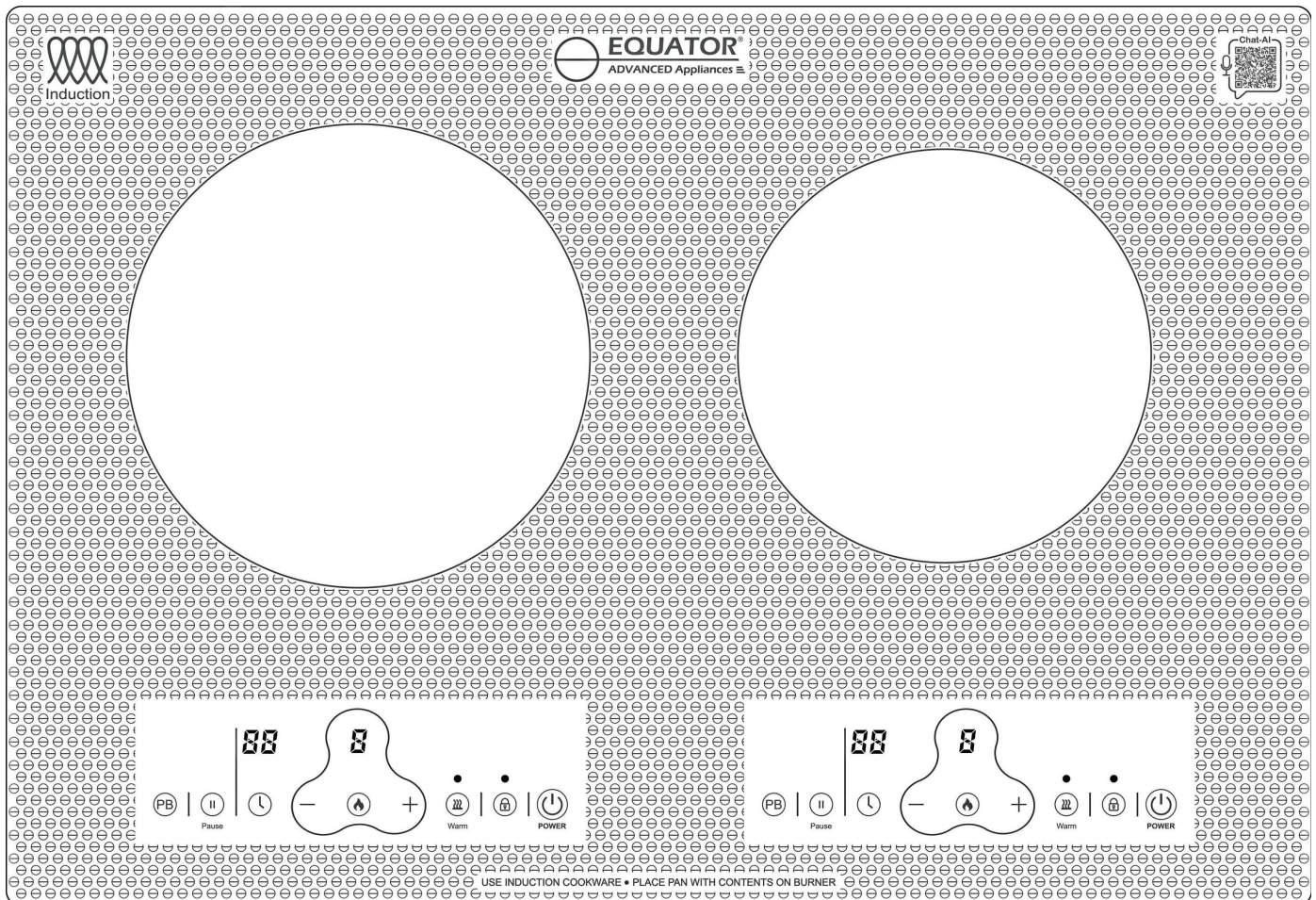




INDUCTION COOKTOP

Built-in / Freestanding

Model: BIC 202 CC ED



OWNER'S MANUAL

	DO NOT RETURN TO STORE!		1-800-776-3538
	HAVE QUESTIONS OR NEED SERVICE?		Service@ApplianceDesk.com

Read the instructions carefully and keep for future reference. Information maybe updated from time to time so please refer to the website for the latest version of the manual.

Warranty

Equator Appliances undertakes to the consumer-owner to repair or, at our option, to replace any part of this product which proves to be defective in workmanship or materials under normal personal, family or household use, in the USA and Canada, for a period of one year from the date of original purchase. For commercial use, the product is warranted for a period of 90 days. During this period, we will provide all labor and parts necessary to correct such defect, free of charge, if the appliance has been installed and operated in accordance with the written instructions with the appliance. Ready access to the appliance, for service, is the responsibility of the consumer-owner. Service would be provided from Monday to Friday between normal business hours.

Exclusions

In no event shall Equator Appliances be liable for incidental or consequential damages or for damages resulting from external causes such as abuse, misuse, incorrect voltage or acts of God. This warranty does not cover service calls which do not involve defective workmanship or materials covered by this warranty. Accordingly, diagnosis and repair costs for a service call which does not involve defective workmanship or materials will be the responsibility of the consumer-owner.

Specifically, the following work is not covered under warranty and does not constitute warranty work

Installation – e.g. Insufficient spacing around appliance
Maintenance - e.g. Cleaning the appliance using solvents
Mishandling – e.g. Breakage of glass

Most work is covered. The defining factor is, has the machine malfunctioned (Equator Appliances is responsible) or has the customer omitted or done something to cause the machine to malfunction (customer is responsible). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation of exclusion may not apply to you.

GENERAL

Since it is the responsibility of the consumer-owner to establish the warranty period by verifying the original purchase date, Equator Appliances recommends that a receipt, delivery slip or some other appropriate payment record be kept for that purpose.

This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

All rights reserved. Manual subject to change without notice.

You can register your Warranty by either of the following methods:

1. Scan QR Code
 - Open Smart Phone
 - Open Camera
 - Click the Link

2. Register online at ApplianceDesk.com/Warranty



Note: QR Code is also used to obtain Product Information, Manuals and Updates

WARRANTY SERVICE

This warranty is given by:

Equator Appliances
5006 Steffani Lane,
Houston, Texas, 77041, USA

For Service:

Call: 1-800-776-3538
Email: service@ApplianceDesk.com
Web: www.ApplianceDesk.com
Business hours: 9:00 am to 5:00 pm weekdays

Congratulations on your new Induction Cooktop!

In addition to its contemporary design, this is a highly sophisticated engineered product that will give you many years of satisfaction.

Here are some of the best reasons for buying your appliance for the ultimate cooking experience:

- 9 Power Levels for precision cooking
- Power Boost function for quick high heat
- Keep Warm function
- Pause function for interrupted cooking
- Lock function for safety
- Easy to clean glass surface

Specifications Table

Model	BIC 202 CC ED
Electrical	120V / 60Hz
Number of Burners	2
Type of Burners	2 Induction
Total Power / Levels	1800W / 9
Left Burner	1400W Booster 1800W
Right Burner	1100W Booster 1300W
Net Weight	14.2 lbs
Product Dimensions HxWxD	3 x 20.5 x 14.1 inch

Safety

This appliance is manufactured in compliance with the relevant safety standards.

Read all instructions carefully before installation and operation of the appliance.

Failure to follow these warnings could result in a fire or explosion that causes property damage, personal injury or death.

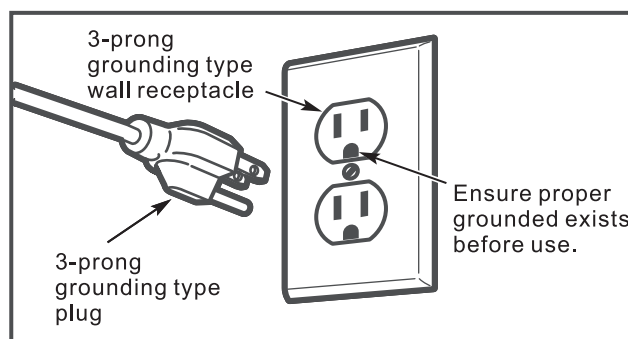
- Do not operate the cooktop with a damaged cord or if it malfunctions or has been damaged in any manner.
- To protect against electric shock, do not immerse cord, or main body in water or any other liquid.
- Do not let cord hang over edge of table or counter.
- Do not allow cord to touch a hot surface.
- 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.
- For induction burners use only induction compatible cookware.
- Do not allow pans to boil dry or heat empty pans.
- Never leave the cooktop unattended when in use.
- Close supervision is necessary when the cooktop is used by or near children or impaired persons.
- Even after turning off the cooktop, do not touch it as the surface retains residual heat.
- Do not use the cooktop as a work surface.
- Do not store detergents or flammable materials in the area under the cooktop.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Please dispose off or recycle this appliance in accordance with local environmental regulations.

Electrical

Connect the plug to a power outlet - 110V/60Hz with minimum 15 Amps. Make sure that the voltage and frequency available correspond with those stated on the serial number plate located on the machine. Do not use adaptors or extension cords since they could result in overheating and burn out.

This appliance must be connected to an individual circuit identical to the one specified on the rating plate of the loading port protected by fuses or circuit breaker conforming to local codes.



Installation

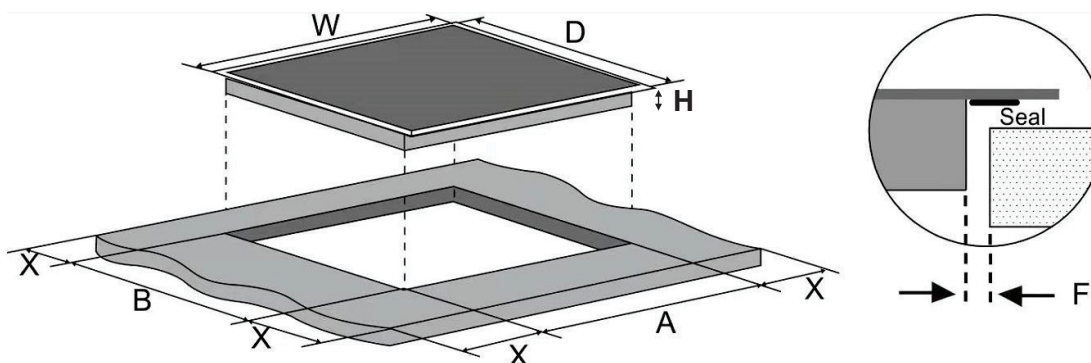
Intended Use

- This appliance is designed for freestanding and built-in household use only.
- Do not use outdoors
- Do not use the appliance to heat a room.

Installing the cooktop

- Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
- Follow cutout dimensions of the countertop as indicated on the diagram.
- Ensure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200° F) generated by the cooktop.
- Before cutting out the countertop, check that the dimensions in the diagram correspond to the dimensions of the product.
- Ensure the work surface is heat-resistant and is at least 1.2 inch (3 cm) thick.
- Ensure the safety distance between the sides of the cooktop and the inner surfaces of the countertop is at least 0.12 inch (0.3 cm).
- Keep a space of at least 0.2 inch (0.5 cm) around the cut-out.
- Gently lower the cooktop into the countertop cutout.

NOTE: If Sealing the cooktop to the countertop, the cooktop must be removable if service is necessary.

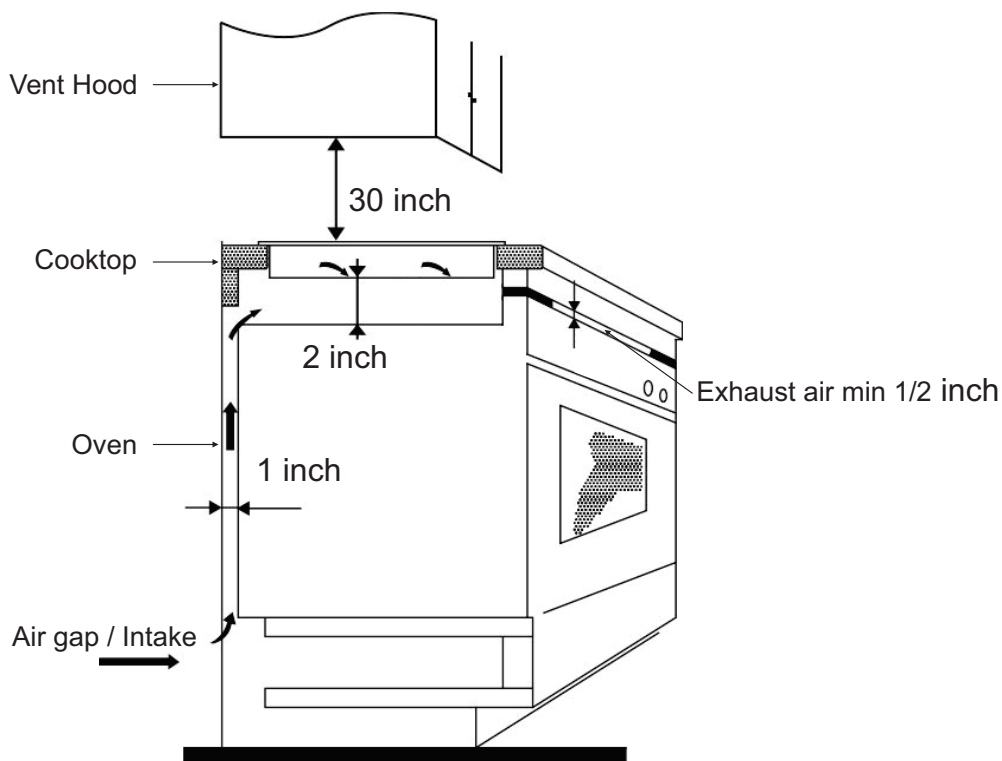


	Cooktop Dimensions			Cutout and Spacing			
	H (Height)	W (Width)	D (Depth)	A	B	X	F
inch	3	20.5	14.1	19.7	13	Min 0.2	Min 0.12
cm	8	52.1	35.9	50	33	Min 0.5	Min 0.3

Ventilation and safety distances

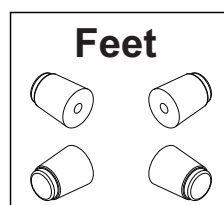
Ensure that the following conditions are met for adequate ventilation of the cooktop and that the supply and exhaust air is not blocked:

- The safety distance between the cooktop and the cabinet or the vent hood should be at least 30 inch.
- If the cooktop is installed above an oven, the oven must have its own fan.
- The safety distance between the bottom of cooktop and the oven must be at least 2 inch.
- The installation must comply with all space requirements and regulations.



IMPORTANT: To avoid overheating, it is recommended that there is a space of at least half an inch on all four sides between the cooktop and the cabinet where it is installed.

For freestanding cooktop, 4 feet have been provided. Screw the feet into the bottom of the cooktop and then it can be placed on the countertop.



Compatible Cookware

Induction technology works on a magnetic system, *where the magnetic coil located under the glass heats the same portion of the pan located above. The rest of the pan is heated using conduction heat.*

If the induction pan is thin, the center area becomes hotter than the rest of the pan.

To ensure even heating it is important to use thick based pans e.g. 3-Ply / Layer.

Cookware Requirements:

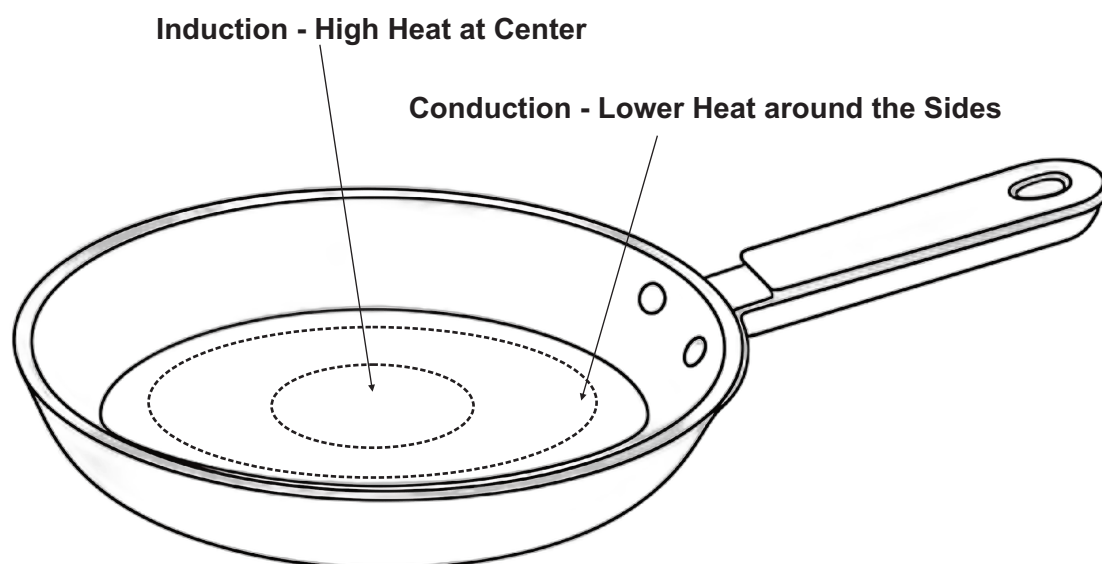
Induction compatible cookware showing the induction logo  or be made of high quality stainless steel (3-ply). This can be determined if a magnet sticks to the base of the pan.

Induction Cooking Tips:

- Use High heat only for boiling water quickly
- For all cooking, please start with low heat and gradually increase to medium heat as needed
- Continuously stir or turn over to prevent food from sticking to the pan
- If you own thin based induction cookware, the center portion will heat faster than the outside sections of the pan. To solve this problem, cook on the outer sections to ensure even heating of food and prevent burning.

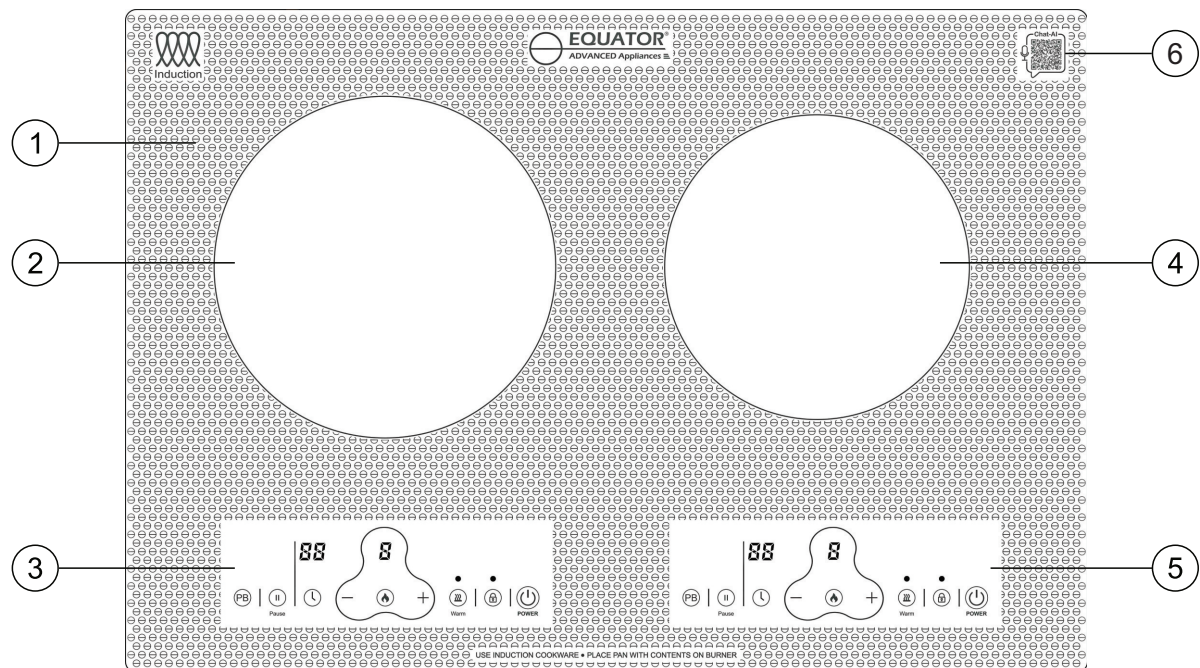
The following are **not** compatible: glass, ceramic, copper, aluminum, round-bottomed cookware, or cookware with a base less than 5 inches.

NOTE: Some cookware can produce noises when using induction cooking. This is not a fault in the cooktop, and its function will not be impaired in any way as a result. The use of some types of light weight cookware may produce various sounds and vibrations, particularly when cooking at high power levels. High quality cookware is recommended.



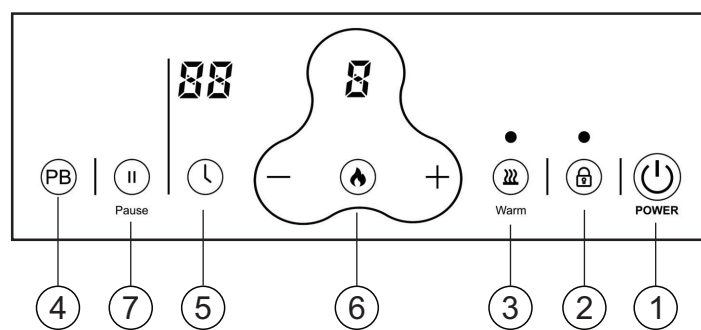
Use 3-Ply Induction Cookware to Ensure Food Cooks evenly

Cooktop Features



- | | |
|-----------------------|------------------------|
| 1. Glass Surface | 4. Right Burner |
| 2. Left Burner | 5. Right Control Panel |
| 3. Left Control Panel | 6. Chat AI Code |

Main Control Panel



- | | |
|----------------|--------------------------|
| 1. Power | 5. Timer |
| 2. Child Lock | 6. Burner On and Display |
| 3. Keep Warm | 7. Pause |
| 4. Power Boost | |

Operating the Cooktop

Ensure the cooktop is plugged into an electrical outlet. Place suitable cookware onto the cooktop.

Power

Press the Power icon  to turn on the burner you want to use. You can select the power or heat level by pressing the + or - icons.

Quick Heat

To heat a burner quickly to a medium temperature, use the Quick Heat feature. Press the  icon and the burner will heat to level 5.

Residual Heat Indicator

When the cooktop has been operating for some time, there will be some residual heat which is indicated on the display as “H”. It will turn off once cooktop is cooled down. It can take approximately 30 minutes to cool down completely.

Timer

Press the Timer icon to activate the timer for either of the two burners. Each time the timer icon is pressed the indicator light for either the front or rear burner will illuminate. Once the burner is selected, press the + or - icons on the control panel to set the number of minutes to set the cooking time. The time will show on the digital display and the numbers will count down on it as the time progresses. If both burners are selected, the time on the display will be that of the least number of minutes.

To cancel the timer, press the timer icon to select the burner to cancel. Then press the number “0” two times on the control panel. Or press the timer icon for 3 seconds and all times for all the burners will be cancelled.

Note: Each burner on the cooktop is equipped with a safety temperature sensor which switches off the cooktop if there is excessive heat. This is to protect the electronics from overheating. Wait for the cooktop to cool down before using it again. If any cracks appear on the surface of the cooktop, immediately disconnect it from the power.

If a cooktop is left on accidentally, it will automatically be switched off after a period of time has elapsed.

Power Boost

To heat a burner to a high temperature quickly, use the Power Boost feature. Press the PB icon and the display panel will show “P” while the Power Boost is on. The Power Boost is 1800 W and it will remain on for 5 minutes. Then the heat level will reduce to 9 (1400 W). Power Boost can be cancelled by pressing the burner icon and then the + or – icons to adjust the heat level.

Note: Only one burner can use the Power Boost feature at a time. Both burners cannot use Power Boost at the same time.

Child Lock

To ensure the safety of children, the cooktop controls can be locked so children cannot change the settings.

To lock: hold the Child Lock icon  for 3 seconds until “LO” displays and the rest of the icons are disabled except the On/Off Power icon. To unlock: hold down the Child Lock icon for 3 seconds and the cooktop will return to normal.

Keep Warm

Press the Keep Warm icon to allow the burner to be on at a low temperature and to keep the food warm. The display will show .

Press the icon again to cancel the Keep Warm feature.

Pause

Press the Pause icon  to stop heat to the burner. Then press the icon again to resume cooking. The Pause feature remains active for 2 hours and then the burner automatically turns off.

Maintenance

- Wait for the cooktop to cool down completely before cleaning it.
- Do not use chemicals and abrasive materials to clean the cooktop.
- Never wash the cooktop with water.
- Use mild detergent and a damp cloth to wipe down the cooktop.
- Periodically, use a vacuum cleaner to remove dust from intake and exhaust vents.
- If plastics or sugars melt onto the cooktop, gently and carefully scrape the debris off while the burner is still hot.

Troubleshooting

In most cases, when your Cooktop fails to work, the problems arising can be easily solved without having to call for a technician. Before calling for assistance, always check these points. Repairs should only be done by an authorized service agent.

Problem	Possible Cause	Solution
Burner does not maintain a rolling boil or cooking is slow	Improper cookware being used.	Use pans that are flat and match the diameter of the burner.
Burners do not work properly	Cooktop controls improperly set.	Check to be sure the correct control is set for the burner you are using.
Scratches on cooktop glass surface	Incorrect cleaning materials being used.	Use mild cleaning solution and soft damp cloth.
	Cookware with rough bottoms being used or coarse particles (salt or spices) are on the surface of the cooktop. Cookware has been dragged across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms. Don't drag cookware over the cooktop.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	Cleaning the cooktop after each use.
Plastic melted to the surface	Plastic placed on the hot cooktop.	Gently scrape off plastic.
Control panel not operating	Control panel is dirty.	Clean the control panel.
	A fuse may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.

Error Codes

Information codes may be displayed to help you understand better what is wrong with the appliance.

Error Codes	Possible Cause	Solution
E0	No pan or incorrect pan on burner.	Place correct pan on burner and ensure that if it is an induction burner there is liquid or some substance in the pan.
E2	NTC short or not connected.	Call for Customer Service.
E3	High voltage: Higher than 145-165V.	Ensure voltage is below this range.
E4	Low voltage: Lower than 85-95V.	Ensure voltage is above this range.



Equator Advanced Appliances USA,
founded in 1991, offers Efficient, High-Quality,
and Innovative household appliances.

Our Mission is to simplify domestic chores
and save Time, Space, and Energy.

Our Vision is to enhance our Customer's
Quality of Life!

Equator Appliances USA

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