

INDUCTION COOKTOP

OPERATING INSTRUCTIONS



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MAX BURTON® INDUCTION COOKTOP #6000

Section 1

Important Warnings & Safeguards

Read all instructions thoroughly before operating this unit to avoid injury to self or property and avoid damage to the unit. Keep instructions handy for reference during use.

Electrical Hazards

- Do Not submerge unit or electrical cord in liquid, touch with wet hands, or use in a wet outdoor environment
- Do Not use if cooktop is cracked
- Do Not operate if the cord has frayed and wires are exposed
- Do Not let cord hang over the edge of a table or counter
- Never move the unit by pulling on the power cord

Personal Safety

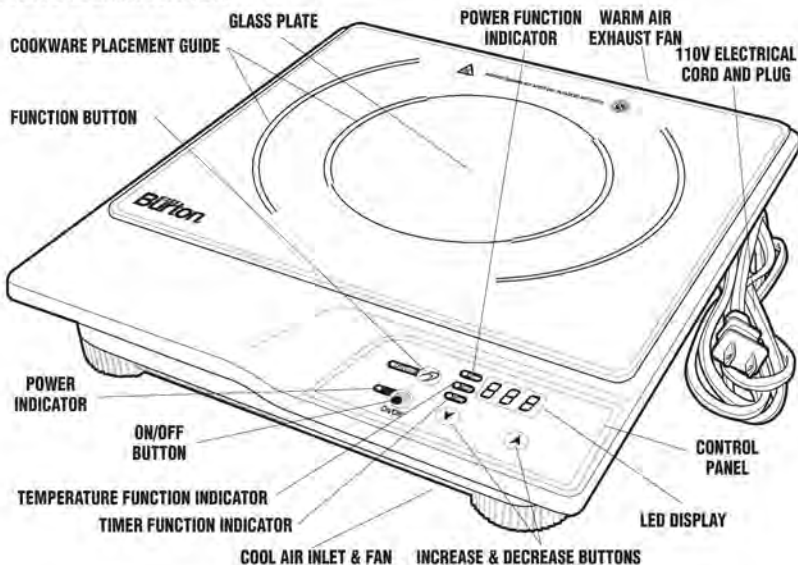
- This unit emits an electromagnetic field. People with pacemakers should consult with their physician before using.
- Do Not touch the hot cooktop surface or cookware. It may remain hot for several minutes after use.
- Do Not move the unit during cooking or with hot cookware on top
- Do Not place metal objects on the cooktop other than metal cookware or our Max Burton Induction Interface Disk. Do Not place the cooktop on any metal surface. Metal surfaces and other metal accessories may become very hot during cooking.
- Do Not heat unopened cans of food. The container could explode.
- Do Not use in or around flammable or explosive environments.
- Administer close supervision when operating around children
- Electric shock hazard. Only qualified experts may perform repair and maintenance work on the unit. Never attempt to repair yourself.

Product & Property Damage

- Do Not heat any empty containers on the cooktop
- Do Not place objects heavier than 25 pounds on the glass plate
- Do Not block the air inlet or exhaust fan
- Do Not operate on flammable surfaces
- Do Not clean in a dishwasher
- Do Not use the unit for other than its intended use
- Do Not place objects with a magnetic strip near the unit while in operation.
- Use a dedicated 120V, 15 amp electrical outlet that is not shared with other appliances to avoid overheating or shutdown
- Keep the rear and sides of the unit at least 4" from walls for proper ventilation

Section 2

PARTS IDENTIFICATION



FCC REQUIREMENTS

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment

NOTE: This equipment has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference. This equipment generates, uses, and can radiate radio frequency energy and if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications.

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:

- Reorient or relocate the receiving antenna
- Increase the separation between the equipment and receiver
- Connect to an outlet on a circuit different from the receiver
- Consult the dealer or an experienced radio/TV technician for help.

Section 3

SELECTING THE PROPER COOKWARE

NOTE: Your induction cooktop will not operate without the proper cookware. The following properties and configurations are essential to provide maximum efficiency for your unit. In general if a magnet will stick to the bottom of the cookware, the cookware will work on your induction cooktop.

1. The outside surface must be made of ferrous magnetic materials including cast iron, carbon steel, and magnetic stainless steel (18/0)
2. Flat bottom surface
3. Minimum bottom diameter of 4"

SUITABLE COOKWARE



Cast Iron Pot



Iron/Steel Frying Pan



Stainless Steel/Enamel



Stainless Steel Pot

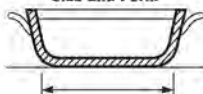


Iron Tray



Iron Enamelware

Size and Form



Diameter 4" minimum

Cookware should have a flat surface.

UNSUITABLE COOKWARE

Material: Glass, Ceramic, Copper, Aluminum, Non Magnetic S/S (18/10, 18/8)



1.5" ↑



1.5" ↑



4" ↓



4" ↓

Unsuitable Size and Form

Cookware of which the height from induction plate is over 1.5" and the bottom diameter is less than 4".

Section 4

OPERATING INSTRUCTIONS

If the unit doesn't operate as intended, please see the Troubleshooting Guide in section 6.

CAUTION: ALWAYS USE A DEDICATED OUTLET. This unit is designed to operate on 110/120V and will require 15 amps. For optimum performance of your unit, use only one appliance per outlet. NEVER HEAT AN EMPTY PAN. This will immediately cause overheating to occur, which can damage the cookware and cause the unit to shut off.

Setup

1. Place the unit on a dry, stable and level surface at least 4 inches away from walls to allow proper ventilation from the COOL AIR INLET and WARM AIR EXHAUST FAN. Never place on a flammable surface (table cloth or carpet).
2. Plug the POWER CORD into a 120V/15 amp electrical socket. The red POWER INDICATOR light will illuminate.
3. Before turning the unit on, make sure the ingredients are in the proper cookware, it is on the GLASS PLATE and centered over the COOKWARE PLACEMENT GUIDES. See Selecting the Proper Cookware section above.
4. To turn the power on, press the ON/OFF button once. The fan will run and the default power setting of 5 will appear in the LED DISPLAY.
5. After cooking is completed, press the ON/OFF button to turn off the unit. The LED DISPLAY will turn off. The fan will continue running until the unit has cooled.

CAUTION: The cooking surface will remain hot for several minutes after the pan has been removed.

NOTE: The power will completely shut off and beep within 1 second if either (a) the wrong type of cookware is applied, or (b) no cookware is placed on the unit (see Selecting the Proper Cookware section left).

Operation Modes

This unit offers two methods of precise and efficient cooking using built-in computer controls and an automatic timer.

10 Power Modes

10 Temperature Modes from 140° to 450°F (60° to 232°C).

180-minute Timer

POWER MODE OPERATION

The POWER MODE function works independently from the temperature mode function. The power selected directly relates to the amount of wattage or the BTU/HR equivalent the cooktop generates. As you increase the power level, the cooking speed is increased, and more wattage is used.

- To select the POWER MODE function, press the FUNCTION button until the Power Mode LED is illuminated. The default power level setting is 5. Press the up or down buttons to adjust power level from 1–10.
- In the Power Mode, the temperature of the food being cooked is not regulated; only the power being used is set. For example, if you want to bring a pot of water to a boil quickly (higher power level), or a specific cooking temperature is not required, use the power level setting.
- If a specific cooking temperature is required, it is recommended that you use the TEMPERATURE MODE function.
- To avoid over-cooking or burning food, it is recommended that you start with a low power level setting and increase to a higher setting if required, until you become familiar with the performance of the cooktop.

POWER LEVEL	WATTS	COOKING LEVEL	POWER LEVEL	WATTS	COOKING LEVEL
1	200	Simmer - keep warm	6	1300	Medium-high
2	500	Simmer - keep warm	7	1400	Medium-high
3	800	Low	8	1500	High
4	1000	Medium-low	9	1600	High
5	1200	Medium-low	10	1800	High

TEMPERATURE MODE OPERATION

The TEMPERATURE MODE function works independently from the power mode function. The Temperature Mode should be used when a specific cooking temperature is required. Once the cookware has reached this temperature, the unit self-regulates to maintain the desired cooking temperature.

- To select the TEMPERATURE MODE function, press the FUNCTION button until the Temperature Mode LED is illuminated.
- The default temperature level setting is 180°F (82°C). Press the up or down buttons to adjust temperature level from lowest to highest settings. Cooking in the Temperature Mode is recommended when a desired temperature must be maintained.

TEMP SETTING	TEMP °F	TEMP °C	TEMP SETTING	TEMP °F	TEMP °C
1	140	60	6	320	160
2	180	82	7	360	182
3	210	99	8	390	199
4	250	124	9	430	221
5	280	137	10	450	232

COOKING WITH INDUCTION INTERFACE DISKS

The Induction Interface Disk (#6010) is an accessory that allows you to use cookware that is not induction-rated (not ferrous or magnetic metal). It acts as an interface between your non-magnetic cookware and the induction cooktop to transfer the heat to the non-magnetic cookware. When cooking in this manner, you can expect efficiency to drop compared to using induction-rated cookware. The benefit is that you don't have to replace your current cookware. Always follow the instructions included with the Induction Interface Disk when using it with the Induction Cooktop unit. Item #6010 is sold separately, and is available on our website at www.athenabrands.com.

180-MINUTE AUTOMATIC TIMER

1. To use the automatic timer with either Temperature or Power Mode, press the FUNCTION button until the TIMER light illuminates red and "0" will appear in the LED DISPLAY.
2. Use the INCREASE and DECREASE buttons to set the time. Time increases or decreases by 1 minute each time the increase button is pressed. This allows for quick increase of time and adjustment down if necessary.
3. The time may be adjusted up or down at any time during operation.
4. When the time has expired, the timer will beep and the cooktop will turn off.

Section 5

CARE AND MAINTENANCE

- Do Not clean with metal scouring pads, abrasives, or solvents
- Do Not immerse cord or unit in water or other liquids
- Unplug when not in use and before cleaning
- Allow unit to cool before storing
- Do not place objects heavier than 25 pounds on the glass cooktop
- Do Not use if ceramic cooktop or power cord is damaged
- Keep away from other sources of heat

Unplug and let cool before cleaning. Use a mild liquid detergent with a moist cloth to wipe off grease and stains. Let dry. Cover the unit to protect it from dust when being stored.

Section 6

TROUBLESHOOTING GUIDE & CUSTOMER SERVICE

If after reviewing the troubleshooting guide the problem is not resolved, do not attempt to repair yourself. Contact your dealer or call our Customer Service Department at 1-800-272-8603 for additional information.

After plugging in the power cord, the Power Indicator light does not illuminate and/or the exhaust fan is not running.

- The plug may be loose in the electrical outlet
- Check your circuit breaker. It may be inoperative.

The power indicator light is on, but the fan is not running and the cookware is not heating up.

- The cookware is unsuitable and it is preventing operation (see Selecting the Proper Cookware)
- The pan needs to be centered on the ceramic plate
- The ceramic plate may be cracked

The induction cooktop suddenly stops heating during operation and shuts down.

- The overheating sensor detected an excessive high surface temperature and caused it to automatically shutdown. Heating empty cookware may cause this.
- The air inlet or exhaust fan is blocked and caused it to overheat
- The unit was accidentally unplugged
- The fuse or circuit breaker has malfunctioned

Error code guide:

If an error code appears in the LED display, follow the instructions for the particular problem.

E0 = Cookware Sensor Detection

Proper cookware is not detected.

Remedy: Place correct cookware back on the cooktop within 30 seconds to reset. Unplug from the power receptacle. Wait one minute and connect power supply and restart unit, assuring first that proper cookware is placed on cooktop.

E1 = Internal Overheat Sensor

Internal temperature exceeds operation limit, cooling fan malfunction, or inadequate ventilation for the cooktop.

Remedy: Unplug from the power receptacle. Make sure that the fan is at least 4" away from any obstruction. Wait 10 minutes for the cooktop and cookware to cool down, and then plug it back into the 120V power receptacle. Make sure the fan is running.

E2 = Glass Cooktop Overheat Sensor

Glass cooking surface temperature exceeds the limit of 450°F (232°C), and shuts down after one minute.

Remedy: Unplug from the power receptacle. Wait 10 minutes for cooktop and cookware to cool down and reconnect to the power receptacle. Restart, checking that the cooling/exhaust fan is running and at least 4" away from any obstruction. If the error continues, try using another size of cookware.

E3 = Incorrect Voltage Sensor

The 120V input power supply is too high or too low voltage and shuts down after one minute.

Remedy: Unplug from the power receptacle. Using voltage sensor, verify that the voltage is 110/120V AC. If not, switch electrical outlets or correct before operating the unit.

Note: If any of the above remedies fail to correct the problem, please contact Customer Service at 1-800-272-8603.

Section 7

Commonly asked questions

What are the advantages of using an induction cooktop?

The induction cooktop plugs into a standard 110/120-volt outlet. With 1800 watts of power, these cooktops are nearly 50% more powerful than gas stoves and heat nearly twice as fast as electric cooking elements, yet they do not require high amperage electrical lines or 220-volt power.

Is induction cooking more efficient than gas?

The induction cooktop is 83% energy efficient. Gas burners are only 30-35% efficient and butane burners cost \$1.65 per hour to operate. Operating an induction cooktop costs only 12 cents per hour.

Is induction cooking safe?

The induction cooktop creates heat only in the cooking pan. There is no open flame or hot cooking element. The ceramic top stays cool, except where it is in contact with the cooking pan.

How much electrical power is needed?

All single burner induction units designed for the U.S. market are capable of operating efficiently on a standard 110/120-volt outlet. However, since each unit will draw about (15 amps), it is strongly recommended that a dedicated outlet be provided for each individual unit being used.

What type of pans can I use?

Pans made from ferrous metals such as cast iron, sheet enameled steel, or magnetic stainless steel work very well.

How does electric and induction cooking compare?

Induction units place the electrical energy directly into the cooking pan. Resistive electric cooking elements use energy to heat the elements and then through conduction, the cooking pan gradually gets hot. Resistive elements are very inefficient and not responsive. Induction cooking is very rapid and responsive to temperature control changes and even faster and more efficient than gas cooking.

Is it easy to use?

The rapid heating of the pan makes warming, sautéing, frying, and pasta cooking fast and easy to do. With no open flame or heating elements, there is no burned-on food to clean. Just wipe the ceramic surface.

Section 8

SPECIFICATIONS

Power Source 120V/60Hz 15 amp circuit
Output 500 – 1800 watts
Power Levels 1 – 10
Temperature Range... 140°F – 450°F (60°C – 232°C)
Weight 5 lbs., 12 oz.
Dimensions 13.3" L x 12.5" W x 2.6" H
Cord Length 6 ft.

Safety Features

- 1 Non-suitable cookware detection
- 2 Overheat protection
- 3 Improper voltage supply detection

Approvals

ETL approved to UL 1026 requirement
FCC approved to Part 18
Certified to CSA Std. C22.2 No. 64

ATHENA

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