCK]** will light up, LCD display will show **[LOC]**. No function key will be allowed to operate. Hold for 3 seconds to unlock.

SELECTION OF COOKWARE

CRUX® Induction burner is compatible with steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with bottom diameter from 12 cm to 22 cm.

IMPORTANT: Use recommended cookware. Do not try to use other pot instead (especially pressure sensors vessels.)

- Stainless steel pot
- Iron blast
- Magnetic stainless steel pan
- Magnetic stainless iron pan
- Iron board pan

15

TROUBLESHOOTING AND TREATMENT

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

Symptoms	Check points	Remedy	
	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction burner.	
Heating interrupted in normal use and a "Beep" signal	Is the cookware not well placed at 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?	Place a cookware inside the heating zone.	
	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.	
No operation during the heating being in use.	Is the air intake/exhaust vent clogged or accumulated dirt?	Remove the stuff clogging the air intake/exhaust vent. Operate the appliance again after cooling down.	
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.	

Symptoms	Check points	Remedy
	E0 Internal circuit error	
	PAN no cookware or Incompatible cookware used	
	E2 Internal overheat	When showing error signal PAN, E2 and E7,
	E3 Over-voltage	please check whether the cookware is not suitable
Error codes occur.	E4 Under-Voltage	or let cool down. When
	E5 Top plate sensor open/ short circuit	showing EO, E3-E6, please contact Service Centre for checking and repairing.
	E6 IGBT sensor open circuit/ short circuit	checking and reputing.
	E7 Top plate overheat	

If the above remedies/controls can not fix the problem, unplug the appliance immediately, contact customer service. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

STORING INSTRUCTIONS

- 1. Always unplug the unit before storage.
- 2. Always make sure the unit is cool, clean and dry before storing.
- 3. Store appliance in its box or in a clean, dry place.
- 4. Wrap electrical cord loosely. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

CLEANING INSTRUCTIONS

- 1. Press the ON/OFF button. Then, remove plug from the wall outlet. Make sure the Induction cooker is fully cooled before cleaning.
- 2. After turning the unit Off, the fan would still be working to cool down the plate. It's better to plug out after the fan stops working.
- To clean glass plate, panel and the shell use soft cloth for slight stain. For greasy dirt, blot by using a clean damp cloth with neutral detergent.
 CAUTION: NEVER IMMERSE INDUCTION COOKER OR CORD IN WATER OR OTHER LIQUID.
- 4. While the radiator-fan working, dust and dirt would remain on the gas vent, please clean it using a brush or cotton stick regularly.
- 5. Never submerge the appliance in water or place it in the dishwasher.
- 6. To protect induction cooker, be sure to have a good contact between plug and socket before using.
- 7. Do not pull out the power cord directly during operation. To extend the appliance's using life, press the "ON/OFF" button first, then pull out the power cord.
- 8. Please pull out the power cord and put it away when not used for a long time.

Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period. The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



20

For customer service questions or comments 1-866-832-4843

For Recipes and Cooking tips cruxkitchen.com

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