



**INSTRUCTION MANUAL  
MANUAL DE INSTRUCCIONES**

**Model Number / No. de Modelo: IHP1501**

**INDUCTION HOTPLATE**



**BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS. AND SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.**

La sección en español empieza en la página 16.

Avanti Products has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

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# INDUCTION HOTPLATE SAFETY

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the Safety Alert Symbol.  
This symbol alerts you to potential hazards that can kill or injure you and others.  
All safety messages will follow the Safety Alert Symbol and either the words "DANGER", "WARNING" or "CAUTION". These words mean:



Danger means that failure to heed this safety statement may result in severe personal injury or death.



Warning means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



Caution means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

All safety messages will alert you what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

## IMPORTANT SAFEGUIDES



Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:

### DANGER

- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Before proceeding with cleaning and maintenance operations, make sure the power line of the unit is disconnected.
- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

### WARNING

- This appliance shall not be used for space heating. **The surface unit should not be operated without cookware.** This information is based on safety considerations.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Do not obstruct the flow of ventilation air.
- Disconnect the electrical supply to the appliance before servicing.
- When removing appliance for cleaning and/or service:
- Electrical Grounding Instructions - The appliance must be installed and grounded in accordance with the National Electrical Code ANSI/NFPA No. 70 (Latest Edition) and local electrical code requirements.
- Replacement Parts – Only authorized replacement parts may be used in performing service on the Hotplate. Replacement parts are available from factory authorized parts distributors. Contact the nearest Avanti service center in your area.

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## HELP US HELP YOU...

### Read this guide carefully.

It is intended to help you operate and maintain your new Induction Hotplate properly.

Keep it handy to answer your questions. If you don't understand something or you need more assistance, please call:

**Avanti Customer Service  
800-220-5570**

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

### Write down the model and serial numbers.

You'll find them on a plate located on the front bottom wall of the Induction Hotplate.

Please write these numbers here:

\_\_\_\_\_  
Date of Purchase

\_\_\_\_\_  
Model Number

\_\_\_\_\_  
Serial Number

Use these numbers in any correspondence or service calls concerning your Induction Hotplate.

If you received a damaged Induction Hotplate, immediately contact the dealer (or builder) that sold you the Induction Hotplate.

Save time and money. Before you call for service, check the Troubleshooting Guide. It lists causes of minor operating problems that you can correct yourself.

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## IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further assistance.

FIRST, contact the people who serviced your Induction Hotplate. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, and send it to:

**Customer Service  
Avanti Products  
10880 NW 30 Street  
Miami, FL 33172 USA**

## PARTS & FEATURES



1. Induction Cooktop
2. Control Panel

## IMPORTANT SAFETY INSTRUCTIONS



### WARNING

To reduce the risk of fire, electrical shock, or injury when using the Induction Hotplate, follow these basic precautions:

- Read all instructions before using the Induction Hotplate.
- **CAUTION:** Do not store items of interest to children in cabinets above a Induction Hotplate or on the surface of a Induction Hotplate.
- Proper Installation - Be sure the Induction Hotplate is properly installed and grounded by a qualified technician.
- Never use your appliance for warming or heating the room.
- Do Not Leave Children Alone - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel - Loose fitting or hanging garments should never be worn while using the appliance.
- User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance - Flammable materials should not be stored in an oven or near the surface units.
- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size - This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boil over causes smoking and greasy spillovers that may ignite.
- **Appropriate Cookware - Only certain types of steel, cookware with iron bottom surfaces, iron roasting pans, cast iron cookware, or Chrome plated steel pans are suitable for induction cooking.**
- Do Not Cook on Broken Cook-top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-top 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.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

- Do Not Touch Surface Units, Heating Elements, Interior Surfaces of Hotplate or Areas Near Units - Surface units and heating elements may be hot even though they are dark in color. Area near surface and interior surfaces of an Hotplate become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units or interior surfaces of hotplate until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns

**This Unit Is For Indoor Use Only  
-SAVE THESE INSTRUCTIONS-**

## INSTALLATION INSTRUCTIONS

### ➤ BEFORE USING YOUR INDUCTION HOTPLATE

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
  - 1 Induction Hotplate
  - 1 skillet with glass lid
  - 1 Instruction Manual
- Have your hotplate installed and properly grounded in accordance with the installation instructions.
- Do not attempt to repair or replace any part of your hotplate unless it is specifically recommended in this manual.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.

#### **IMPORTANT:**

This hotplate is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The hotplate warranty will be void if the hotplate is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

### ➤ IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the hotplate, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The hotplate has been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the hotplate has been turned OFF.
- Never touch the appliance with wet hands or feet.



- Do not operate the appliance barefooted.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the hotplate, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the hotplate when it is in use.
- Make sure that electrical cables connecting other appliances in the proximity of the hotplate cannot come into contact with the cooktop.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the range.
- To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the hotplate, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
- **Burn Hazard!** The hotplate and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use clothes and gloves when handling hot parts or utensils.
- Never clean the oven with any high-pressure steam cleaning devices, as it may provoke a short circuit.
- This hotplate is intended for household use. Never use the appliance for any other purpose.
- If you should decide not to use the hotplate any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.

➤ **ELECTRICAL CONNECTION**



**WARNING**

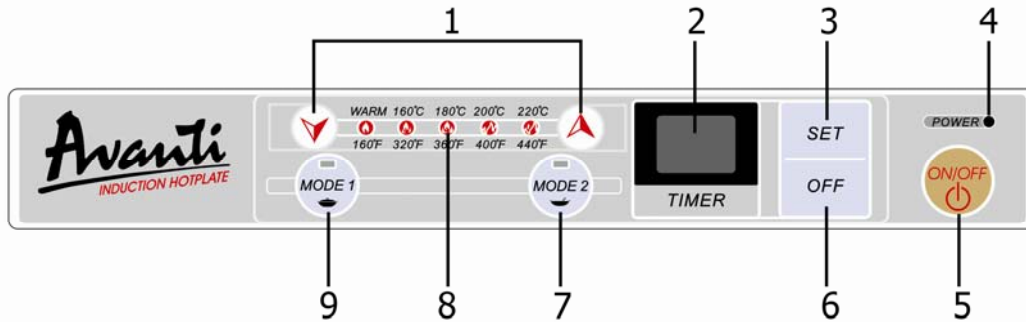
Improper grounding can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized Avanti Products service center.

- **For personal safety, the hotplate must be properly grounded.**
- Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- To minimize the possibility of electric shock, disconnect this appliance from the A/C power supply before attempting any maintenance.

**NOTE:** *Turning the appliance off does not disconnect the appliance from the power supply. We recommend having a qualified technician service your appliance.*

## OPERATING YOUR INDUCTION HOTPLATE

### ➤ CONTROL PANEL



1. UP AND DOWN SETTING SELECTORS
2. ELECTRONIC DISPLAY
3. TIMER SET UP BUTTON
4. POWER ON INDICATOR LIGHT
5. POWER ON / OFF SELECTOR
6. TIMER OFF BUTTON
7. TEMPERATURE DISPLAY SELECTOR
8. POWER & TEMPERATURE INDICATOR
9. POWER DISPLAY SELECTOR

# OPERATING YOUR INDUCTION HOTPLATE

## OPERATING PROCEDURE

### ➤ INSERT THE POWER CORD INTO A SOCKET

### ➤ USING THE INDUCTION HOTPLATE

The surface control is easily operated. Simply turn the unit ON and select the desired temperature or setting. When the element is energized, The control has a variable of power output from Warm-hold function (160°F/70°C to 440°F/220°C) with a number of positions. The range of heat is increased by pressing the UP selector and decreased by pressing the DOWN selector.

### ➤ PLACE THE SELECTED COOKWARE IN THE MIDDLE OF THE COOKTOP

### ➤ LIGHTLY PRESS THE POWER ON / OFF BUTTON

### ➤ THE POWER INDICATOR LIGHT WILL BE ON

### ➤ PRESS THE DESIRED POWER/TEMPERATURE SETTING (SEE BELOW)

### ➤ LIGHTLY PRESS THE POWER ON / OFF BUTTON TO TURN OFF ALL FUNCTIONS

### TEMPERATURE / POWER SETTINGS:

Temperature Setting Table			
Knob Setting	Power Settings	Temperature in °F	Temperature in °C
Warm	100 Watts	160	80
Adjustable Temperature	300 Watts 1500 Watts	320	160
		360	180
		400	200
		440	220

POWER / UNIT SPECIFICATIONS	
Rated Voltage	115 Volts – 60 Hz
Rated Power Output	1500 Watts
Dimensions	2½”H x 12½”W x 14”D
Net Weight	5 lbs

### ➤ TIMER (SETUP)

- This button is able to have the induction cooker shut down on the basis of the time set ranging from 1-99 minutes. Press this button once to adjust single digit & press continuously to adjust digit in tens. The time set button might be used together with functions like steaming/cooking/stewing/hot pot, porridge/soup cooking & water boiling to achieve automatic control.

### ➤ TIMER OFF (CANCEL)

To cancel the previously set cooking time simply press the “Timer Off” button .

### ➤ MODE 1 FUNCTION

- Press this key to select “mode 1” mode, with the LED indicator on.
- Adjust the power between 160°C-220°C/160°F-440°F by upward & downward keys to braise.
- If WARM for “mode 1” mode is selected, the induction cooker will start heating with average power of 100W, and the temperature is between 40°C-80°C/104°F-160°F for warming.
- 

### ➤ MODE 2 FUNCTION

- Press this key to change the setting in the mode of deep frying, stir frying, roasting & frying, with the temperature-regulating indicator on.
- Adjust the required temperature & heat by upward & downward keys

➤ **COOKWARE TIPS**

The physical characteristics of pots and pans influence the performance of any cooking systems. Therefore, emphasis must be placed on the importance of using proper cookware.

- Cookware made of high-grade steel 18/10, aluminum, glass, and or copper cannot be used with any type of induction cooking device.
- Only use cookware with a magnetic bottom. (Magnet must remain sticking to the bottom to ensure an accurate heat transfer between the induction hotplate and your cookware).
- Use cooking vessels with flat bottoms and tight fitting lids to conserve energy and shorten cooking times.
- Pan size should match the element size. A slightly larger pan covers the entire element and prevents spillovers from contacting the heat surface and burning in. Using a smaller pan than the element is a waste of energy.
- To avoid spattering and to maximize efficiency, pan bottoms should be clean and dry before coming in contact with the elements.
- Wipe spills off the element with a damp cloth as soon as it cools to cut down on clean up time. Be sure the control is **OFF**.

To prevent damage use correct cookware, start cooking on the highest temperature and turn control down to continue cooking.

Never leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensils or surface unit.

Always be sure that all control knobs are turned to **OFF** and the indicator lights are **OFF** when you are not cooking.

## **CARE AND MAINTENANCE**

➤ **GENERAL INFORMATION**

- **CAUTION: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.**
- It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.

➤ **CLEANING YOUR HOTPLATE**

- Disconnect the A/C from the main power box or designated circuit breaker, turn off the hotplate, make sure the surface unit is off and cool before proceeding.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the cook-top.

**NOTE:** Do not immerse hotplate in water or any other liquids.

## PROBLEMS WITH YOUR INDUCTION HOTPLATE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

### TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE
Surface units will not maintain a rolling boil or frying rate is not fast enough	<ul style="list-style-type: none"> <li>• You must use pans that are absolutely flat.</li> <li>• Pan bottoms should closely match the diameter of the surface unit selected.</li> </ul>
Foods cook slowly	<ul style="list-style-type: none"> <li>• Improper cookware being used.</li> </ul>
Surface units do not operate	<ul style="list-style-type: none"> <li>• You have blown a household fuse or tripped a circuit breaker.</li> <li>• The surface units are not plugged in all the way.</li> <li>• Improper cookware being used.</li> </ul>

## SERVICE FOR YOUR INDUCTION HOTPLATE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti appliances. With the purchase of your Avanti appliance, you can have the confidence that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

### AVANTI PRODUCTS CUSTOMER SERVICES

Product Information 800-323-5029	Whatever your questions are about our products, help is available.
Part Orders 800-220-5570	You may order parts and accessories that will be delivered directly to your home by personal check, money order, Master Card, or Visa.
In-Home Repair Service 800-220-5570	An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained servicers know your appliance inside and out.

## WIRING DIAGRAM

## YOUR AVANTI WARRANTY

### WARRANTY – INDUCTION HOTPLATE

LENGTH OF WARRANTY	WE WILL PAY FOR
<b>FULL ONE YEAR WARRANTY</b> FROM DATE OF PURCHASE ON ALL PARTS EXCEPT GLASS PARTS. IN RENTAL OR COMMERCIAL USE, THE WARRANTY PERIOD IS 90 DAYS.	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIALS OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
<b>FULL 30-DAY WARRANTY</b> FROM DATE OF PURCHASE ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIAL OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
<b>WE WILL NOT PAY FOR</b>	
A. Service calls to: <ol style="list-style-type: none"> <li>1. Correct the installation of your hotplate.</li> <li>2. Instruct you how to use your hotplate.</li> <li>3. Replace house fuses or correct house wiring.</li> </ol> B. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for serviced calls to remote areas, including the state of Alaska. C. Pick up and delivery. Your range is designed to be repaired in the home. D. Damage to your hotplate caused by accident, misuse, fire, flood, acts of God, or use of products not mentioned in this manual. E. Repairs to parts or systems caused as a result of unauthorized modifications made to the appliance. F. Repairs when your hotplate is used in other than normal, single-family household use.	

**AVANTI PRODUCTS SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

**This warranty is not valid outside the Continental United States.**

## INSTRUCCIONES DE SEGURIDAD

### ADVERTENCIA:

Para reducir el riesgo de incendio, choque eléctrico, o daños cuando use electrodomésticos, siga estas precauciones:

Lea todas las instrucciones antes de usar su Plancha de Inducción.

### PRECAUCION:

No almacene artículos sobre la Plancha de Inducción o en gabinetes encima de esta ya que estos podrían llamar la atención de los niños.

- Instalación correcta – Asegúrese que la cocina esté correctamente instalada y conectada a tierra por un técnico calificado.
- Nunca use esta cocina para entibiar o calentar la habitación.
- No deje a los niños solos – Los niños no deben estar solos o desatendidos en el área donde se usa esta plancha. Nunca se les debe permitir sentarse o pararse en cualquier parte de esta plancha.
- Usa ropa adecuada – Ropa que le quede muy holgada o que cuelga nunca debe ser usada mientras use la plancha.
- Servicio de mantenimiento – No repare o reemplace ninguna de las partes de la plancha a no ser que sea indicado específicamente en este manual. Reparaciones y mantenimiento deben ser efectuados por un técnico calificado.
- Almacenaje en o sobre la plancha – Materiales inflamables no deben ser almacenados en o cerca de la plancha.
- No use agua para apagar incendios de grasa – Sofoque el fuego o la llama o use un extinguidor químico o de espuma.
- Use agarradores de ollas secos solamente – Si usa agarradores de ollas húmedos podría quemarse con el vapor. No permita que los agarradores de ollas toquen las plancha. No use una toalla u otro trapo grueso.
- Use el tamaño de olla correcta – Esta cocina está equipada con hornillas de diferentes tamaños. Utilice ollas cuyos fondos sean lo suficientemente grandes como para cubrir la hornilla. Usar ollas más pequeñas que las hornilla, expondrá una porción de la hornilla, lo cual podría ocasionar que su ropa o ud. se queme al estar en contacto con la hornilla. Al utilizar una olla que mantenga buena relación de tamaño con la hornilla, también mejorará la eficiencia del uso.
- Nunca deje las hornilla encendidas y desatendidas, especialmente a altas temperaturas – El hervor causa humo y salpicaduras de grasa las cuales podrían ocasionar un incendio.
- Ollas apropiadas - Solo algunos tipos de ollas de acero con fondos de hierro, bandejas para rostizar, ollas de hierro fundido u ollas de acero bañadas en cromo son apropiadas para cocinas de inducción.
- Las agarraderas de las ollas deben estar alejadas de y no estar directamente sobre la hornilla – para minimizar quemaduras y/o ignición de materiales inflamables, y derrame debido al contacto intencional del utensilio, las agarraderas deben estar en una posición donde no estén hacia fuera de la cocina y tampoco expuestas a las demás hornillas.
- Nunca cocine sobre una hornilla rota o rajada – Si la hornilla está rajada o rota, las soluciones de limpieza y salpicaduras podrían penetrar la superficie y ocasionar un choque eléctrico. Contacte a un técnico calificado inmediatamente.
- Limpie la hornilla y superficies con cautela – Si usa una esponja o trapo mojado para secar derrames o salpicaduras en una superficie caliente, tenga cuidado de evitar quemaduras por vapor. Algunos limpiadores pueden producir gases o vapores nocivos si es que entran en contacto con una superficie caliente.



- No caliente recipientes de comida cerrados – la presión creada puede causar que el recipiente explote y podría ocasionar daño.

## PARTES Y CARACTERISTICAS

1. Plancha de Inducción
2. Panel de Control
3. Botón de Medidor de Tiempo
4. Botón para Apagar / Cancelar el Control de Tiempo
5. Indicador de Selector de Temperatura
6. Indicador de Selector de Potencia
7. Botones de Control (ARRIBA y ABAJO)
8. Selector para Mantener Tibio
9. Botón de Encendido / Apagado (ON/OFF)
10. Pantalla Electrónica

## OPERANDO SU PLANCHA DE INDUCCION

1. Selector de Medidor de Tiempo
2. Boton para Apagar / Cancelar el Control de Tiempo
3. Pantalla Electronica
4. Indicador de Tipo de Temperatura (F o C)
5. Luz indicadora de Encendido
6. Selector de Encendido ON/OFF
7. Indicador de Selector de Temperatura
8. Indicador de Potencia
9. Botones de Control (ARRIBA y ABAJO)
10. Selector para Mantener Tibio

## OPERANDO SU PLANCHA DE INDUCCION

- **PROCEDIMIENTO**

Conecte el enchufe al enchufe de pared.

- **USANDO SU PLANCHA DE INDUCCION**

Los controles de la superficie son fáciles de operar. Simplemente encienda la unidad (ON) y seleccione la temperatura o control deseado. Cuando el calentador recibe energía, el control tiene una potencia variable, la mínima es Tibio (158° F/70° C) y la máxima (392° F/200° C) con una serie de posiciones intermedias. El rango de calor sube al presionar el Selector UP y baja al presionar DOWN.

- **PRESIONE EL BOTON DE POWER (ON//OFF) LEVEMENTE**
- **LA LUZ INDICADORA DE ENCENDIDO SE ILUMINARA**
- **COLOQUE LA OLLA O SARTEN EN EL CENTRO DE LA HORNILLA**
- **PRESIONE LA POTENCIA/TEMPERATURA DESEADA (VEA ABAJO)**
- **PRESIONE EL BOTON DE ENCENDIDO ON/OFF LEVEMENTE PARA APAGAR TODAS LAS FUNCIONES**

## SELECCION DE TEMPERATURA/POTENCIA

TABLA DE SELECCIÓN DE TEMPERATURA			
SELECCIÓN	SELECCIÓN DE POTENCIA	TEMPERATURA F°	TEMPERATURA C°
TIBIO (WARM)	100 VATIOS	160	80
TEMPERATURA AJUSTABLE	300 VATIOS 1500 VATIOS	320	160
		360	180
		400	200
		440	220

## ESPECIFICACIONES DE LA UNIDAD / POTENCIA

RATIO DE VOLTAJE	115 VOLTS – 60HZ
RATIO DE SALIDA DE POTENCIA	1500 VATIOS
DIMENSIONES	2 ½"Altura x 12½"Ancho x 14"Profundidad
PESO NETO	5 libras

### USANDO EL MEDIDOR DE TIEMPO (SETUP)

Ud. puede pre-seleccionar el tiempo de cocción desde 1 a 99 minutos. Para incrementar el tiempo de cocción en incrementos de 1 minuto, presione el botón "TIMER" una vez. Para incrementar el tiempo en 10 minutos a la vez, presione y mantenga presionado el botón "TIMER" hasta que alcance el tiempo de cocción deseado.

### APAGANDO EL MEDIDOR DE TIEMPO (CANCEL)

Para cancelar la selección previamente escogida, simplemente presione el botón "TIMER OFF".

### FUNCIONES AUTOMATICAS

Su Plancha de Inducción esta diseñada con múltiples funciones de automáticas de seguridad:

- Reconocimiento de utensilio automático:  
Un mensaje de error "E1" aparecerá en la pantalla si trata de utilizar ollas o utensilios inapropiados para este electrodoméstico. Cuando este error aparezca, la unidad no funcionará hasta que el utensilio correcto sea usado.
- Apagado automático:  
Si no presiona ningún botón o la olla o sartén no se saca de la hornilla en un periodo de 150 minutos (2 ½ horas), el calentador se apagará automáticamente.
- Protección de sobrecalentamiento de la olla o sartén:  
Si la temperatura de la olla o sartén excede el límite máximo, el calentador se apagará automáticamente. Esta función también previene que la comida se queme cuando esta asando o dorando alimentos. Para prevenir esto, reduzca la temperatura o ponga un poquito de agua fría en la olla para asegurar que la temperatura se mantenga.
- Protección de sobrecalentamiento de la hornilla:  
La hornilla esta diseñada con un ventilador incorporado que ajusta la temperatura dentro del calentador. Si el conducto de aire se bloquea o tapa, la hornilla se apagará automáticamente después de 10 alarmas de sonido, avisando al consumidor que hay un problema. Para corregir la situación, limpie el conducto de aire y vuelva a encender la hornilla después de dejarla enfriar por 5 minutos.
- Protección de seguridad de superficie:  
Si la olla o sartén es removida durante el proceso de cocción, la pantalla mostrará

un mensaje de error “E1” y sonará una alarma de sonido. Si en 60 segundos (1 minuto) no coloca una olla o sartén en la hornilla, esta se apagará automáticamente y empezará el procedimiento de enfriamiento de 5 minutos.

- Procedimiento de enfriamiento automático:  
Después de cada uso y/o cuando la temperatura llega a su máximo, la unidad entrará en el proceso de enfriamiento automático por 5 minutos durante los cuales el ventilador interno enfriará la unidad para evitar el sobrecalentamiento y extender la vida de la unidad.
- Función “Mode 1”: (Calentar y cocinar a potencia / temperatura baja).
  - Presione el botón marcado “Mode 1” la luz indicadora encenderá.
  - Ajuste la temperatura a su gusto presionando los botones marcados con las flechas arriba y bajo.
  - Si seleccione “Warm” en el Mode 1 la plancha calentará con una potencia promedio de 100 Vatios y una temperatura entre 40°-80°C/104°-160°F.
- Función “Mode 2”: (Cocinar a potencia / temperatura alta).
  - Presione el botón marcado “Mode 2”, la luz indicadora encenderá.
  - Use este modo para freír y rostizar.
  - Ajuste la temperatura a su gusto presionando los botones marcados con las flechas arriba y bajo.

#### CONSEJOS PARA COCCION

Las características de las ollas y sartenes influencia el desempeño de cualquier sistema de cocción. Por tanto, hacemos énfasis en la importancia de usar el equipo de cocción apropiado.

- Utensilios fabricados de acero de alto grado 18/10, aluminio, vidrio y o cobre no deben ser utilizados en ningún tipo de cocina de inducción.
- Solamente use ollas que tengan el fondo magnético. La parte imantada debe mantenerse pegada al fondo para asegurar que el calor se transfiera entre la hornilla de inducción y la olla).
- Use ollas y sartenes con fondos planos y que tengan tapas que ajusten bien, para conservar la energía y acortar el tiempo de cocción.
- Use ollas y sartenes que sean acordes al tamaño de la hornilla. Una olla que sea un poquito más grande que la hornilla, cubrirá todo el calentador y previene que las salpicaduras caigan en el calentador y se quemen. El usar una olla o sartén más pequeña que la hornilla es un desperdicio de energía.
- Para evitar salpicadura y para asegurar eficiencia máxima, los fondos de las ollas deben estar limpios y secos antes de entrar en contacto con el calentador.
- Limpie cualquier derrame o salpicadura que haya caído en el calentador con un trapo húmedo, lo mas pronto posible, antes que se enfríe, así acortará el tiempo de limpieza. Asegúrese que la unidad esté apagada (OFF).

Para prevenir daños, use la olla y sartén correctas, empiece la cocción en la temperatura más alta y luego baje el control de temperatura para continuar la cocción. Nunca deje una olla o sartén vacía en la hornilla caliente, o una en la que el líquido se haya evaporado. La olla o sartén podría sobrecalentarse y dañarse o dañar la superficie de la hornilla.

Asegúrese que todos los botones de control estén apagados (OFF) y que las luces indicadoras estén apagadas (OFF) cuando no este cocinando.

## CUIDADO Y MANTENIMIENTO

### INFORMACION GENERAL

**PRECAUCION:** Desconecte la unidad del suministro eléctrico antes de limpiar o dar mantenimiento.

- Es aconsejable limpiar la unidad cuando esta esté fría, especialmente cuando vaya a limpiar las partes esmaltadas.
- Evite usar productos de limpieza que contengan una base de cloro o ácido.

### LIMPIEZA DE SU PLANCHA DE INDUCCION

- Apague la hornilla, desconecte la unidad del suministro eléctrico A/C del enchufe de pared o interruptor, asegúrese que la superficie de la unidad este fría antes de proceder.
- Exprima la esponja o trapito cuando limpie el área de los controles, o cualquier parte eléctrica.
- Limpie la parte externa con agua tibia y un detergente líquido suave. Enjuague bien y seque con un trapito limpio y suave.
- No use la esponja de metal o cepillo de metal en la superficie.

**NOTA:** No sumerja la unidad en agua ni otros líquidos.

## REGISTRATION INFORMATION

Thank you for purchasing this fine Avanti products. Please fill out this form and return it within 100 days of purchase and receive these important benefits to the following address:

**Avanti Products, A Division of The Mackle Co., Inc.  
P.O. Box 520604 - Miami, Florida 33152 USA**

➤ **Protect your product:**

We will keep the model number and date of purchase of your new Avanti Products product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

➤ **Promote better products:**

We value your input. Your responses will help us develop products designed to best meet your future needs.

------(detach here)-----

### Avanti Registration Form

\_\_\_\_\_  
Name

\_\_\_\_\_  
Model #                      Serial #

\_\_\_\_\_  
Address

\_\_\_\_\_  
Date Purchased              Store/Dealer Name

\_\_\_\_\_  
City                      State                      Zip

\_\_\_\_\_  
Occupation

\_\_\_\_\_  
Area Code              Phone Number

**As Your Primary Residence, Do You:**  
 Own                       Rent

**Did You Purchase An Additional Warranty:**  
 Extended     Food Loss     None

**Your Age:**  
 under 18     18-25     26-30  
 31-35     36-50     over 50

**Reason For Choosing This Avanti Product:**  
Please indicate the most important factors that influenced your decision to purchase this product.

**Marital Status:**  
 Married                       Single

- Price
- Product Features
- Avanti Products Reputation
- Product Quality
- Salesperson Recommendation
- Friend/Relative Recommendation
- Warranty
- Other \_\_\_\_\_

**Is This Product Used In The:**  
 Home                       Business

**How Did You Learn About This Product:**  
 Advertising  
 In Store Demo               Personal Demo  
 Other \_\_\_\_\_

Comments \_\_\_\_\_  
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