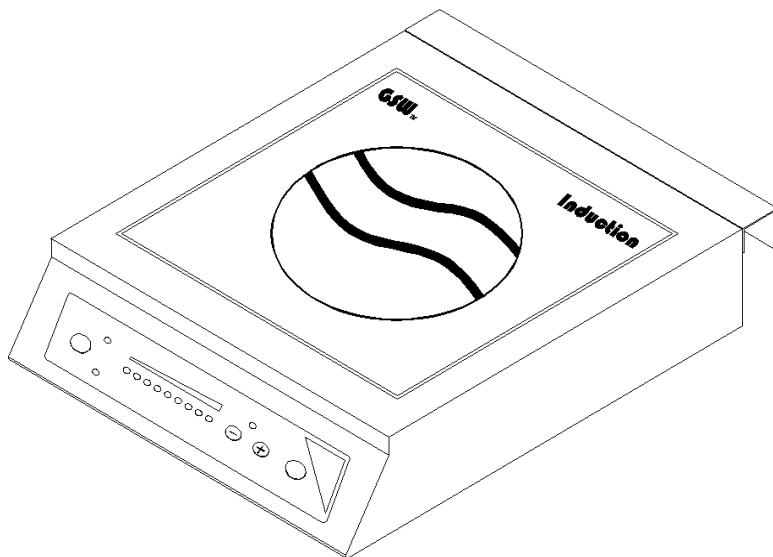


GSW™

USER'S MANUAL



CU-22A INDUCTION RANGE

USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE OPERATION

1. Use an individual 208VOLT, 15 AMPERE electrical socket.
2. DO NOT block the air-intake panel as blocking may overheat the unit.
3. Use pans 12cm (4.75”) or larger in diameter. We recommend pans be less than 26cm (10.25”) in diameter. Please refer to the next page for a list of suitable and unsuitable pans.
4. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during cooking, however, the heat from the pan will leave the surface of the ceramic hot!
5. DO NOT cook empty pots or pans. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.
6. Place the induction range on a horizontal surface and at least 10cm away from the wall and other objects for proper ventilation.
7. DO NOT place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
8. To protect against electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
9. Close supervision is necessary when the induction range is used or near children.
10. DO NOT operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
11. The use of any accessories not recommended by the manufacturer may cause injuries.
12. Keep the power cord away from heat.
13. DO NOT place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
14. DO NOT heat any sealed cans on the induction range. A heated can may explode.
15. DO NOT move the induction range while cooking or when the pan is hot.
16. After the induction range has cooled down, unplug the cord and clean as follows,
CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with soft cloth or use a mild cleaner.
17. DO NOT use induction range for other than intended use.
18. Unplug when not in use.
19. When storing, DO NOT place any objects on top of the induction range.
20. When using an induction range (smooth top range) for cooking, keep your pacemaker 2 feet (approx. 60cm) from the heating areas.

SAVE THESE INSTRUCTIONS!!!

SUITABLE COOK UTENSILS- FOR INDUCTION HEATING PLATES,

SUITABLE POTS,

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.

All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 12cm (4.75") and 26cm (10.25")

UNSUITABLE POTS,

1. Pot with diameter below 5cm (2")
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

SAFETY DEVICE

Overtime Detector

If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

Automatic Safety Shut-Off,

If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

Material Compatibility Detector

If the pan's material or its dimensions are not suitable for this induction range, the pan indicator will not light.

Small Object Detector

The induction range will not recognize any objects or utensils smaller than 5 CM in diameter. For best results, use pans that are between 12cm (4.75") and 26cm (10.25") in diameter.

Overheating Protection Device,

If the pan's temperature becomes too high, and the temperature remains too high for 60 seconds, the unit will shut off automatically. And there will be a short warning sound after unit shut off automatically.

IC Auto Reset Device

Main control microprocessor equipped with watchdog device, the IC will auto reset when the software program goes wrong.

HOW DOES YOUR INDUCTION HOB WORK?

A high frequency (20-35KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It's controlled by electronic circuit to offer superior performance and functions. During cooking, no energy is lost between the hob and the food. When you switch off, the cooking is stopped immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

The glass top is of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact the after-sales service.

2. The appliances are equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.
3. When using your induction hob, don't place any magnet able objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger. Whatsoever, for persons using pacemaker, please keep 60cm (2 feet) distance from the unit while the induction hob is in using.
5. To prevent from overheating, do not place aluminum-foil or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or articles at least 5-10cm (2" ~ 4").
7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.
8. Immediate clean up is recommended when water left on the top plate.

OPERATION INSTRUCTION

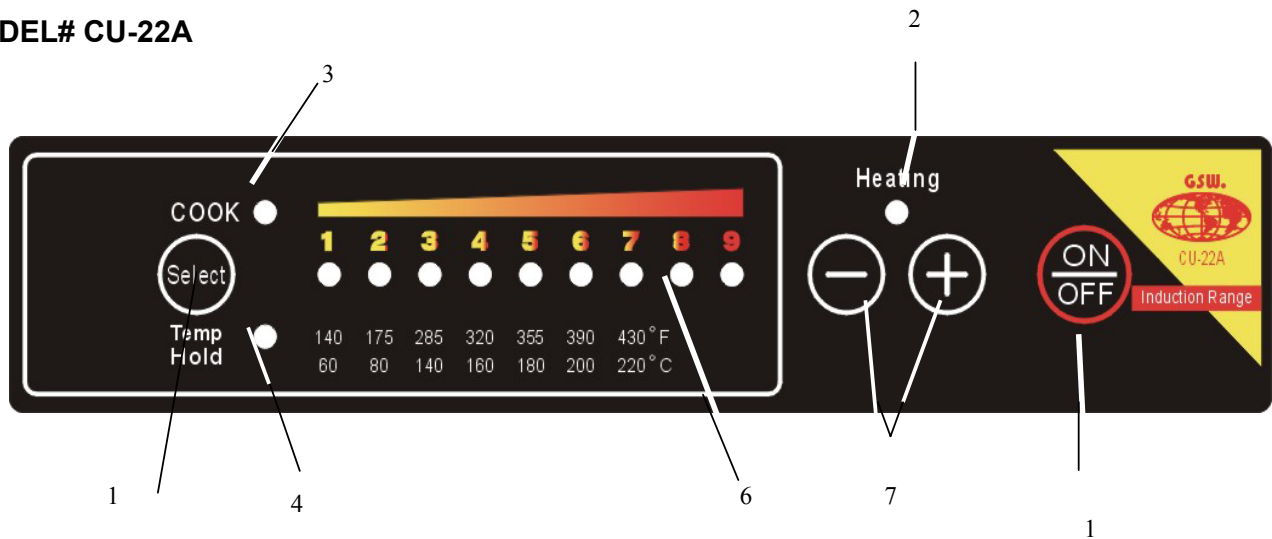
1. Plug power cord into 208VOLT, 60Hz, 15A power socket.
2. Turn on power by pushing the power on / off key, power level display led light will come on.
3. Push the power select key ◀ ▶ (up, down) to adjust the power levels from step.1 to step.9.
4. Put a suitable pan on central position of top plate, and push power control keys to desire power level. Step.1 position is the minimum, step.9 position is the maximum.
5. "Heating" indicator light will indicate the pan is suitable or not. If the "Heating" indicator light is on, then the pan is heating. If the "Heating" indicator light is off, it indicates that the power is on, but no pan or no suitable pan is on top plate position.
6. This unit is equipped with 'over heating protection device', which will stop power temporarily when top plate temperature reaches 230°C (+/- 20°C) (450°F). The power will start again automatically

when the temperature of top plate is reduced. If you put an empty pan on it, and heat-up at max. Power, it will reach 230□(450□) very soon. So, the safety device will stop output power temporarily to prevent over-heating. Upon this situation, the Heating indicator light will flash to indicate the over heating protection function is on.

7. Temperature holding function: Push “Select” key, the temperature holding function will start working. The LED indicates the temperature holding at 60□(+/- 5□) (140□), push Temp select key ◀ ▶ (up, down)”, the LED indicate the temperature holding at 80□ (175□). “Temp +/- key ◀ ▶” function key pushed each time, the holding temperature will be changed as control panel indicated. 60°C(140□) -> 80°C (175□)-> 140°C(285□) -> 160°C(320□) -> 180°C(355□) -> 200°C(390□) ->220°C(430□)
8. When temperature holding function working, the “Temp Hold” indicator light will start flashing. It means the temperature has not yet arrived at the setting temperature. When the pan’s temperature arrive the setting temperature, the “Temp Hold” indicator light will keep steady on.
9. Change temperature holding function to “COOK” function: Push “Select” function key again, and the function will back to “COOK” again.

Control Panel:

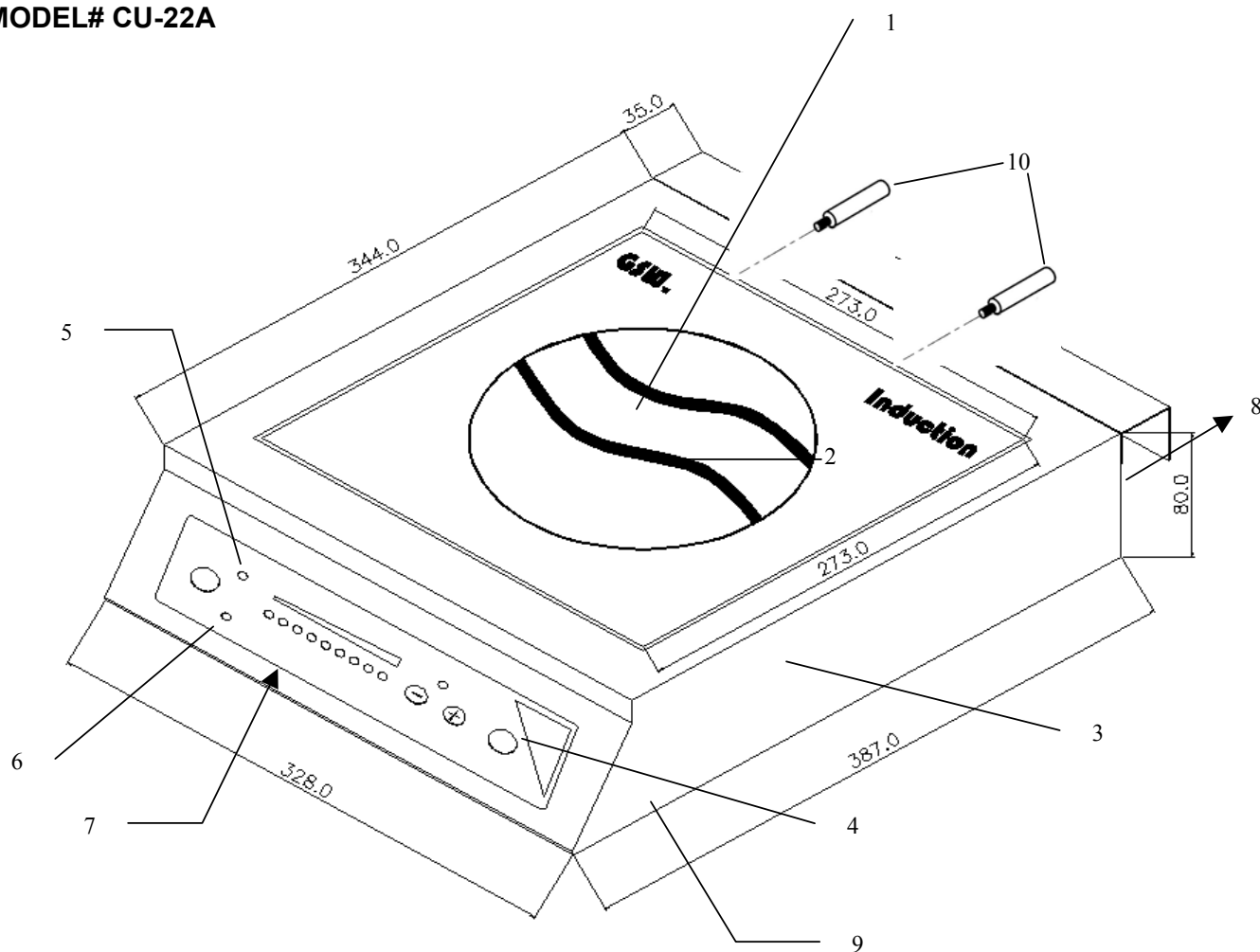
MODEL# CU-22A



1. Power On/ Off Key.
2. “Heating” indicator light.
3. “COOK” function indicator light.
4. “HOLD”(Holding Temperature) function indicator light.
5. “COOK / HOLD” function select key.
6. Power Level / Holding Temperature display LED lights.
7. COOK / HOLD. up / down adjust keys.

FEATURES & DESCRIPTION:

MODEL# CU-22A



1. 2,200watt Induction Heating Zone

2. Vitro-Ceramic Glass Top Plate

3. Bottom Chassis

4. Power on/ off key.

5. "COOK" function indicator light.

6. "Warm" function Indicator Light

7. Air-Intake

8. Air-Outlet

9. Foot Stand

10. Wall Stopper (Lock-Washer) (You can find this accessory enclosed in the box. Please screw this wall stopper into the back side of the induction range in order to keep enough distance for air-outlet.)

SPECIFICATION:

Model No.	CU-22A Induction Range
Voltage	208V ~ 50,60Hz
Vitro-Ceramic Plate	273mm X 273 mm (10.75" x 10.75")
Electrical Power Consumption	Max. 2,200watt
Electrical Power Range	Approx. 250watt ~ 2,200watt
Safety Device	<ul style="list-style-type: none">● Over Time Protector (2Hrs.)● Automatic Safety Shut-Off● Material Compatibility Detector● Small Object Detector● Overheating Protection Device● IC Auto Reset.
Approvals	ETLus : UL-197 ETLc: CSA 22.2 No. 109 FCC: Part 18
Approvals	ETLus / ETLc / FCC Part 18
Dimension	328*422*100 mm (12.91" x 16.61" x 3.93")
Remark:	The switching frequency is verified by different power setting, it's to be between 20 ~ 35 K Hz.

TROUBLE SHOOTING

If	It might be caused by
No indication light when power "on"	Cable/terminal block is loose
	Broken circuit of fuse; or automatic switch in your house
	Power supply stopped.
Heating indicator does not light-in, Appliance fails to heat up	Unsuitable cooking utensil,
	Utensil isn't located at the center properly.
	Utensil is smaller than 5cm.
Appliance suddenly stops heating during operation	Over-heating protection is activated.
	High ambient temperature.
	Air entrance or outlet blocked.
	Over-heating protection activated.

ERROR CODE, verified by BEEPER

If the machine turned-off itself, please check if you can hear BEEP as following descriptions:

<i>If</i>	<i>It might be caused by,</i>
Bi----- (1 long BEEP) Bibibibi (4 short BEEP)	Over-voltage protection, Action: Try again later till electricity supply is stable
Turn-off immediately without any sound	1. Over-heating protection, or Action: Try again later after the machine has cooled down 2. Surge protection Action: Try again immediately.
Bibibibibi... (short BEEP last for 60seconds) Bi----- (1 long BEEP)	No pan on the cook-top
Bi----- (1 long BEEP) Bibibibibibibibi (9 short BEEP)	Heating empty pan on the cook-top, Action: Remove the empty pan, or fill with food/water as you want.
Bi----- (1 long BEEP) Bibi (2 short BEEP)	Temperature sensor failed (open or short), Action: Call your local distributor for service information.

1. If your induction range seems to be working improperly, it doesn't necessarily mean it is faulty. In all cases, check the preceding points.

2. If you fail to identify the problem, contact your after-sales service center without delay.

Contact: GSW Service Center
4151 NE Port Drive
Lee's Summit, MO 64064
800-458-1716