

Section 5
CARE AND MAINTENANCE

- Do Not clean with metal scouring pads, abrasives, or solvents
- Do Not immerse cord or unit in water or other liquids
- Unplug when not in use and before cleaning
- Allow unit to cool before storing
- Do not place objects heavier than 65 pounds on the glass cooktop
- Do Not use if ceramic cooktop or power cord is damaged
- Keep away from other sources of heat
- Unplug and let cool before cleaning. Use a mild liquid detergent with a moist cloth to wipe off grease and stains. Let dry. Cover the unit to protect it from dust when being stored. Use a stainless steel cleaner for best results.

Section 6
TROUBLESHOOTING GUIDE & CUSTOMER SERVICE

If after reviewing the troubleshooting guide the problem is not resolved, do not attempt to repair yourself. Contact your dealer or call our Customer Service Department at 1-800-227-0196 for additional information.

After plugging in the power cord, the Power Indicator light does not illuminate and/or the exhaust fan is not running.

- The plug may be loose in the electrical outlet
- Check your circuit breaker. It may be inoperative and not providing power to the unit.

The power indicator light is on, but the fan is not running and the cookware is not heating up.

- The cookware is unsuitable and it is preventing operation (see Selecting the Proper Cookware)
- The pan needs to be centered on the glass plate
- The glass plate may be cracked

The induction cooktop suddenly stops heating during operation and shuts down.

- The overheating sensor detected an excessive high surface temperature and caused it to automatically shutdown. Heating empty or improper cookware may cause this (see Selecting the Proper Cookware).
- The air inlet or exhaust fan is blocked and caused it to overheat
- The unit was accidentally unplugged
- The fuse or circuit breaker has malfunctioned

Error code guide:

If an error code appears in the LED display, follow the instructions for the particular problem.

E0 = Cookware Sensor Detection

Proper cookware is not detected (see Selecting the Proper Cookware).

Remedy: Place correct cookware back on the cooktop within 30 seconds to reset. Unplug from the power receptacle. Wait one minute and connect power supply and restart unit, assuring first that proper cookware is placed on cooktop.

E01 = Internal Overheat Sensor

Internal temperature exceeds operation limit, cooling fan malfunction, or inadequate ventilation for the cooktop.

Remedy: Unplug from the power receptacle. Make sure that the fan is at least 4” away from any obstruction. Wait 10 minutes for the cooktop and cookware to cool down, and then plug it back into the 220V power receptacle. Make sure the fan is running.

E02 = Glass Cooktop Overheat Sensor

Glass cooking surface temperature exceeds the limit of 464°F (240°C), and shuts down after one minute.

Remedy: Unplug from the power receptacle. Wait 10 minutes for cooktop and cookware to cool down and reconnect to the power receptacle. Restart, checking that the cooling/exhaust fan is running and at least 4” away from any obstruction. If the error continues, try using another size of cookware.

E03 = Incorrect Voltage Sensor

The 220V input power supply is too high or too low voltage and shuts down after one minute.

Remedy: Unplug from the power receptacle. Using voltage sensor, verify that the voltage is 210/220V AC. If not, switch electrical outlets or correct before operating the unit.

Note: If any of the above remedies fail to correct the problem, please contact Customer Service at 1-800-227-0196.

Section 7
COOKING WITH INDUCTION INTERFACE DISKS

The Induction Interface Disk (#6010) is an accessory that allows you to use cookware that is not induction-rated (not ferrous or magnetic metal). It acts as an interface between your non-magnetic cookware and the induction cooktop to transfer the heat to the non-magnetic cookware. When cooking in this manner, you can expect efficiency to drop compared to using induction-rated cookware. The benefit is that you don't have to replace your current cookware. Always follow the instructions included with the Induction Interface Disk when using it with the Induction Cooktop unit. Item #6010 is sold separately, and is available on our website at www.aervoe.com.

Section 8
SPECIFICATIONS

Power Source..... 220V/60Hz 15 amp circuit
 Output..... 500 - 3000 watts
 Power Levels..... 1-13 (500 - 3000w)
 Temp Range..... 100°F - 464°F (38° - 240°C)
 Weight..... 15.5 lbs. (7kg)
 Dimensions..... 12.87” x 15.35” x 3.94”
 (33 x 38 x 10cm)
 Glass Cooktop Size ... 11” x 11” (28 x 28cm)
 Cord Length 5 ft. (1.5m)

Safety Features

1. Non-suitable cookware detection
2. Overheat protection
3. Improper voltage supply detection

Approvals

ETL approved to UL 197 requirement
 ETL Sanitary approved (NSF-4)
 FCC approved to Part 18



MAX
Burton®

Pro-Chef™ - 3000
Commercial Induction

OPERATING INSTRUCTIONS



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Max Burton® ProChef™ - 3000. Model #6530

Section 1

Important Warnings & Safeguards

Read all instructions thoroughly before operating this unit to avoid injury to self or property and avoid damage to the unit. Keep instructions handy for reference during use.

CAUTION: This unit emits an electromagnetic field. Persons with cardiac implanted pacemakers or other implantable heart devices should consult with their physician before using.

Electrical Hazards

- Do Not submerge unit or electrical cord in liquid, touch with wet hands, or use in a wet outdoor environment
- Do Not use if cooktop is cracked
- Do Not operate if the cord is frayed and wires are exposed
- Do Not let cord hang over the edge of a table or counter
- Never move the unit by pulling on the power cord

Personal Safety

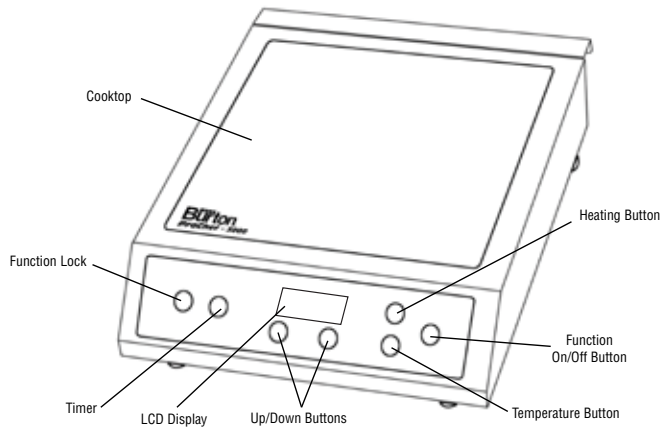
- Do Not touch the hot cooktop surface or cookware. It may remain hot for several minutes after use.
- Do Not move the unit during cooking or with hot cookware on top
- Do Not place metal objects on the cooktop other than metal cookware or our Max Burton Induction Interface Disk. Do Not place the cooktop on any metal surface. Metal surfaces and other metal accessories may become very hot during cooking.
- Do Not heat unopened cans of food. The container could explode.
- Do Not use in or around flammable or explosive environments.
- Administer close supervision when operating around children
- Electric shock hazard. Only qualified experts may perform repair and maintenance work on the unit. Never attempt to repair yourself.

Product & Property Damage

- Do Not heat any empty containers on the cooktop
- Do Not place objects heavier than 65 pounds on the glass plate
- Do Not block the air inlet or exhaust fan
- Do Not operate on flammable surfaces
- Do Not clean in a dishwasher
- Do Not use the unit for other than its intended use
- Do Not place objects with a magnetic strip near the unit while in operation.
- Use a dedicated 220V, 15 amp electrical outlet that is not shared with other appliances to avoid overheating or shutdown
- Keep the rear and sides of the unit at least 4" from walls for proper ventilation

Section 2

PARTS IDENTIFICATION



FCC REQUIREMENTS

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 consumer ISM equipment, pursuant to Part 18 of the FCC 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 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 to an outlet on a circuit different from the receiver
- Consult the dealer or an experienced radio/TV technician for help


Section 3

SELECTING THE PROPER COOKWARE


NOTE: Your induction cooktop will not operate without the proper cookware. The following properties and configurations are essential to provide maximum efficiency for your unit. In general if a magnet will stick to the bottom of the cookware, the cookware will work on your induction cooktop.

- The outside surface must be made of ferrous magnetic materials including cast iron, carbon steel, and magnetic stainless steel (18/0)
- Flat bottom surface
- Minimum bottom diameter of 4"


SUITABLE COOKWARE




Cast Iron Pot




Iron/Steel Frying Pan




Stainless Steel/Enamel



Stainless Steel Pot

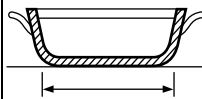


Iron Tray



Iron Enamelware

Size and Form




Diameter 4" minimum


Cookware should have a flat surface.

UNSUITABLE COOKWARE


MATERIAL: GLASS, CERAMIC, COPPER, ALUMINUM, NON-MAGNETIC S/S (18/10, 18/8)



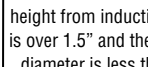
1.5"



1.5"



4"



4"

Unsuitable Size and Form

Cookware of which the height from induction plate is over 1.5" and the bottom diameter is less than 4".

Section 4

OPERATING INSTRUCTIONS

If the unit doesn't operate as intended, please see the Troubleshooting Guide in section 6.

CAUTION: The cooking surface will remain hot for several minutes after the pan has been removed.

NOTE: The power will completely shut off and beep within 1 second if either (a) the wrong type of cookware is applied, or (b) no cookware is placed on the unit (see Selecting the Proper Cookware section left).

CAUTION: ALWAYS USE A DEDICATED OUTLET. This unit is designed to operate on 208/220V and will require 15 amps. For optimum performance of your unit, use only one appliance per outlet. TO AVOID OVERHEATING, use the Temperature Mode when pre-heating an empty pan.

- Once plugged in the red LED power indicator light will flash indicating AC power input is active
- To turn the cooktop on or off, press the touch screen symbol labeled FUNCTION ON/OFF. The red LED power indicator light will show a steady illumination indicating that it is ON and ready for use.
- Induction rated cookware is required to operate the cooktop. If the wrong cookware is used it will beep, and automatically shut down.

- If the surface becomes too hot the cooktop will automatically shutdown.
- Modes of Operation and Function Controls:
 - HEATING MODE** (Default 1200 watts)
 - 1200 will appear in the digital LCD display whenever the cooktop is powered on or plugged in.
 - Use the up and down arrow keys to adjust to a desired watt setting (see the following levels)

POWER LEVEL	WATTS	POWER LEVEL	WATTS
1	500	8	2000
2	800	9	2200
3	1000	10	2400
4	1200	11	2600
5	1400	12	2800
6	1600	13	3000
7	1800		

TEMP MODE (Default 210°F)

- Use the temperature mode to cook at a desired temperature instead of watts.
- To operate unit in the temperature mode, touch the TEMP mode symbol. The digital LCD display will indicate unit is in TEMP mode and default setting of 210°F will be displayed. You may switch between HEATING and TEMP modes at any time during operation.
- Use the up and down arrow keys to adjust the desired temperature setting from 140° - 464°F. The cooktop will stay at the desired temperature until changed by the user.

Temp Setting	Temp °F	Temp °C	Temp Setting	Temp °F	Temp °C
1	10	38	6	320	160
2	150	66	7	360	182
3	210	99	8	390	199
4	250	121	9	430	221
5	280	138	10	464	240

NOTE: The HEATING and TEMP modes operate independently from each other. The previous setting in each of these modes will be maintained by the cooktop when switching back and forth between modes.

170-MINUTE AUTOMATIC TIMER

The 170-minute timer may be used in both the HEATING and TEMPERATURE modes to shut down the cooktop after a predetermined amount of time has elapsed.

- Setting the TIMER: Press the symbol on touch screen display marked TIMER. The red LED indicator light will be activated in both places marked TIMER on the display.
- Setting time: The display readout indicates a number from 0-170 minutes. Set your desired time in minutes using the up and down arrow keys.
 - The TIMER is adjustable in 1-minute increments from 0-30 minutes and then in 10-minute increments from 30 to 170 minutes. For quick adjustments, hold your finger on the up or down key for fast time adjustment.
 - The display will return to the HEATING or TEMP mode that was previously selected after 7-10 seconds. To return to the TIMER display to check timer countdown or make adjustments to the time setting, press the TIMER symbol on display anytime.

FUNCTION LOCK

Prevents accidental TEMP or HEAT setting changes or turning the power off during use.

- Press the LOCK symbol on the touch screen to lock in a setting at any time
- To deactivate the LOCK feature, turn off the power. Turn the power back on to continue cooking.