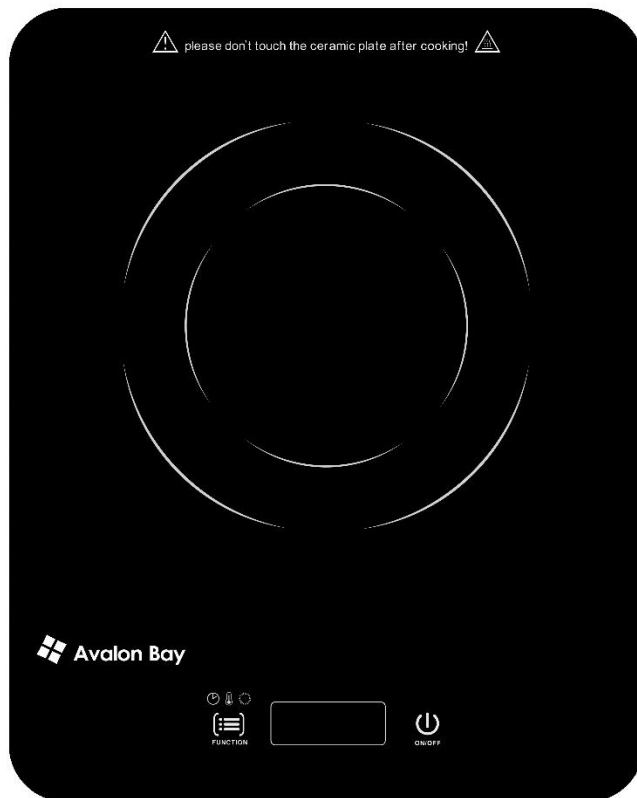




Avalon Bay



Induction Cooktop Product Guide (IC100B)

Introduction

Congratulations on your purchase of a new Avalon Bay Induction Square Cooktop.



Before using your Induction Cooktop, please read this manual carefully. Incorrect operation can result in serious damage or injury.

Need to Contact Us?

WEBSITE:	http://www.avalon-bay.com
SUPPORT EMAIL ADDRESS:	support@avalon-bay.com
TELEPHONE NUMBER:	1-844-528-2566

Thank You for Choosing the Avalon Bay Induction Cooktop

Please read this manual thoroughly and follow all instructions and safety guidelines. With proper care and maintenance, this appliance will provide you with many years of trouble-free use.

For future reference, we recommend you attach a copy of your sales receipt below and record the following information, located on the manufacturer's nameplate on the rear of the unit. You will need this information if it becomes necessary to contact the manufacturer for service inquiries.

Date of Purchase: _____

Serial Number: _____

Model Number: _____

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Product Specifications

VOLTAGE:	120V, 60HZ
WATTAGE:	1800W
AMPS:	15A
TEMPERATURE CONTROL :	140 - 465°F
TIMER:	0MIN – 3HRS

List of Main Parts



Important Safety Precautions



CAUTION: Some Induction Cooktop parts, including the plate, may get too hot to touch. To prevent burns, refrain from touching the body of the Induction Cooktop during operation, and wait until Induction Cooktop has cooled down to handle.

This Induction Cooktop is designed for **household use only**. It is not suitable for use in staff kitchens, farms, motels, and other non-residential environments. The warranty is invalid if the Induction Cooktop is used for professional or semi-professional purposes, or if it is not used according to instructions.

Please read all instructions before using your Induction Cooktop and do not use the appliance for any purpose other than what is described in this manual.

When using electrical appliances, basic safety precautions should always be followed.

Before Cooking

- Ensure the appliance is placed on a flat, even, and stable surface.
- Check if the voltage indicated on the appliance fits the local main voltage.
- Do not use the appliance if the plug, main cord, or other parts have been damaged.
- Always make sure that the plug is properly inserted into an electrical socket supplying an electrical current of no less than 16A.

- Do not place the appliance on or near combustible materials such as tablecloths or curtains, or on hot surfaces such as stoves.
- Do not place the appliance against a wall or against another appliance. Leave at least 4 inches of free space on the back and sides and 4 inches free space above the appliance.
- Do not immerse the appliance or power cord in water or any other liquid.
- Do not use sharp objects on the control panel.
- Keep the appliance and the power cord out of the reach of children, unless under adult supervision.
- Do not use an unauthorized repairman to replace or fix a damaged Induction Cooktop or main cord, or attempt to repair or disassemble it yourself.

While Cooking

- When using the Induction Cooktop to heat canned food, always remove the lid first.
- Do not place an empty pot or container on the Induction Cooktop when it is on.
- Do not cover the exhaust vent while the unit is on.
- Do not touch the heating plate while the Induction Cooktop is on.
- Do not place any metal objects on the heating plate while the Induction Cooktop is on.
- Any surfaces above or underneath the Induction Cooktop may become hot during use (Figure 2).
- Never unplug the Induction Cooktop before switching it off at the control panel first.



Immediately turn off and unplug the appliance if the ceramic heating plate is cracked or damaged, and contact a qualified repairman.

Automatic Switch-Off

Your Induction Cooktop has a built-in timer. The appliance will automatically shut off when the timer count reaches zero. You can also manually switch off the Induction Cooktop by pressing the On/Off button, which will place the Induction Cooktop in standby mode.

Special Cord Set Instructions

A short power supply cord is provided with your Induction Cooktop to reduce the risk of tripping or entanglement. Using a longer detachable power supply cord or extension cord is not recommended for use with the Induction Cooktop. Do not attempt to modify the plug in any way. Improper use of the plug can result in electrical shock. If the power cord is damaged, please contact customer service.

Electromagnetic Fields (EMF)

The appliance complies with all scientific standards regarding Electromagnetic fields (EMF). If used properly, there is no evidence it will cause any harm.

Getting To Know Your Avalon Bay Induction Cooktop

Before Your First Use

1. Remove all packaging materials, stickers or labels from your Induction Cooktop. Be sure all the parts (see *List of Main Parts* on pg 4) have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.
2. Wipe the outside of the appliance with a cloth. Never immerse the appliance in water; do **not** let water inside the Induction Cooktop or it may damage its electrical and heating components.

Assembling your Induction Cooktop

1. Place your Induction Cooktop on a clean, flat surface. **Do not place the appliance on a NON heat-resistant surface.**
2. Plug the cord into a standard electrical outlet. The Induction Cooktop will beep once and the indicator light on the left of the On/Off button will start to flash, indicating the Induction Cooktop is in standby mode. The display will show L to indicate that the ceramic plate temperature is low. You are now ready to begin cooking.

Operating your Induction Cooktop

Once your Induction Cooktop is assembled properly, you are ready to begin cooking.

1. Place a suitable piece of cookware on the ceramic heating plate (see *Cooking Tips* on pg7).
2. Press the On/Off button once to switch on the Induction Cooktop. The indicator light above the On/Off button will light up, and the display will default to a horizontal line.
3. Select the cooking mode for your food. There are two modes: power or temperature.
 - To use the power cooking mode, press the Function button until the third indicator light above the Function button lights up.

Note: The display shows the default power of 1200W. To adjust the power manually, rotate the knob on the front of the Induction Cooktop. Turning left decreases the power level, while turning right increases it. There are 8 power levels available for selection: 300W, 500W, 700W, 1000W, 1200W, 1400W, 1600W and 1800W.
 - To use the temperature cooking mode, press the Function button until the second indicator light above the Function button lights up.

Note: The display shows the default temperature of 300°F. To adjust the temperature manually, rotate the knob on the front of the Induction Cooktop. Turning left decreases the temperature, while turning right increases it. There are 8 temperature levels

available for selection: 140°F, 195°F, 250°F, 300°F, 355°F, 400°F, 430°F and 465°F.

- To cancel the chosen cooking mode at any time, press the On/Off button, or select another cooking mode by pressing the Function button.
4. To set the cooking time, press the Function button so that the first indicator light above lights up.
Note: The display shows the default cooking time of 0 minutes. To adjust the time manually, rotate the knob on the front of the Induction Cooktop. Rotate left to increase the time by one hour, and rotate right to increase the time by one minute.
 - The cooking time can be adjusted from 0 minutes to 2 hours and 59 minutes.
 5. Upon setting the cooking time, wait until the display stops flashing and the ceramic plate starts heating up automatically.
 6. When the timer beeps, the Induction Cooktop is done cooking. The Induction Cooktop will revert to standby mode automatically when the timer reaches zero.
 7. Once you're done cooking, clean the Induction Cooktop thoroughly, so it will be ready for the next time you need to use it.

Cooking Tips

Only suitable cookware should be used on the Induction Cooktop in order to avoid damage to the cooktop, or a fire hazard. Pots and pans used should be flat-bottomed with a diameter of 5 to 10 inches, equipped with a lid with a suitable steam vent. Test new cookware for compatibility before use.



Never use pressure-sensitive cookware on the Induction Cooktop.

The following are considered suitable materials for cookware:

- Steel
- Cast iron
- Enameled iron
- Stainless steel



Stainless steel pot



Iron blast pan



Magnetic stainless steel pan



Magnetic stainless iron pan



Iron board pan

Caring For Your Induction Cooktop

Cleaning and Storage

You should thoroughly clean your Induction Cooktop after every use.

1. Before cleaning, unplug your Induction Cooktop and wait for it to cool down (about 30 minutes).

Note: It is beneficial to the longevity of your Induction Cooktop that you wait until the fan has stopped working to unplug the appliance.

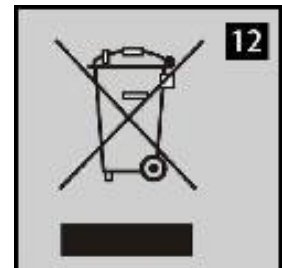
2. Wipe the outside of your Induction Cooktop, including the ceramic plate, control panel and body with a soft cloth. If the Induction Cooktop is greasy, clean with a damp cloth and neutral detergent. Never use an abrasive cleaner or harsh pad.
3. Clean the exhaust vent regularly with a brush or cotton swab.
4. Remove and store the power cord in a safe place.
5. Repellants like mothballs can be used to deter cockroaches and other pests from entering the Induction Cooktop, in the case that the model does not safeguard against it.



WARNING: Never immerse the Induction Cooktop in water or other liquid or it may damage the multi electrical and heating components.

Environmental Concerns

Do not throw your Induction Cooktop away with the normal household waste when it is worn out. Dispose of it at an official collection point for recycling. By doing this, you help protect the environment (see Figure 12).



Troubleshooting

My Induction Cooktop doesn't turn on

Problem	Possible cause	Solution
Induction Cooktop doesn't turn on when plugged in	There is a power outage.	Use the Induction Cooktop after the power has turned on again.
	There is a blown fuse.	Contact customer service for professional repair.
	The plug is not inserted in the socket properly.	Insert the plug securely into an appropriate electrical outlet.

My Induction Cooktop isn't heating up

Problem	Possible cause	Solution
Induction Cooktop stops heating, emitting a beep.	The cookware is incompatible with the cooktop, or no cookware is being used.	Use cookware compatible with the Induction Cooktop.
	The cookware is not centered on the heating plate.	Place the cookware at the center of the heating plate.
	The cookware is removed from the heating plate too often.	Place the cookware on the heating plate and don't remove it.

My Induction Cooktop isn't working as expected

Problem	Possible cause	Solution
Induction Cooktop is heating, but not cooking food as expected	The cookware is empty.	Fill the cookware with water or food.
	The temperature is too high.	Reduce the cooking mode to a more reasonable temperature.
	The exhaust vent is clogged by dust or otherwise blocked.	Clear the exhaust vent. Allow the Induction Cooktop to cool down before operating again.
	The Induction Cooktop has been cooking for longer than 2 hours straight.	Set appropriate cooking modes and time before starting the Induction Cooktop.

My Induction Cooktop is displaying an error code

Error Code	Possible cause	Solution
E0 Internal circuit error	The cookware is incompatible with the cooktop.	Use cookware compatible with the Induction Cooktop.
E1 Without cookware or Incompatible cookware used	The cooktop is overheating.	Allow the Induction Cooktop to cool down naturally before switching on again.
E2 Internal overheat	Various internal errors.	Contact customer service for professional repairs.
E3 Over-voltage		
E4 Under-Voltage		
E5 Top plate sensor open/short circuit		
E6 IGBT sensor open circuit/short circuit		
E7 Top plate overheat		

Limited Manufacturer's Warranty

This appliance is covered by a limited manufacturer's warranty. For one year from the original date of purchase, the manufacturer will repair or replace any parts of this appliance that prove to be defective in materials and workmanship, provided the appliance has been used under normal operating conditions as intended by the manufacturer.

Warranty Terms

During the first year, any components of this appliance found to be defective due to materials or workmanship will be repaired or replaced, at the manufacturer's discretion, and at no charge to the original purchaser. The purchaser will be responsible for any removal or transportation costs.

Exclusions

The warranty will **not** apply if damage is caused by any of the following:

- Power failure
- Damage in transit or when moving the appliance
- Improper power supply such as low voltage, defective household wiring, or inadequate fuses
- Accident, alteration, misuse, or abuse of the appliance such as using non-approved accessories, inadequate air circulation in the room or abnormal operating conditions (extreme temperatures)
- Use in commercial or industrial applications
- Fire, water damage, theft, war, riot, hostility, or acts of God, such as hurricanes, floods, etc.
- Use of force or damage caused by external influences
- Partially or completely dismantled appliances

Obtaining Service

When making a warranty claim, please have the original bill of purchase with purchase date available. Once confirmed that your appliance is eligible for warranty service, all repairs will be performed by an Avalon Bay authorized repair facility. The purchaser will be responsible for any removal or transportation costs. Replacement parts and/or units will be new, re-manufactured, or refurbished and are subject to the manufacturer's discretion. Do not use an unauthorized person to replace or fix a damaged main cord.

For technical support and warranty service, please email support@avalon-bay.com.