

COPPER X CHEF™

— Induction Cooktop —



Owner's Manual

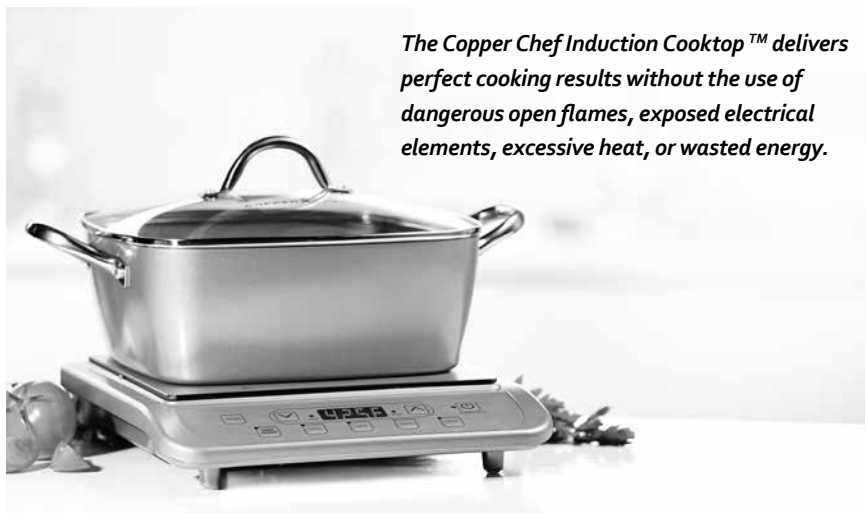
Save These Instructions - For Household Use Only

Warranty Information Inside



Do not use *The Copper Chef Induction Cooktop™* until you have read this manual thoroughly.





The Copper Chef Induction Cooktop™ delivers perfect cooking results without the use of dangerous open flames, exposed electrical elements, excessive heat, or wasted energy.

Before You Begin

It is very important that you read this entire manual, making certain that you are totally familiar with its operation and precautions.

Perfect Cooking Results



Maintaining specific cooking time and temperature is as important to a good recipe as the ingredients. With the **Copper Chef Induction Cooktop™** you can set and adjust the temperature and time to suit your recipe. No more constant adjusting of the flame height... no more guesswork.

How Does it Work?

The induction cooking process heats a cooking vessel through the use of magnetic induction, instead of by thermal conduction from an open flame or an electrical heating element. Because inductive heating directly heats the vessel, rapid increases in temperature can be achieved and maintained.

In order for the process to work, a cooking vessel must be made of, or contain, a magnetic metal such as cast iron or some stainless steels. You can test the bottom of your cookware with a magnet to determine if it will be compatible with the **Copper Chef Induction Cooktop**.



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IMPORTANT SAFEGUARDS



- **READ AND FOLLOW** all instructions carefully.
- **NEVER IMMERSE** this appliance, which contains electrical components, in water. Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the housing containing the electrical components.
- **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 to modify the plug in any way.
- **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- **DO NOT** cover the air vents while the appliance is operating. Doing so will prevent proper operation, could cause overheating and may damage the appliance. Make certain that the vent fan on the underside of the Unit is not obstructed.
- **WHILE COOKING**, the cooktop surface that makes contact with your cooking vessel will become very hot. To avoid personal injury, never place hands on the cooktop surface until it is thoroughly cooled down.
- **THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- **DO NOT** use this Unit if the plug, the power cord or the appliance itself is damaged in any way.
- **IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- **KEEP THE APPLIANCE** and its power cord out of the reach of children when it is in operation or in the “cooling down” process.

IMPORTANT SAFEGUARDS



- **KEEP THE POWER CORD** away from hot surfaces.
- **DO NOT** plug in the power cord or operate the Unit controls with wet hands.
- **NEVER CONNECT THIS APPLIANCE** to an external timer switch or separate remote-control system.
- **NEVER USE THIS APPLIANCE** with an extension cord of any kind.
- **DO NOT OPERATE THE APPLIANCE** on or near materials such as tablecloths, curtains, plastics or any other combustible materials.
- **DO NOT USE** the *Copper Chef Induction Cooktop* for any purpose other than described in this manual.
- **NEVER** operate the appliance unattended.
- **NEVER** move the device by pulling on the power cable.
- **DO NOT** move the Induction Cooktop during cooking or with hot cookware on top of it.
- **DO NOT** place any empty container on the device.
- **DO NOT** place aluminum foil or any metal objects on the device, other than the intended cooking vessel.
- **DO NOT** place the Induction Cooktop next to devices or objects, which react sensitively to magnetic fields (e.g. Credit Cards, Radios, TVs, cassette recorders, etc.).
- **DO NOT** place Induction Cooktop next to open fires, heaters or other sources of heat.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD ONLY.**

Parts & Functions



Cooktop Surface

Made from durable, heat-resistant ceramics.



AC Power Cord

2 prong design.

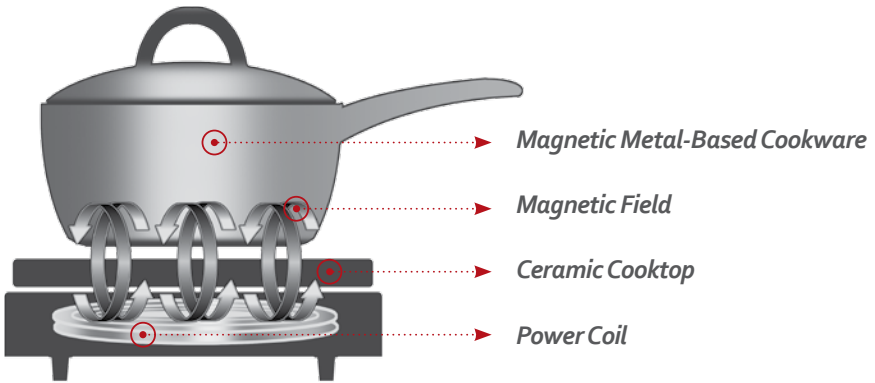
Control Panel

Digital display with adjustable 10° increment temperature controls.

Important

Your *Copper Chef Induction Cooktop* has been shipped as shown above. Check everything carefully before use. If any part appears damaged, do not use this product and contact shipper using the customer service number located in the back of this owner's manual.

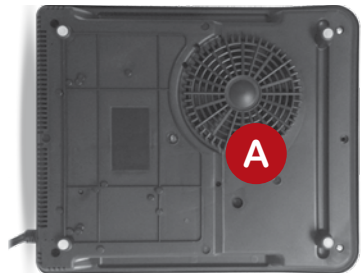
Parts & Functions



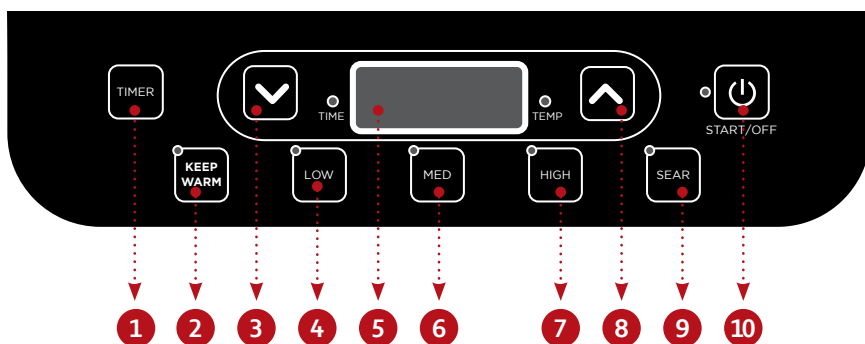
The Induction Cooking Process

The *Copper Chef Induction Cooktop* operates on the principle of electromagnetic induction. Electric current is passed through the Power Coil installed inside the Cooktop creating a Magnetic Field that travels through the Ceramic Cooktop. When Magnetic Metal-Based Cookware is used, the Magnetic Field transfers to the bottom surface of the cookware resulting in high heat sufficient for cooking. The induction cooking method has heating performance comparable to that of a gas burner, but it is significantly more energy efficient.

Air Vents Located on the underside (A) and back (B) of the *Copper Chef Induction Cooktop* are critical to its operation. Make sure the Unit is not pushed up against a counter backsplash and the underside is on a smooth, level, heat-resistant surface before operating.



Using the Digital Control Panel



- 1. Induction Timer Button** - The timer can be set for timed operation in minutes and in hours. Timing in hours can only be used for temperatures less than 175°F, low and warm temperatures. The timer will turn off the unit when time expires. The default time out operation is 150 minutes (2:30 hrs.).The unit will turn off on any heat setting after this time. The timer can be set in minutes from 1 min to 150 mins (2:30 hrs.) for all temperature settings. Timer can be set in hours for up to 10:00 hours at settings below 175°F. See the "To Set Your Cooking Time" section.
- 2. Keep Warm Button** - Preset button to set temperature at 150°F to keep food warm.
- 3. Temperature Decrease Button** - Allows user to lower temperature or decrease time.
- 4. Low Button** - Preset button to set temperature at 100°F.
- 5. LED Display** - Indicates time, temperature, OFF.
- 6. Medium Button** - Preset button to set temperature at 275°F.
- 7. High Button** - Preset button to set temperature at 425°F.
- 8. Temperature Increase Button** - Allows user to raise temperature or increase time.
- 9. Sear Button** - Preset button to set temperature at 500°F. The Digital Display for this selection will read "SEAR."
- 10. START/OFF Button** - Select the **START/OFF** button to begin the cooking cycle after selecting temperature setting. The **START/OFF** button will also cancel the induction cycle. The power to the unit is still present and display will read "off" meaning unit is not in operation.

Delay Auto-Off

The Copper Chef Induction Cooktop has a 60-second delay auto-turn off. While in use, an induction-ready pan can be removed from the induction surface for up to 60 seconds before it shuts off. After 60 seconds, the unit will turn off and then must be restarted. This is a safety precaution.

Using the Digital Control Panel



The Copper Chef Induction Cooktop

The *Copper Chef Induction Cooktop* makes cooking easy. A series of preset functions combined with full control of precise, maintainable heat settings and time, guarantees perfect results. Induction cooking conserves energy while reducing kitchen heat and exposure to open flames and dangerous hot coils common to conventional cooking methods. **Note:** Any of the preset temperatures may be increased or reduced and time may be added or reduced at any point during the cooking cycle.

To Set Your Own Cooking Temperature

- A. Plug the Unit into a 120V wall power outlet. Display will show "OFF".
- B. Select any preset temperature button:
KEEP WARM (150°F) - LOW (100°F) - MED (275°F) - HIGH (425°F) - SEAR (500°F)
- C. Press the **UP** or **DOWN** BUTTONS to raise or lower the temperature setting by 10°F increments. Press **START/OFF** button to start cooking cycle. The Temperature can be adjusted if the Unit is in operation by adjusting temperature up or down. The internal cooling fan will activate when unit is in operation. The Induction circuit will cycle on and off to keep the desired cooking temperature. The fan will continue to run after cooking cycle for a period of time as a cool down. **Keep unit plugged in until this cool down cycle completes.**

Slow Cook: Slow cooking for a period of up to 10:00 hours can be set for temperature settings below 175°F. Press the desired heat setting of temperatures below 175°F. Select Keep Warm, Low or setting below 175°F and then press the **TIMER** button. Change time setting to hours by initially selecting **DOWN** button (#3) to set from 10:00 to 2:40 (hours). **DOWN** button will change time in increments of 00:10 min. **UP** button (#8) will increase time. Press Start.

Keep Warm: **KEEP WARM** button preset will keep temperature at 150°F. This default time is 2:30 unless the timer setting is used for up to 10:00 hours. For best results, it is recommended to use a lid.

To Set Your Cooking Time

- A. Select cooking temperature.
- B. Select the **TIMER** button to set time:
 1. **Setting Timer in Minutes:** Timer can be set for timed operation up to 150 minutes of all temperatures by selecting the temperature setting and then the time setting. Select the desired heat setting and then press the **TIMER** button. Change time setting by initially pressing the **UP** button (#8) to add time in intervals of 1 minute. **DOWN** button (#3) will decrease time. Press Start.
 2. **Setting Timer in Hours (Low and Keep Warm Only):** Timer can be set for timed operation up to 10:00 hours of temperatures below 175°F by selecting the temperature setting and then the time setting. Select the desired heat setting of Keep Warm, Low or setting below 175°F and then press **TIMER** button. Change time setting to hours by initially Selecting the down button (#3) to set from 10:00 to 2:40 (hours). **DOWN** Button will change time in increments of 00:10 (min). **UP** button (#8) will increase time. Press Start. This extended time setting is for slow cooking and Keep warm. Extended cooking times at higher heats is not recommended. **Note:** LED will alternate between time & temperature when timer is set and unit is in operation.



The Perfect Companion Cookware

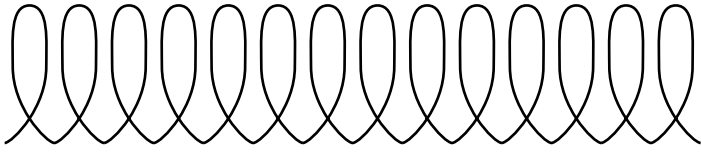
For your new cooktop is the Copper Chef Deep Dish square pan. The large capacity family-size pan comes with a tempered glass lid and a special base designed for induction cooking as well as all other methods.

Induction Cooking Technology

Induction Cooking Technology is based on magnetic principles. Compatible cookware must have an (iron-based, magnetic) bottom. Some cookware is made of naturally magnetic metals (such as pure iron), while others are rendered magnetic by “sandwiching” a thin layer of a ferrous metal within the base.

Note: Copper, glass and aluminum cookware will not work unless they have a sandwiched magnetic base. Pots that function best tend to be medium to heavy gauge.

Note: The LED display will show a series of dashes -----, and the cooktop will not generate heat if incompatible cookware is used.



INDUCTION COOKING TECHNOLOGY

Technical Specifications

Temperature Range: 100°F-500°F
Voltage: 120V/60Hz
Maximum Power Output: 1300 Watt

Important



COPPER CHEF

*Cookware made specifically for induction cooking will usually be **branded on the bottom** of the pan with a symbol like or similar to the one shown here.*





Preparing for Use

- Place the appliance on a stable, level, horizontal and heat-resistant surface.
 - Plug the **AC Power Cord** into a suitable electrical outlet.
 - Place an induction compatible pot with ingredients on the cooktop's ceramic cooking surface.
 - Using the instructions on page 8, program your *Copper Chef Induction Cooktop* to suit your recipe.
-

Warning

- **NEVER** empty pot lids or other utensils on the ceramic cooking surface. An empty pot or lid could activate the Unit's overheating protection device.
 - **NEVER** cover the air vents in the back or bottom.
 - **NEVER** drag, slide or shake the pot on cooktop's ceramic surface. Though it is built for long-lasting durability, rough treatment could damage the smooth surface.
-

Advantages of Induction Cooking

FASTER

Because energy is transferred directly from the induction range coils to the pan's metal base, heating is up to 50% faster than gas!

SAFER

Because there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials. Induction cooking helps to prevent burns and kitchen fires.

CLEANER

Because with no carbon build-up to worry about, cleanup is a breeze. Just use a damp cloth and wipe over the smooth, easy-to-clean ceramic glass surface.

COOLER

Because a gas range produces excessive heat that goes into your kitchen, increasing your cooling costs. With induction cooking, almost no energy is wasted since all the heat is being generated within the pan itself.

CHEAPER

Because with induction cooking up to 80% of every dollar you spend on energy goes right into the pan. When you remove the pan from the induction surface, the Unit immediately goes into **Stand-by Mode**, no energy wasted.



Selecting the Proper Induction Cooking Temperature

Function	Temperature
Melting chocolate, homemade yogurt	110°F
Keeping meat, casseroles, soups, vegetables baked goods Keep warm for serving and pasteurizing	150°F
Poaching eggs, roasting, stewing and braising meats, baking custards and casseroles, warming leftovers, melting cheese and fondue, simmering stocks, preparing sauces	180°F - 220°F
Waterless cooking vegetables and fruits, jellies and jams, hard-boiled eggs, roasting after searing	210°F
Boil, steam, sauté, roast	240°F
Prepare eggs, omelets and crepes, breakfast potatoes, gravies, and roux	270°F
Sauté vegetables and seafood	300°F
Brown meats, seafood, bake cakes, pancakes, French toast, grilled sandwiches	325°F - 350°F
Deep-fry in oil	360°F
Sear meats and poultry, stir-fry poultry, popcorn, pasta	390°F
Pan-broil meats and fish, stir-fry meats	420°F
Quick browning and searing meats before roasting	450°F
Max sear, blacken	500°F (SEAR)

General Operating Instructions



Induction Cooktop Tips

When food comes to the boil, reduce the temperature setting. Using a lid will reduce cooking times and save energy by retaining the heat. Minimise the amount of liquid or fat to reduce cooking times. Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering & Cooking Rice

Simmering occurs below boiling point, at around 185°F, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavours develop without overcooking the food. You should also cook egg-based and flour- thickened sauces below boiling point. Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Stir-Frying

When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.



Frequently Asked Questions



1 *Can I use any type of pot to cook on induction?*

No. Only pots with a “ferrous” or iron composition will work on induction. That means items made of glass, copper, ceramic, or aluminum will not work. Cast iron, enamelware, and some stainless steel will work.

2 *How do I know if my cookware is induction compatible?*

A great test is the magnetic test. Take any magnet and see if it is attracted to the base of your pot. Some pots are advertised as induction capable. You might want to go shopping with your magnet.

3 *Does induction cooking require special techniques?*

You will need to familiarize yourself with the settings used for different purposes. A common problem for new users is that in the beginning they may overcook food as they don’t realize how much heat is generated so quickly. If you are new to induction cooking we recommend practicing by boiling a pot of water. Repeat this several times with different size pots and pans and with different levels of water on different heat settings. You will soon get a good feel for how quickly the pot heats up. This absolutely can change the way you cook – if you are busy and you need to attend to another task, for example answer the door or phone, you should set the Unit to OFF until you return. When you return, the pot heats up instantly.

4 *Does the Cooktop get hot?*

The cooktop itself barely gets warm, except directly beneath the cooking vessel. As soon as the cooking vessel is removed from the stovetop the element turns off and automatically cools down. However, the surface just beneath the pot takes a bit of time to cool... avoid touching it.

5 *Isn't the Cooktop glass? Will it scratch or crack?*

The cooktop is made of ceramic glass, as on “smoothtop” stoves. Ceramic glass is very strong and tolerates very high temperatures and sudden temperature changes. Ceramic glass is very tough, but if you drop a heavy item such as a cast iron skillet, it may crack. In everyday use however it is highly unlikely to crack. Scratching can occur from carelessness. Be careful not to slide rough-bottomed cookware on the surface.

6 *Is an induction stovetop easy to keep clean?*

Absolutely! Burning gas vaporizes by-products that eventually condense and settle on the surface of the cooktop. Induction cooking limits these by-products and therefore makes cleaning easier. Also as the surface is flat it is a lot easier to wipe down than gas type burners.

The Copper Chef Induction Cooktop™ is easy to clean. It has a continuous surface with no dirt traps, and the controls are touch-sensitive, so there are no knobs to clean around. Because the surface doesn't get as hot as other electric cooktops, most spillage won't bake on – although you do have to be careful with sugar because it can burn on and create an uneven surface.

- **Note:** Unplug the **AC Power Cord** prior to cleaning the **Copper Chef Induction Cooktop**. Do not use any caustic cleaning agents or abrasive scrubbing pads on the Unit.
- To protect yourself from electric shock, **NEVER** immerse the device, or the **AC Power Cord** in water or other liquids.
- Wipe off the ceramic plate with a warm, damp cloth and a mild, nonabrasive soap solution.
- Wipe off the outer Unit housing and the Control Panel with a soft cloth or a mild detergent.
- **DO NOT** use any petroleum products which will damage the outer Unit housing and the Control Panel.
- **DO NOT** use/store any flammable, acid or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration (fire) when the device is turned on.
- Make sure that the bottom of the cookware does not scrape across the surface of the Cooktop. A scratched surface will not impair the use of the device.
- Make sure that the device is properly cleaned before storing it in a dry place.
- **DO NOT** stack many heavy objects on top of the Unit. Excessive weight could possibly damage the Unit.

LED Display Error Codes



Code	Error	Solution	Tip
----	Improper or missing cookware on Induction area.	Cookware must have a proper induction plate at its base and needs to be placed within the induction circle.	To check if your cookware has a proper induction plate, place a magnet on it. Proper induction plates will be attracted to the magnet.
E1	Low Voltage	Power must be 120V	
E2	High Voltage	Power must be 120V	
E3	Internal Circuit Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	
E4	Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	
E5	Surface Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	
E6	Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	

Manufacturer's Sixty Day Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Warranty Repairs or Replacement:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$19.99 to the following address:

*Tristar Products, Inc.
500 Returns Road
Wallingford, CT 06495.*

COPPER  **CHEF**TM
— *Induction Cooktop* —

We are very proud of the design and quality of our
*Copper Chef Induction Cooktop*TM.

This product has been manufactured to the highest standards.
Should you have any problem, our friendly customer service staff
is here to help you.

973-287-5176



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