

5 / COOKWARES

- The flat surface of the cookware bottom should have 4" minimum diameter.
- Suitable bottom material: iron, iron alloy (eg. SUS304 or SUS430) or carbon.
- Unsuitable bottom material: copper, aluminum, ceramic or glass.

6 / MAINTENANCE

- Unplug and let cool before cleaning.
- Wipe surface with damp cloth. If excessively dirty, soak cloth in a mild detergent and water mixture.
- Do not clean with metal scouring pads, abrasives or solvents.
- Do not immerse cord or unit in water or other liquids.



7 / TROUBLESHOOT

PROBLEM	CHECK
No power or unit does not respond.	<ul style="list-style-type: none"> ● Is cooktop firmly plugged into a correct outlet? ● Please check circuit breaker.
Display flashes Eo and does not heat.	<ul style="list-style-type: none"> ● Using a suitable cookware? ● Pan may not be centered or smaller than 4" diameter.
Unit stops heating during operation and display flashes E6	<ul style="list-style-type: none"> ● Are the air vents blocked? Check if dust or grease is clogging the vents. ● Check if the fan is still running. ● Unit overheated and the auto shut-off protection kicked in. Wait for unit to cool down.
Unit stops heating frequently and display flashes E5	<ul style="list-style-type: none"> ● Cookware overheated ● Check the operation mode : if power mode, change to Temp. mode

△ If after reviewing the above and problem is not resolved, do not attempt to repair yourself. Contact Sunpentown Customer Service: 800-330-0388

△ Other error codes are for repair engineers.

8 / SPECIFICATION

MODEL	SR-187RT	SR-657RT
VOLTAGE	120V / 60Hz	220V / 60Hz
POWER	1800W / 15A	2640W / 12A
NET WEIGHT	8.82 LBS	
CORD LENGTH	4.8 FT	
DIMENSION	13.39Lx12.60Wx3.86H inches	

9 / WARRANTY

Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

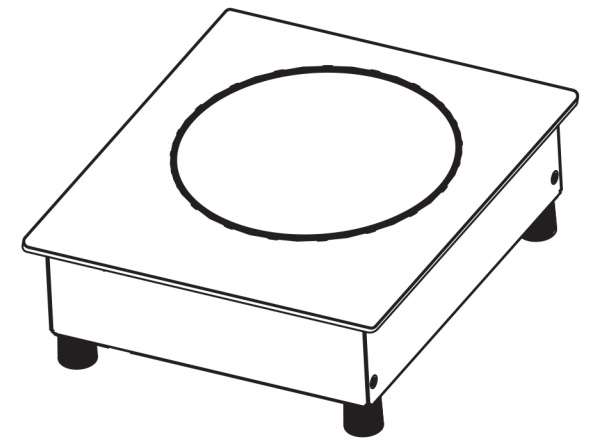
This GUARANTEE is in addition to your Statutory Rights

SUNPENTOWN INTERNATIONAL INC.
14625 Clark Ave. City of Industry, CA 91745
Tel: 800-330-0388
service@sunpentown.com

Mr. Induction®

Induction Cooktop

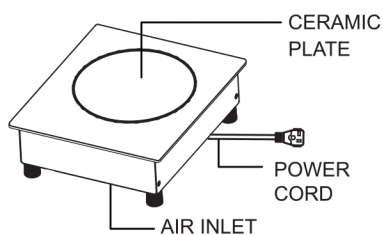
SR-187RT (120V)
SR-657RT (220V)



INSTRUCTIONS MANUAL

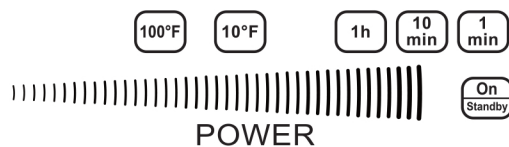


1 / HOW TO USE



OPERATION

CONTROL PANEL



(1) On/Standby

As soon as you plug the power cord into a electrical socket, you will hear a beep and all lights will come on for 1 second. The cooktop will then be in standby mode. Press on/standby, the indicator light will illuminate from left to right. Touch directly on the power level indicator area for desired power level or select the desired temperature to activate the cooktop. Inactivity for 1 minute after the On/Standby button has been touched, unit will automatically go to Standby mode. For safety precaution, it is suggested to unplug the power cord when the cooktop is not in use.

Operation Modes

This unit offers both Power and Temperature Modes for precise and efficient cooking. You may switch from power mode or temperature mode anytime by pressing the keypad. The LED readout display will show temperature and hour selected.

(2) Power Mode Operation

Select a heat setting from 1 to 7 by touching on the power indicator area. The first heat setting from the left is lowest heat level. The last heat setting on the right is the highest heat level.
Heat Level 1 is to simmer sauces or melt chocolate/butter.
Heat Level 2 is range of simmer levels for simmering with or without a lid.
Heat Level 3 is to maintain a slow boil, stew or steam food.
Heat Level 4 is to fry or sauté foods, make soups, sauces and gravies.
Heat Level 5 is to hold a rapid boil.
Heat Level 6 is to quickly brown or sear food.
Heat Level 7 will start food cooking or bring liquid to a boil.

(3) Temperature Mode Operation

The Temperature Mode should be used when a specific cooking temperature is required. Once the cookware has reached the selected temperature, the unit will maintain the selected cooking temperature. The temperature level is between 120°F to 450°F.

Press 10°F will increase the temperature 10°F at a time until it reaches to 190°F then restart from 120°F. Press 100°F will increase the temperature 100°F at a time and until 400°F and then restart from 100°F. Temperature setting is for your reference only. The actual temperature of the contents might be a slightly different due to ambient room temperature, cooking time, volume and etc. For thicker soup base, it is recommended to stir the pot frequently to prevent burn due to temperature at the bottom of soup is typically higher than the temperature on top.

Warning: Do not leave your pot unattended if your temperature setting is above 350°F.

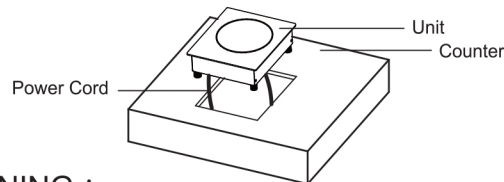
(4) Timer

This unit offers 3 timer settings 1 min/ 10min/ 1 h. Press 1 min/ 10min/ 1 h to increase the time for cooking up to 600 minutes.

2 / INSTALLATION

Built-in Installation - Cut-out opening:

Unit 12.32x11.54 in (313x293 mm)



WARNING :

Exhaust & inlet vents should have 4" minimum clearance.

*Flush mount available as optional purchase, Model: AP-1937.

Please visit www.spt-usa.com or call 1-800-330-0388.

3 / SAFETY POINTS

- The ceramic plate will retain heat from the cookware; never touch the ceramic plate immediately after use.
- Do not place paper or cloth in between the cooktop and cookware.
- Do not damage the ceramic plate. Be careful not to drop anything onto the ceramic plate. If the plate is broken or cracked, stop using immediately. Turn unit off and unplug.
- Do not heat aluminum foil on the cooktop.

- Never pour hot oil into cookware that is in use on the cooktop.



4 / SAFEGUARDS

- Do not immerse cord or appliance in water or other liquid; or use in a wet outdoor environment.
- Do not share outlet with other appliances.



- Do not use on or near a hot gas or electric burner.



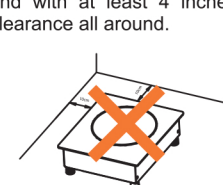
- Do not heat unopened cans of food. The container could explode.



- Place unit on a leveled surface and with at least 4 inches of clearance all around.



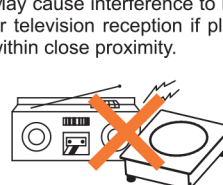
- Never insert foreign objects into the air inlet or outlet vents.



- May cause interference to radio or television reception if placed within close proximity.



- Do not heat empty containers on the cooktop.



- Due to the magnetic heating of the unit, keep objects that may be affected away, such as credit, watch, etc.



- WARNING**
- △ Do not place metal objects (forks, knives, lid, etc) on the cooktop other than cookware. They may become very hot during cooking.
 - △ This unit emits an electromagnetic field. People with pacemakers should consult with their physician before using

