



2X INDUCTION SET

1800 WATTS

SET DE INDUCCIÓN 2X 1800 VATIOS
ENSEMBLE INDUCTION 2X 1800 WATTS



User's Manual

Manual del Usuario
Manuel d'utilisation

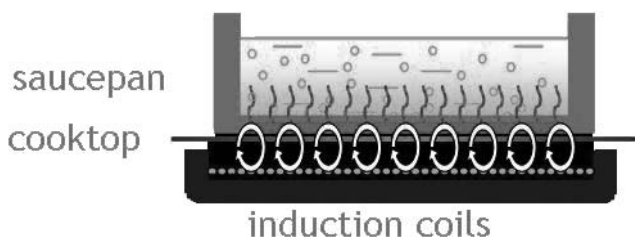
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Introduction to Induction

How does induction work?

An induction cooktop houses a series of copper induction coils (based on magnetic principles). These coils generate magnetic fields that induce a warming reaction in steel and iron-based pots and pans. This way, the cookware itself heats the food, not the cooktop surface.



What are the benefits of cooking with an induction cooktop?

EFFICIENT: Induction cooking is the most eco-friendly and energy-efficient way to cook. Induction cooktops use 90% of the energy produced, which is much more energy-efficient than gas or electric cooktops. By recognizing the base of the cookware, induction heats only the diameter of the pot so very little energy is wasted. Moreover, induction emits no flame, so less residual heat is produced in your kitchen.

SAFE: There are no open flames and the surface remains cool to the touch.

FAST: Heating and adjustments are immediate, saving you 50% of cooking time when compared to gas and electric.

EVEN HEAT DISTRIBUTION: Hot spots and rings are avoided because the bottom of your cookware heats uniformly.

EASY TO CLEAN: The surface is flat and smooth; spills and overflows do not stick to the cooktop, so they can easily be wiped away.

What type of cookware can I use on induction?

9.5" Aluminum Skillet

The 2X Induction Set includes an induction ready 9.5" aluminum skillet for convenience and immediate use. This skillet features a PFOA Free Whitford nonstick coating for easy clean up. The 9.5" skillet is not dishwasher safe; hand washing is recommended.

NOTE: The 9.5" aluminum skillet is NOT oven safe. To cook with this skillet, place it on top of the induction cooktop and select your temperature or power level. Little oil is required. It is ideal for frying and sautéing and perfect for everything from steaks to omelets.

Other induction compatible cookware:

- Stainless Steel (Note: Not all stainless steel cookware has magnetic properties. Check with a magnet before use*)
- Cast iron
- All Fagor cookware and pressure cookers

Non-induction compatible cookware:

- Copper
- Glass
- Aluminum
- Pottery type vessels

** The easiest way to check whether your cookware is compatible with an induction cooktop is to take a magnet (a refrigerator magnet will suffice) and see if it sticks to the bottom of the cookware. If it sticks, your cookware will work on the induction cooktop.*

ATTENTION:

Cookware used on the Fagor 2X Induction Set must have a flat, magnetic bottom of at least 5 inches in diameter.

General Safety Regulations

The product you have purchased is a state of the art induction cooktop. It adheres to all of the latest safety and technology standards; however, as with any electric appliance, there are some potential risks. Only operate this induction cooktop in accordance with the instructions provided and only for its intended household use.

ATTENTION - In order to prevent possible injuries or electric shock, please observe the following safety rules:

- Never touch the induction cooktop and the power plug with wet hands.
- Be sure to operate the unit on a flat, leveled and stable surface.
- Do not connect the induction cooktop to the same outlet as other household appliances such as microwaves, toaster ovens, etc. as this could overload the outlet and trip a circuit breaker.
- When using an extension cord to connect the cooktop, please note that a damaged extension cord can cause the unit to malfunction. Always check your extension cord for damage and be sure it is compliant with the required voltage. Be sure not to place cord where people can trip over it.
- Please do not use cookware on the induction cooktop that is more than 10-inches in diameter.
- Please keep your cookware centered on the induction cooktop at all times. Your cookware should never cover the display or the control panel. Your cookware should never touch the plastic edgings as this will damage the unit.
- Never attempt to unplug the induction cooktop by pulling on the power cable.
- Do not move the induction cooktop during cooking or with hot cookware on top of it.
- Do not place any empty cookware on the induction cooktop while it is functioning. An empty piece of cookware will heat up very rapidly and can cause material damage or personal injury.
- Do not place any metal objects on the induction cooktop (other than the cookware you intend to cook in).
- Check the power cable for damage from time to time. Never operate the induction cooktop when the cable is damaged. If the power cable shows any signs of defect, let a qualified electrician repair it.
- Do not heat up any unopened cans of food on the induction cooktop. A heated can of food could explode. Only cook or heat food in induction compatible cookware.

- Although the surface of the induction cooktop remains cool to the touch because heat is transferred directly to the pot, please note that the residual heat from the cookware will eventually warm up the cooking surface, especially the area directly underneath the pot. Be careful when handling the cooktop after use and let it cool down before storing.
- Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. We advise consulting your doctor or the pacemaker/medical device manufacturer about your particular situation.
- Do not place any magnetized objects like credit cards, cassettes etc. on the glass surface while the induction cooktop is in operation. The magnetic properties of the unit can damage these items.
- In order to avoid overheating, do not place any aluminum foil or metal plates on the cooking surface.
- **ATTENTION:** Do not insert any objects like wires or tools into the ventilation slots. This may cause electric shock.
- Never use the induction cooktop when it is not functioning properly, shows signs of damage or if it has been dropped.
- Do not leave the induction cooktop unsupervised during operation. Keep children away from the induction cooktop. Children should be supervised at all times when in or around the kitchen. As an extra precaution, we recommend you activate the child safety lock function when children are present during the operation of this unit (Refer to pg. 12 for instructions on activating and deactivating the child safety lock).
- This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, lack of familiarity with the safety and operating instructions found in this manual, or lack of experience with the functioning of the appliance -unless they are closely supervised and have been given proper instructions.
- Do not submerge the induction cooktop in water or other liquids and do not wash it in the dishwasher.
- Do not operate the induction cooktop on any metal table or surface.
- Only qualified experts may perform repair and maintenance work on the induction cooktop using authentic Fagor replacement parts and accessories. Never attempt to disassemble and repair the induction cooktop yourself!
- This product is not intended for commercial or outdoor use; it is for indoor and household use ONLY.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. Important safeguards to use include the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or pot holders when managing an electrical appliance.
3. To protect against electrical shock do not immerse cord, plugs, or any electrical parts of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the unit from the outlet when not in use and before cleaning. Allow to cool before moving and/or cleaning the cooktop.
6. Do not operate any appliance with a damaged cord/plug, after the appliance malfunctions or if it has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may cause injuries to yourself or damage to your unit.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn unit completely off and then remove plug from wall outlet.
12. Do not use appliance for anything but its intended use as described in this manual.
13. Do not cook on broken cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
14. Clean cooktop with caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
15. Do not place metallic objects such as knives, forks, spoons and lids on the surface of the induction cooktop since they can get hot.
16. The unit comes with a short power-supply cord to reduce the risk of a tripping hazard. Longer extension cords may be used if necessary. If a long extension cord is used:
 - a) The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b) The longer cord should be placed so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

NOTICE: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Technical Data:

Rating Voltage:	120V, 60Hz, 1800W
Temperature range:	140°F - 465°F
Power levels:	1 - 8
Timer range:	0 - 180 minutes (power level 1-4). 0 - 60 minutes (power level 5-8).

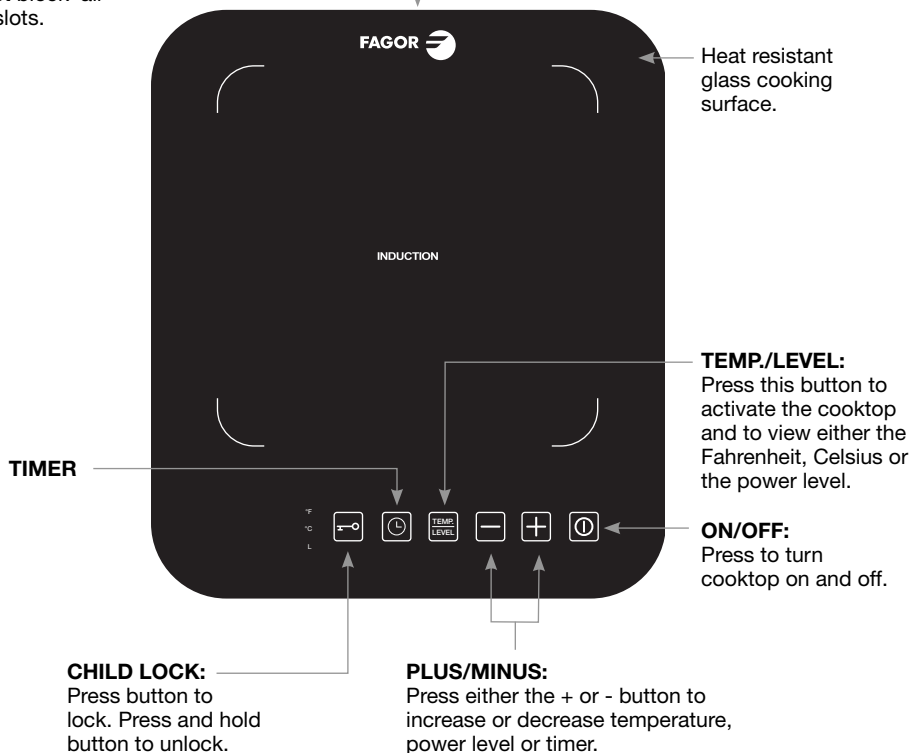
Installing the Induction Cooktop

- Place the induction cooktop on a stable and leveled surface.
- Never place the unit on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the cooktop. This may overheat the unit. Keep the unit at a minimum distance of 2 to 4 inches from walls or other items.
- Do not place the induction cooktop next to devices or objects which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction units next to open fires, heaters or other sources of heat.
- Make sure that the power cord is not damaged or squashed beneath the induction cooktop.
- Make sure that the power cord does not come into contact with sharp edges and/or hot surfaces.
- Prior to connecting the cooktop, check whether the voltage indicated on the rating plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage of the unit and injury to persons.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. You must never move the induction cooktop during cooking or with hot cookware on top of it.
- Persons with a pacemaker should keep a minimum distance of 24 inches from the cooktop while it is in operation.
- In the event that damage to the unit is observed, even if it is only a small crack on the glass surface, disconnect the induction cooktop from the power supply immediately and contact our customer service department by calling 1.800.207.0806.

Operating the Induction Cooktop

AIR VENT

Do not block air vent slots.



How to use the touch controls:

This cooktop is equipped with a touch control panel with the latest safety features. You will find that the touch control buttons are not as sensitive to the touch as other touch screens or touch pads found in household electronics. This is for safety reasons, to prevent children from turning the cooktop on easily, and also to allow spills to be wiped from the cooking surface without changing the settings.

USING YOUR INDUCTION COOKTOP:

1. Place the cooktop on a flat, stable and non-metallic surface.
2. Place the induction compatible cookware on the center of the cooking zone.
3. Connect the plug into an outlet, the unit will beep and the light above the ON/OFF button will blink.
4. Press the ON/OFF button once, the red indicator light above this button will turn on. If no further operation is performed in the next 60 seconds, the red light will start blinking again and the cooktop will go back to standby mode.

TO SELECT A COOKING TEMPERATURE/LEVEL:

1. Press ON/OFF once.
2. Press the TEMP./LEVEL button once and the indicator light for °F will illuminate red. The appliance will begin working at a default temperature of 180°F. You can then increase or decrease the temperature by tapping the PLUS/MINUS buttons, while the corresponding temperature is displayed on the digital screen. The temperatures range from 140-465°F.
3. Press the TEMP./LEVEL button once again to switch the temperature display to Celsius. Temperatures range from 60-240°C.
4. Touch TEMP./LEVEL button for the third time to display power levels. The power levels range from 1-8.
5. Once you have finished cooking, tap the ON/OFF button once to turn the cooktop off. After turning the unit off, the internal fan will continue circulating to cool the unit down. Once the fan has stopped, you can unplug the unit. Make sure you wait for the unit to cool off completely before storing. The display will show "H" if the temperature of the cooking zone is above 140°F.

Temperature/Power levels and suggestions of use:

Power Level	Function	Temperature (Fahrenheit)	Temperature (Celsius)	Timer Range	Operating Time Limitation
1	WARM	140°F	60°C	0-180 minutes	2 hours
2	SIMMER (Medium Low)	180°F	80°C	0-180 minutes	2 hours
3	BOIL	212°F	100°C	0-180 minutes	2 hours
4	RAPID BOIL (Medium)	260°F	125°C	0-180 minutes	2 hours
5	SAUTÉ	300°F	150°C	0-60 minutes	2 hours
6	BROWN (Medium High)	360°F	180°C	0-60 minutes	2 hours
7	SEAR	420°F	215°C	0-60 minutes	2 hours
8	STIR FRY	465°F	240°C	0-60 minutes	2 hours

Automatic Safety Shutdown:

The cooktop has an automatic safety shutdown feature that will turn the cooktop off automatically after 2 hours as a safety measure in case the cooktop is left on accidentally. You can override this automatic shutdown feature by programming the Timer (see the next section in this manual). The cooktop also has an anti-overheating shutdown feature that will turn the cooktop off if it becomes overheated.

Using the Timer:

The timer allows you to program your desired cooking time, after which the cooktop will turn itself off.

1. To begin using the timer, follow steps 1 to 4 of the “Using Your Induction Cooktop” section.
2. Tap the PLUS button to increase the programmed time by intervals of 1 minute. To fast advance time, press and hold the PLUS button until the desired time is displayed.

If you want to decrease the time, tap the MINUS button. To fast decrease time, press and hold MINUS button until the desired time is displayed.

Once you have selected the desired cooking time, the timer will start the count-down and the screen will alternate between displaying the cooking temperature/level and the remaining cooking time.

3. To change the programmed time while it's counting down, tap the TIMER button once, then use the PLUS/MINUS buttons to increase or decrease the time. To stop the timer, press and hold the TIMER button.

NOTE: To continue using the cooktop after the programmed cooking time, press the ON/OFF button and then the Temp./Level button.

Using the Child Safety Lock:

To prevent children from turning the cooktop on accidentally or changing the cooking settings, press the CHILD LOCK button. The red light on top of the button will turn on and the cooktop will not respond to temperature, power level or timer changes. You can press the child lock button either when the cooktop is operating, or when it's in standby mode.

When the CHILD LOCK is on, the only button that will function is the ON/OFF button.

To turn the child lock off, it is not sufficient to just tap on the CHILD LOCK button. You have to press and hold the button for a couple of seconds until you hear a beep and the red light turns off.

Cleaning and Maintenance

- Unplug the induction cooktop prior to cleaning. Do not use any abrasive cleaning products on your induction cooktop and make sure that water does not drip or leak into the induction cooktop.
- Never immerse the induction cooktop, its cables or the plug into water or other liquids.
- Wipe off the glass cooktop with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
- Do not use any oil based cleaning products to avoid damaging the plastic parts or casing.
- In order to keep your cooktop looking new, make sure that the bottom of your cookware does not scrape the glass surface, although a scratched surface will not impair the use of the induction cooktop.
- Make sure to properly clean the unit before storing it in a cool, dry place.

Troubleshooting

In order to ensure best results when using the Fagor 2X Induction Set, read all of the operating instructions and safety regulations contained in this manual. The following are practical tips and solutions to some common problems you may experience when using the Fagor 2X Induction Set. If you cannot determine the cause of the error and correct it, contact our customer service department by calling 1.800.207.0806.

Problem:	The unit keeps beeping and does not generate heat after the cookware has been placed on the cooktop's surface and the ON/OFF button followed by the TEMP/LEVEL button have been pressed.
Reason:	The induction cooktop is not detecting the cookware. This could occur because: <ol style="list-style-type: none"> 1. The bottom of the cookware is not flat. 2. The cookware is not induction compatible.
Solution:	<ol style="list-style-type: none"> 1. All cookware used on an induction cooktop must have a completely flat bottom. If your pot does not have a flat bottom you will not be able to use it on the induction cooktop. 2. Check if the cookware you want to use is compatible with induction by trying to stick a magnet to its bottom. If the magnet doesn't stick, the cookware will not work on an induction cooktop. Please refer to page 3 for cookware that that will be compatible with the induction cooktop.
Problem:	I have a stainless steel pot; however, it does not work on my induction cooktop.
Reason:	<p>Not all types of stainless steel are induction compatible, as some do not have magnetic properties.</p> <p>Usually stainless steel pots have an aluminum sandwich bottom, which consists of one layer of aluminum sandwiched between two layers of stainless steel. The top layer is usually 18/10 stainless steel which is not magnetic, and the bottom layer is usually a layer of magnetic stainless steel (also called "ferrous" or 18/0 stainless steel). This type of pot will work on induction. However, if your pot is all 18/10 stainless steel and does not have a sandwich bottom, it will not have the magnetic properties needed to make it induction compatible.</p>
Solution:	If you are unsure whether your cookware is induction compatible, check with a magnet first. If the magnet doesn't stick, you will not be able to use that particular pot on an induction cooktop.

Problem:	The cooktop emits a humming noise when I place cookware on the surface and start cooking.
Reason:	A low humming noise is normal when operating an induction cooktop. The humming sound indicates that the magnetic field is being generated and the cookware is heating up. If you are cooking at 140°F or 180°F (power levels 1 or 2) , the humming will be intermittent. On all other temperatures and levels it will be constant.
Solution:	This is normal operation. As a general rule, the higher-quality cookware you use (the thicker the bottom), the lower the humming noise will be.
Problem:	I have turned the cooktop off after cooking, but I can still hear the fan working.
Reason:	Even after the cooktop has been turned off, the internal fan will keep working for a few seconds or minutes to finish cooling down the interior of the cooktop.
Solution:	This is normal operation. The fan will turn off by itself after the cooling down process is complete. Do not unplug the unit before the fan is off. If you must unplug the unit, make sure you let the unit cool down completely before storing it.

If the cooktop detects an internal/external error or a wrong connection, it will display an error message with a code on the display panel and will stop functioning. These codes will allow you to identify the cause of the error and help you find the solution to the problem. If the problem has been solved, the error message will disappear and you will be able to continue using your cooktop. If the error persists, please call our customer service for assistance. You can reach us at 1-800-207-0806.

E0:	Internal circuit error.
Self-help:	Call our customer service department for assistance.
E1:	There is no cookware on the ceramic plate or incompatible cookware is being used.
Self-help:	Place the cookware on the cooktop. Check if the cookware is compatible with a magnet.
E2:	Overheating protection on IGBT (Insulated-Gate Bipolar Transistor).
Self-help:	The temperature of IGBT is higher than 180°F and this E2 error will appear in the display, the unit will shut itself off and turn its internal fan on. Please wait till the fan stops running, unplug the unit and then plug in again to restart.
E3:	Electronic control of excess voltage.
Self-help:	Please make sure the appliance is connected to the voltage indicated on the rating label.
E4:	Electronic control of low voltage.
Self-help:	Please make sure the appliance is connected to the voltage indicated on the rating label.
E5:	The sensor underneath the ceramic glass has opened or has short circuited.
Self-help:	Please call our customer service department for assistance.
E6:	The sensor of IGBT (Insulated-Gate Bipolar Transistor) has opened or has short circuited.
Self-help:	Please call our customer service department for assistance.

E7:	Ceramic glass overheating protection.
Self-help:	The temperature of the glass on the cooktop has exceeded the maximum allowable value. Should this E7 error appear in the display, the unit will shut itself off and turn its internal fan on. Please wait till the fan stops running, unplug the unit and then plug it in again to restart.

FCC Compliance

WARNING: Any changes or modifications made to this unit not expressly approved by the manufacturer could void the user's authority to operate the equipment.

NOTE:

- This equipment has been tested and found to comply with the limits for consumer ISM (Industrial, Scientific and Medical) equipment, pursuant to Part 18 of the FCC (Federal Communications Commission) Rules.
- These limits are designed to provide reasonable protection against harmful interference.
- This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications.
- If this equipment does cause harmful interference to radio, cell phone, or television reception, which can be determined by turning it 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 to an outlet on a circuit different from the receiver
 - Consult an experienced radio or television technician for help
- Please read your User's Manual thoroughly before using your Induction Cooktop for the first time. Failure to follow the guidance provided by the User's Manual will void the warranty.



FAGOR 2X INDUCTION SET
Item number 670041860
WARRANTY REGISTRATION CARD

MR./MRS./MS.: _____

TELEPHONE: _____

ADDRESS: _____

DATE OF PURCHASE: _____

NAME OF STORE WHERE BOUGHT: _____

EMAIL: _____

You can register your Fagor Portable Induction cooktop online at:
www.fagoramerica.com or fill out and mail this warranty registration card to:

FAGOR WARRANTY REGISTRATION
PO BOX 2181, SO. HACKENSACK, NJ 07606

The manufacturer reserves the right to modify the items described in this brochure.

El fabricante se reserva el derecho de modificar los modelos descritos en el presente libro de instrucciones.

Le fabricant se reserve le droit de modifier les modèles décrits dans la brochure.



Toll Free: 1.800.207.0806