

Built in units

SR-18AR/SR-18BR/SR-18CR SR-34AR/SR-34BR/SR-34CR SR-65AR SR-34AWR/SR-34BWR

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:

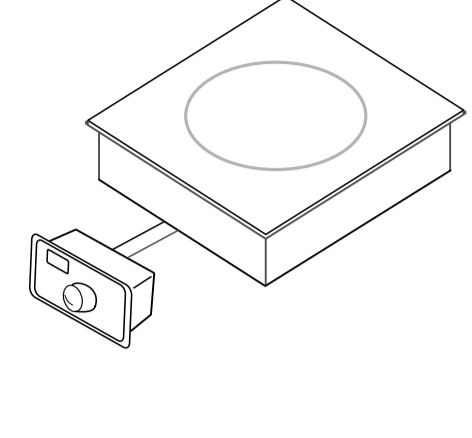
- Warranty does not include freight charges.
- Accidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the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

This GUARANTEE is in addition to your Statutory Rights

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SMARTSCAN®



SR-18AR/SR-18BR/SR-18CR(110-120V/1800W)
SR-34AR/SR-34BR/SR-34CR(220V-240V/3400W)
SR-65AR(220V-240V/2600W)
SR-34AWR/SR-34BWR(240V/3400W)

INSTRUCTION MANUAL

SUNPENTOWN®

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 removed plug from wall outlet.
- Do not use appliance for other than intended use.
- The induction cooktop comes with foam gaskets. Peel off the adhesive protector on the gasket and apply underneath the back edges of ceramic plate. The gasket will help prevent moisture from getting into the cooktop and act as a buffer between cooktop and table.
- Save these instructions.

1

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SPECIFICATIONS

Model	SR-18AR/ SR-18BR/ SR-18CR	SR-34AR/ SR-34BR/ SR-34CR	SR-65AR	SR-34AWR/ SR-34BWR
Voltage	110-120V ~60Hz	220-240V ~60Hz	220-240V ~60Hz	220-240V ~60Hz
Consumption	1800W	3400W	2600W	3400W
Current	16A	15A	12A	15A
Dimension	12.60" x 13.4" x 3.94" (H)			
Net Weight	19.40 LBS			
Power Range	350W** 1800W	200W** 3400W	250W** 2600W	200W** 3400W
Cord Length	5.9 feet			
Protection Designs	Overheat protection. Automatic hazard detection. Circuit protection sensor. High voltage. 20A Fuse. Small object heat prevention. Thermostat. Pan material detection			

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 a consumer ISM equipment. 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.

10

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TROUBLESHOOTING

Error	Error Code	Failure Analysis
Circuit failure	E0	Check the circuit board if the components are damaged.
Empty Pan Protection	E1	Is the pan be placed on the induction cooker? Or is it an induction compatible pan?
Low Voltage Protection	E2	Check if the voltage is low
High Voltage Protection	E3	Check if the voltage is high
Temperature Sensor does not work	E4	Check if the temperature sensor cable was broken, or the plug is unplug.
IGBT Overheat	E9	Circuit board inner fan was broken or the air inlet is blocked.
Main board can not connect with control panel	EC	Check the wire connection between the main PCB board and display control board.

9

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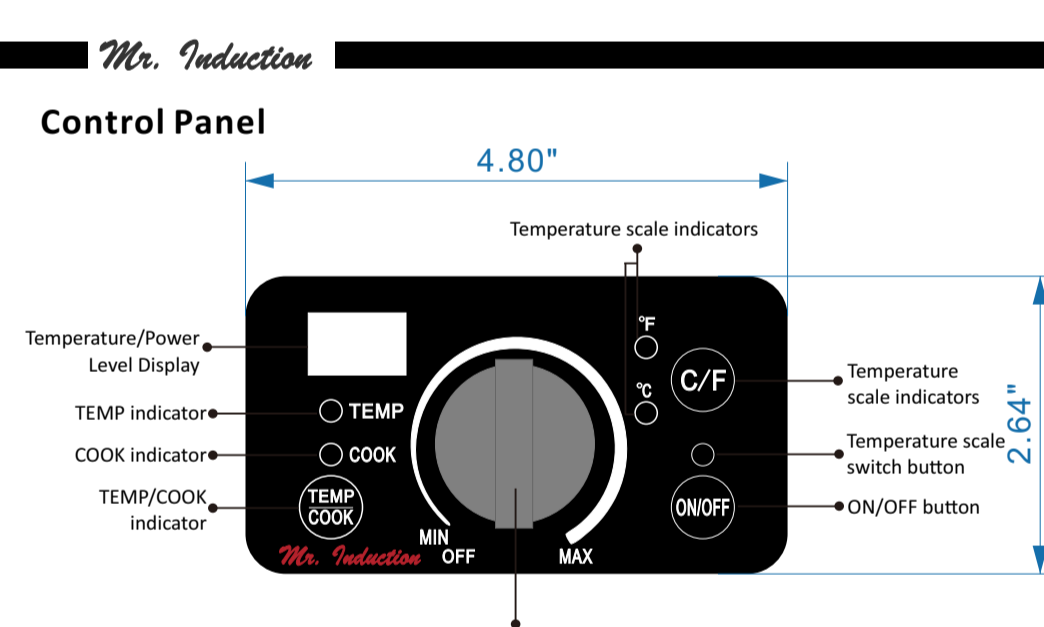
INDEX

- Page 1 - Important Safeguards
- Page 2 - Index
- Page 3 - Installation of Control Box
- Page 4 - Installation of Induction Burner/Range
- Page 5 - How to Use
- Page 6 - Key Points Before Using the Cooktop
- Page 7 - List of Suitable & Unsuitable Cookware
- Page 9 - Troubleshooting
- Page 10 - Specifications

2

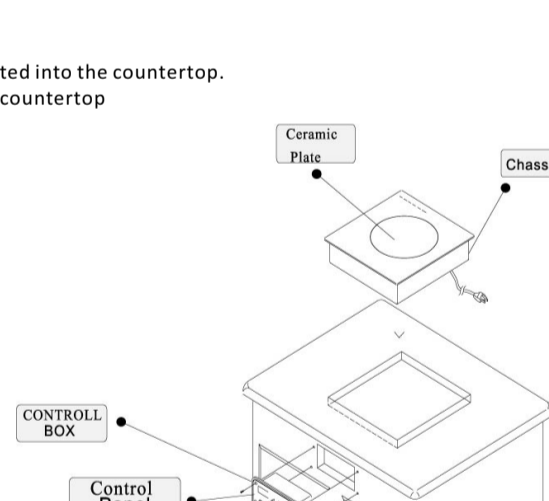
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Control Panel



Installation

- The cooktop can be surface-mounted into the countertop.
- The cooktop can be flush with the countertop

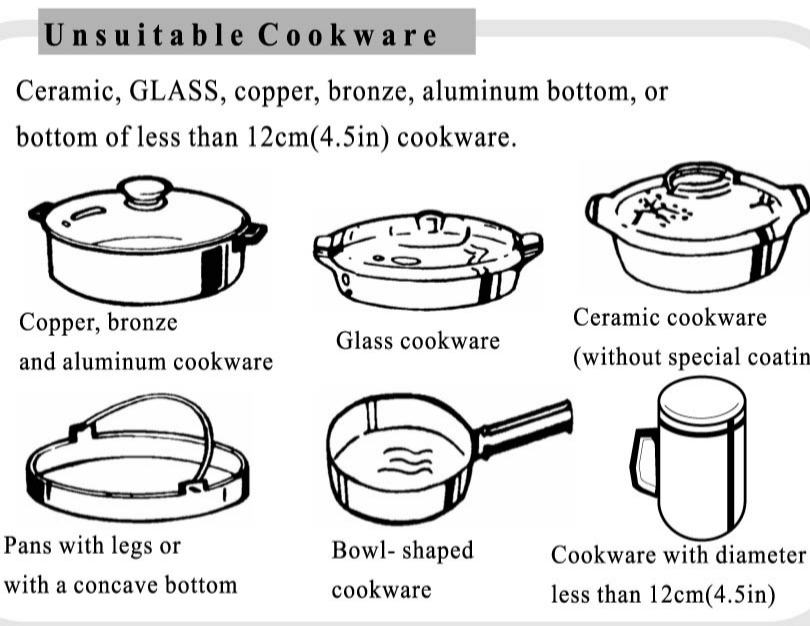


3

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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 IMMERS THE COOKTOP IN WATER TO SOAK. THIS WILL DAMAGE THE COOKTOP.

8

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- Please plug this cooktop in the correct 15-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

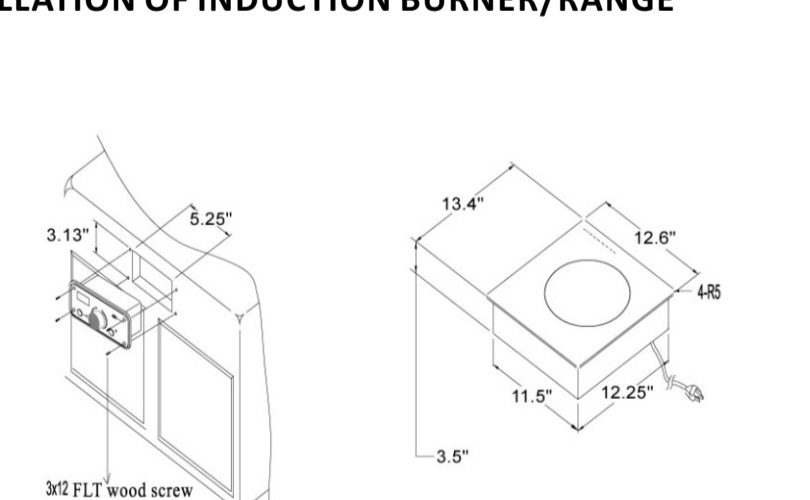
Iron, cast iron, stainless steel and enameled wares with diameter over 12cm(4.5in) are recommended.



7

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INSTALLATION OF INDUCTION BURNER/RANGE



Before Use:

- Place cooktop on flat surface, but keep away from the wall or other objects. Do not use the cooktop on uneven or wavy surface. The internal temperature of the cooktop may rise and the cooktop will stop heating.
- Keep away from water source: the cooktop will not work if the air inlet and the air outlet are blocked by water or other objects.
- Please do not use this cooktop near credit cards, watches or radios.

During Use:

- Do not place a metal can on the cooktop. It may explode.
- Do not touch the ceramic plate after cooking. As surface may retain heat from cookware.
- Do not insert wire screwdriver or other metal parts into vent hole.
- Do not damage the ceramic plate. If the ceramic plate is broken, please turn off the unit and unplug from outlet immediately.

4

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COOK vs TEMP

The operation of this induction cooktop has two functions: COOK and TEMP.

In <COOK> Function (COOK indicator is on):

- LED displays a one or two digit number, indicating the power level (1-20)
- TEMP will continuously cook until: manually shut off.

In <TEMP> Function (TEMP indicator is on):

- LED displays a two or three digit number, indicating cooking temperature. (90°F to 440°F, in 10°F increments)
- Unit will cook until set temperature is reached and will keep warm.
- When set temperature is reached, unit will stop heating. Unit starts heating again when its sense 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

- Plug in power cord - unit will beep once.
- Press suitable cookware and add food contents.
- Press ON/OFF button (red indicator light will illuminate) AND turn knob clockwise until it "clicks" to turn on unit. (COOK mode by default)
- Press COOK/TEMP button to select setting
 - COOK mode: LED displays power level: 1~20
 - TEMP mode: LED displays temperature: 90~440°F
- Turn knob clockwise/counter-clockwise to set power level or temperature.
- When cooking is done, turn unit off by pressing ON/OFF button or turn knob all the way left till "click" is heard.

NOTE:

- You must press ON/OFF button AND turn knob clockwise, pass click to turn on unit. Pressing the ON/OFF button OR turn knob counter-clockwise to OFF position will turn unit off.
- 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, content and volume of food, and if using a lid, etc.
- Use flat cookware and place in center of plate.
- When using cookware that is not flat or with an uneven bottom, the set temperature will be VERY different from the actual temperature.

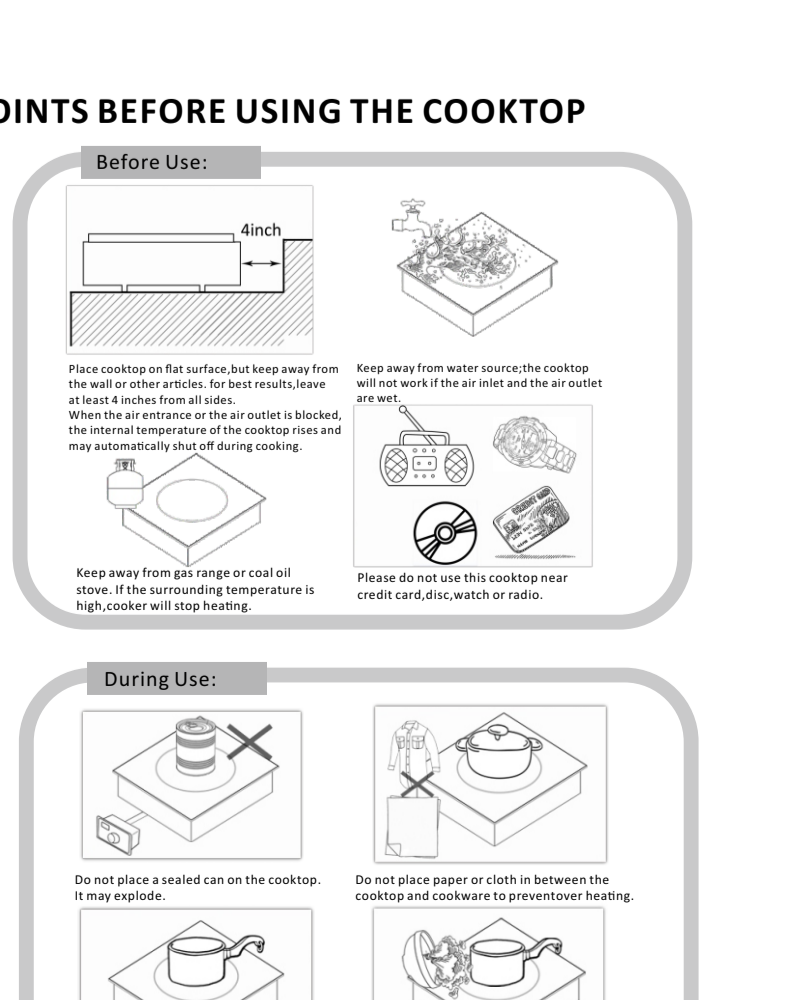
5

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ATTENTION

- Always place cookware or other objects on the top plate gently as the ceramic plate may crack under force.
- Please use suitable cookware, otherwise abnormal cooking or damage may occur.
- The self-protect circuit will protect the unit when power supply is unstable. The red power light will be flashing and cooking will stop.

KEY POINTS BEFORE USING THE COOKTOP



6