

Cooktop units

SR-65AC SR-18AC/SR-18BC/SR-18CC SR-34AC/SR-34BC/SR-34CC SR-34AWC/SR-34BWC

Mr. Induction

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:

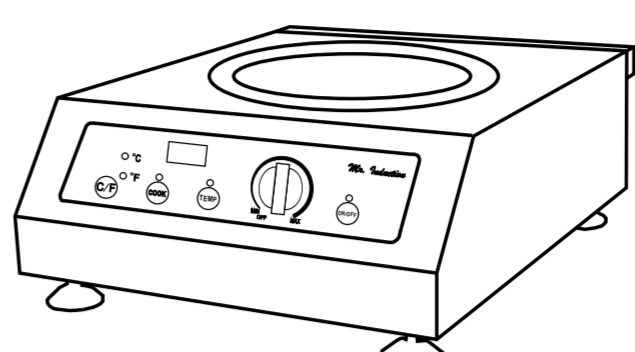
- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the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

This GUARANTEE is in addition to your Statutory Rights

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Mr. Induction® SMARTSCAN®



SR-18AC/SR-18BC/SR-18CC(110-120V/1800W)
SR-34AC/SR-34BC/SR-34CC(220V-240V/3400W)
SR-65AC(220V-240V/2600W)
SR-34AWC/SR-34BWC(220V-240V/3400W)

INSTRUCTION MANUAL



Thank you for purchasing your SMARTSCAN induction cooker by Sunpentown. Make full use of your new induction range. Please carefully read this manual and keep on hand for future reference.

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IMPORTANT SAFEGUARDS

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these instructions.

NOTE: Do not use extension cord. If one must be used, use a cord with a minimum of 14 gauge and no longer than 10 feet.

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SPECIFICATIONS

Model	SR-65AC	SR-18AC/ SR-18BC/ SR-18CC	SR-34AC/ SR-34BC/ SR-34CC	SR-34AWC/ SR-34BWC
Voltage	220-240V ~60Hz	110-120V ~60Hz	220-240V ~60Hz	220-240V ~60Hz
Consumption	2600W	1800W	3400W	3400W
Current	12A	16A	15A	15A
Dimension	14.17W x 17.70 x 5.08H in.			14.89 x 19.70 x 5.31H in.
Weight	15.65 LBS			18.96 LBS
Power Range	1100W~ 2600W	430W~ 1800W	1500W~ 3400W	1500W~ 3400W
Cord Length	5.1 feet			
Protection Designs	Overheat protection, Automatic hazard detection, Circuit protection, sensor, High voltage, 20K fuses, Small object heat prevention, Thermostat, Pan material detection			

Warnings: 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 a consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. 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:
• Reorient 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.

This device complies with part 18 of the FCC rules.

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.

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TROUBLESHOOTING

If LED displays any of the following error codes, unit needs to be sent in for service:
EC, E0, E1, E2, E3, E4, E7, E8, E9.

Error	Error Code	Failure Analysis
Empty Pan Protection	ON/OFF Flicker	Is the pan be placed on the induction cooker? Or is it an induction compatible pan?
Low Voltage Protection	E0	Check if the voltage is low
High Voltage Protection	E1	Check if the voltage is high
IGBT Overheat	E3	Circuit board inner fan was broken or the air inlet is blocked.
Coil Sensor Open Circuit or Short Circuit	E5	Check if the coil temperature sensor cable was broken, or the plug is unplugged.
IGBT Sensor Open Circuit or Short Circuit	E7	Check if the IGBT sensor or relevant circuit was broken.
Circuit failure	EC	Check the circuit board if the components are damage.

COOKING BY POWER(WATTAGE)

Induction cooktop have 20 COOK levels (wattage): 100,200,300,400,500,650,800,950,1100,1250,1400,1550,1650W (factory default is set at 800W)
Note: unit's lowest possible power is 650 watts, thus the five low power settings (100W, 200W, 300W, 400W and 500W) cannot be actually achieved, but "simulated".

- o 100W = 650W intermittently heat for 1 second and stop for 6 seconds.
- o 200W = 650W intermittently heat for 2 second and stop for 5 seconds.
- o 300W = 650W intermittently heat for 3 seconds and stop for 4 seconds.
- o 400W = 650W intermittently heat for 4 second and stop for 3 seconds.
- o 500W = 650W intermittently heat for 5 seconds and stop for 2 seconds.

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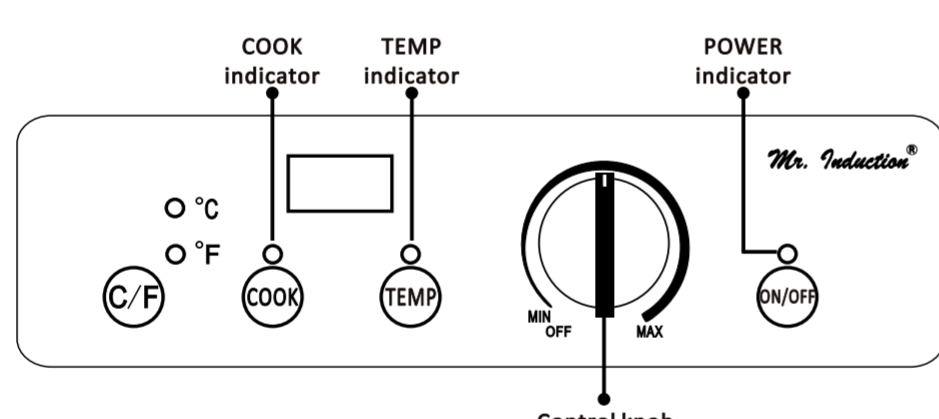
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Control panel

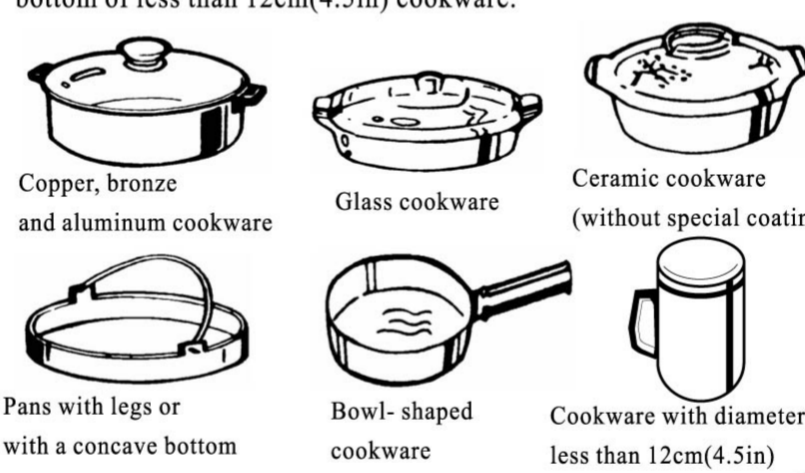


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Unsuitable Cookware

Ceramic, GLASS, copper, bronze, aluminum bottom, or bottom of less than 12cm(4.5in) cookware.



Maintaining the product

- Unplug the cord before any cleaning is done.
- To clean the ceramic plate, use a soft sponge with dish-washing liquid. Then wipe clean with damp towel.
- Clean fan intake with vacuum whenever necessary.

DO NOT IMMERSER THE COOKTOP IN WATER TO SOAK. THIS WILL DAMAGE THE COOKTOP.

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 harm 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 equipment to an outlet that's on a different circuit than the receiver.
• Consult the dealer or an experienced radio/TV technician for help.
Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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- Please plug this cooktop in the correct 20-amp outlet.
- Do not share the outlet with other appliances and make sure it is correctly plugged in.
- Do not touch the ceramic plate immediately after cooking, the plate may remain hot due to heat transferred from the cookware.
- Do not insert any object in the inlet or outlet to prevent electric shock.
- Do not damage the ceramic plate.
- If the ceramic plate is broken, please turn unit off and unplug from outlet immediately.

IMPORTANT:

- If the electric cord is damaged, please contact our service technician for a replacement.
- This appliance is equipped with overheat protection feature.
- Those with a pacemaker should consult their physician before using this item.
- If the cooktop surface is broken or cracked, do not use the product as it may cause electric shock.

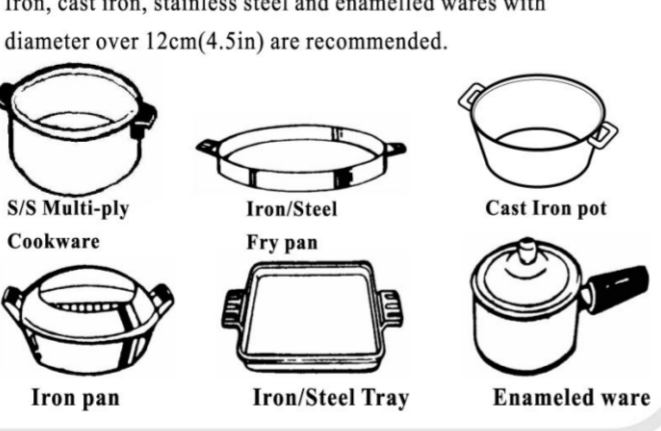
EMERGENCY PROCEDURES

If the cooktop is not working properly, please contact our service technician for assistance. Do not disassemble the unit by yourself.

LIST OF SUITABLE / UNSUITABLE COOKWARE

Suitable Cookware

Iron, cast iron, stainless steel and enameled wares with diameter over 12cm(4.5in) are recommended.

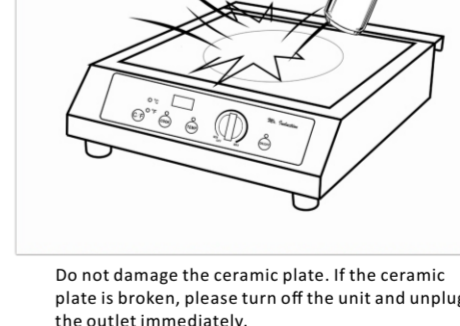
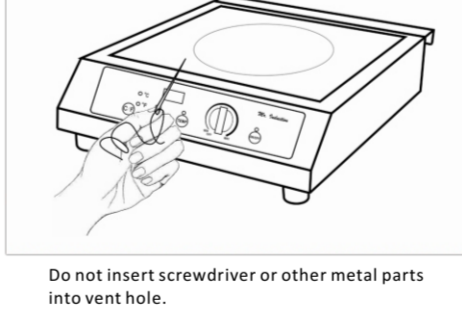
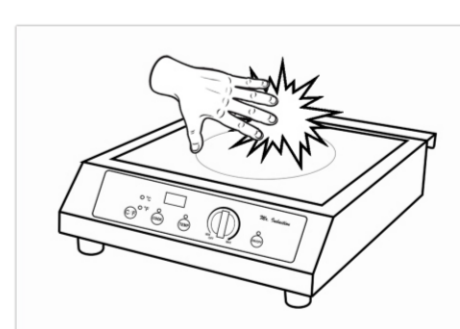
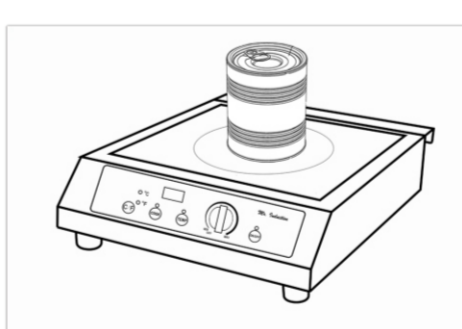


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Attention

- Do not touch the cookware on the top plate while cooking. The ceramic plate may crack.
- Please use suitable cookware, otherwise abnormal cooking or damage may occur.
- The self-protect circuit will protect appliance while power is unstable. The power red light will be flashing and cooking will stop.



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COOK vs TEMP

The operation of this induction cooktop has two functions: COOK and TEMP. In COOK mode, COOK indicator is on.

- LED displays a two or three digit number, indicating the power level (1-20)
- Unit will continuously cook until manually shut off.
- LED displays a two or three digit number, indicating cooking temperature.
- LED displays a one or two digit number, indicating the power level (1-20)
- Unit will continuously cook until manually shut off.
- When set temperature is reached, unit will stop heating. Unit starts heating again when it senses temperature has dropped below setting.
- Temperature difference: when cooking a large pot of soup or other contents, please be advised that the temperature inside the pot will vary from point to point. For example, the bottom section (closest to cooktop) will be a bit hotter than the middle section. The type and quality of cookware can affect temperature transfer.

HOW TO USE

1. Plug in power cord(208-240V/50Hz) - unit will beep once.
2. Please use suitable cookware and add food contents.
3. Press ON/OFF button (red indicator light will illuminate) AND turn knob clockwise away from OFF position. (COOK mode by default)
4. Press COOK/TEMP button to select setting
 - COOK mode: LED displays power level: 1-20
 - TEMP mode: LED displays temperature: 90~440°F/32~226°C
5. Turn knob clockwise/counter-clockwise to set power level or temperature.
6. When cooking is done, turn unit off by pressing ON/OFF button or turn knob all the way left to "OFF" position.

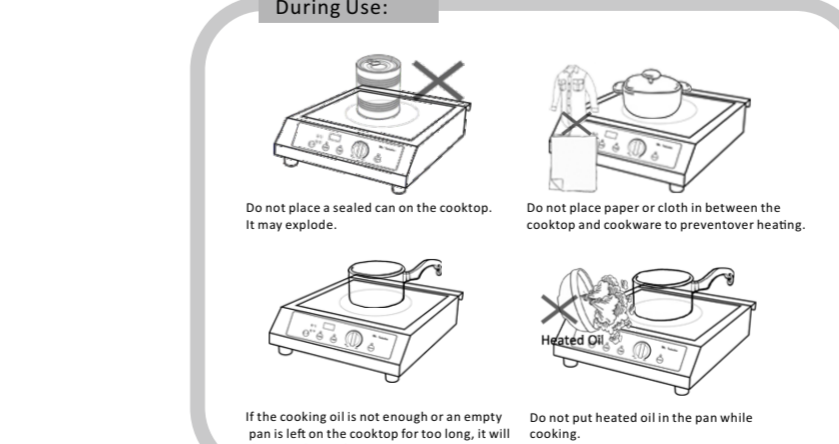
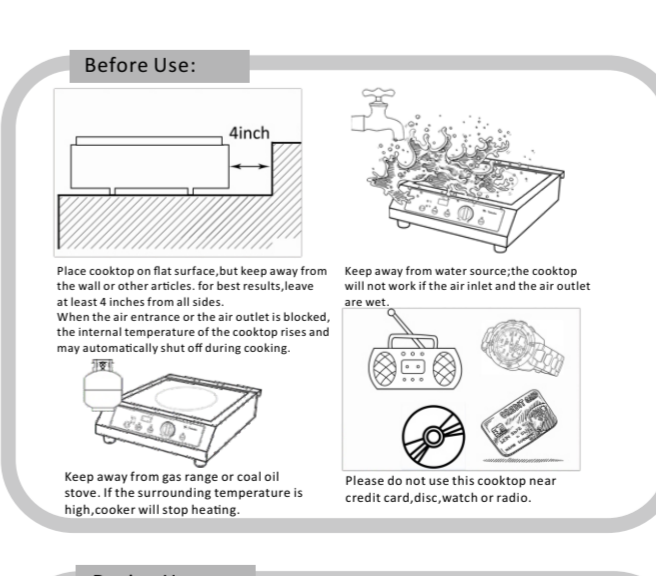
NOTE:

- If unit is off and knob is turned to OFF position, you must press ON/OFF button AND turn knob clockwise pass OFF position to turn on unit.
- If unit is off and knob is not in the OFF position, simply press ON/OFF button to turn on unit.
- Safety feature: if no cookware is placed, unit will shut off after 2 minutes.
- To avoid temperature jump, please cook at least 1 quart of food/content.
- Actual temperature (in TEMP mode) may vary slightly due to different variables, such as: surrounding temperature, food content and volume, and if using a lid, etc.
- When using cookware that is not flat or with an uneven bottom, the set temperature will be VERY different from the actual temperature.
- In order to reach lower power than induction cooker can generate, Power level 1-5 are simulated by heat-stop-heat-stop... pattern.

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KEY POINTS BEFORE USING THE COOKTOP



Do not place one cooktop on top of another while plugged into power source.

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