

# OPERATION MANUAL

**IC-18A INDUCTION COOKER**  
**120V, 60Hz, 1.8KW**

**IC-22A INDUCTION COOKER**  
**208V, 60Hz, 2.2KW**

**IC-25A INDUCTION COOKER**  
**240V, 60Hz, 2.5KW**



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## USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

### READ ALL INSTRUCTIONS BEFORE OPERATING

1. Use a dedicated electrical circuit.  
IC-18A: 120V  
IC-22A: 208V  
IC-25A: 240V
2. DO NOT block the air-intake panel. Blocking may overheat the unit.
3. Use pans 4.75" (12cm) or larger in diameter. We recommend that pans be less than 10" (26cm) 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 cooker itself does not produce any heat during cooking; however, the heat from the pan will leave the ceramic surface hot!
5. DO NOT cook empty pots or pans. Heating an empty pan will automatically activate the Over Heating Protection Device and the unit will shut off.
6. Place the induction cooker on a horizontal surface and at least 4" (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 an electrical shock.
8. To protect against an 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 cooker is used near children.
10. DO NOT operate the induction cooker 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 cooker 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 cooker. A heated can may explode.
15. DO NOT move the induction cooker while cooking or when the pan is hot.
16. After the induction cooker has cooled down, unplug the cord and clean as follows:  
CERAMIC PLATE: wipe with a damp cloth or use a mild, non-abrasive cleaning solution.  
BODY: wipe the control panel with a soft cloth or use a mild cleaner.
17. DO NOT use induction cooker for other than intended use.
18. Unplug when not in use.
19. When storing, DO NOT place any objects on top of the induction cooker.
20. When using an induction cooker keep your pacemaker 2 feet (approx. 60cm) from the heating areas.

SAVE THESE INSTRUCTIONS!!!

## **SUITABLE POTS & PANS, - FOR INDUCTION HEATING PLATES**

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 4.75" (12 cm) and 10.25" (26 cm).

## **UNSUITABLE POTS & PANS, - FOR INDUCTION HEATING PLATES**

1. Pot with diameter below 2" (5 cm)
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 DEVICES**

### **Overtime Detector**

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

### **Automatic Safety Shut-Off**

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

### **Material Compatibility Detector**

If the pan's material or its dimensions are not suitable for this induction cooker, the "Heating Indicator Light" will not turn on. The induction cooker will shutoff automatically after 60 seconds.

### **Small Object Detector**

The induction cooker will not recognize any objects smaller than 2" (5 cm) in diameter. For best results, use pans that are between 4.75" (12 cm) and 10.25" (26 cm) in diameter.

### **Over Heating 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. There will be a short warning sound after the unit shutoff.

## **HOW DOES YOUR INDUCTION HOB WORK?**

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

## **PRECAUTION BEFORE USING YOUR INDUCTION HOB**

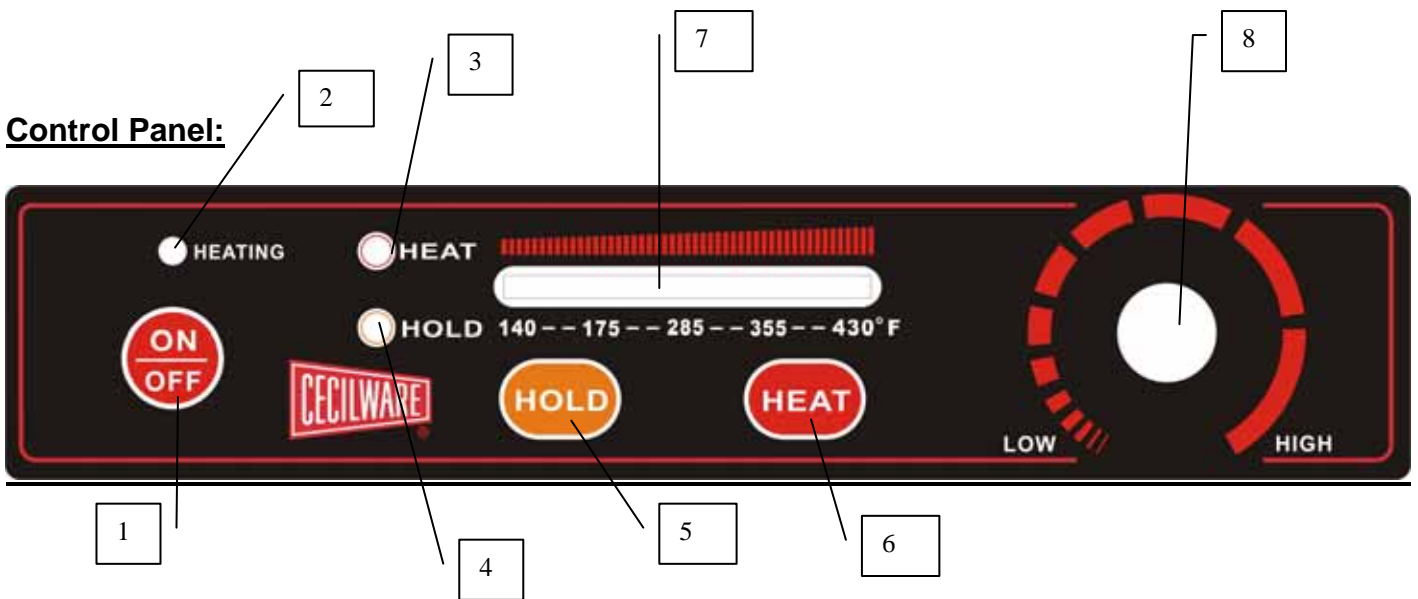
1. The glass top is made of strong, hard, and non-porous properties. But, in case of breakage, even if it's only slightly cracked, disconnect the appliance from the electrical socket immediately and contact the after-sales service.
2. The appliance is equipped with a Small Object Detector. It's recommended not to place small metal kitchen utensils such as pan lids, knives, or other metal objects on the induction-heating zone. If the inductor is switched on, there is a risk of them becoming hot.
3. When using your induction hob, don't place any magnetic sensitive objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger for anyone using a pacemaker. Please keep a 2' distance from the unit while the induction hob is in use.
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 2" - 4".
7. To prevent an electric shock, do not put articles like iron wire or tools into the air entrance or outlet.
8. Immediate clean up is recommended when water is left on the top plate.

## **OPERATION INSTRUCTION**

1. Plug power cord into 120V, 60Hz, 15A (IC-18A); 208V, 60Hz, 11A (IC-22A); 240V, 60Hz, 11A (IC-25A) dedicated electrical circuit.
2. Turn power on by pressing the power on/off button.
3. Rotate the power control knob clockwise. The power level LED will display from level 1 (Min.) to level 9 (Max.). If you turn past 9 it will start at 1 again. The same applies if you turn back past 1.
4. Put a suitable pan in center of the top plate, and rotate power control knob to desired power level.
5. **Heating Indicator Light** indicates if 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 means the power is on, but no pan or suitable pan is on top plate.
6. This unit is equipped with an **Over Heating Protection Device**, which stops power temporarily when top plate temperature reaches 482°F (+/- 10%). The power will start again automatically when the temperature of the top plate is reduced below 482°F (+/- 10%). By heating an empty pan, maximum temperature will be reached very quickly. The Heating Indicator Light will flash to indicate the over heating protection function is on.

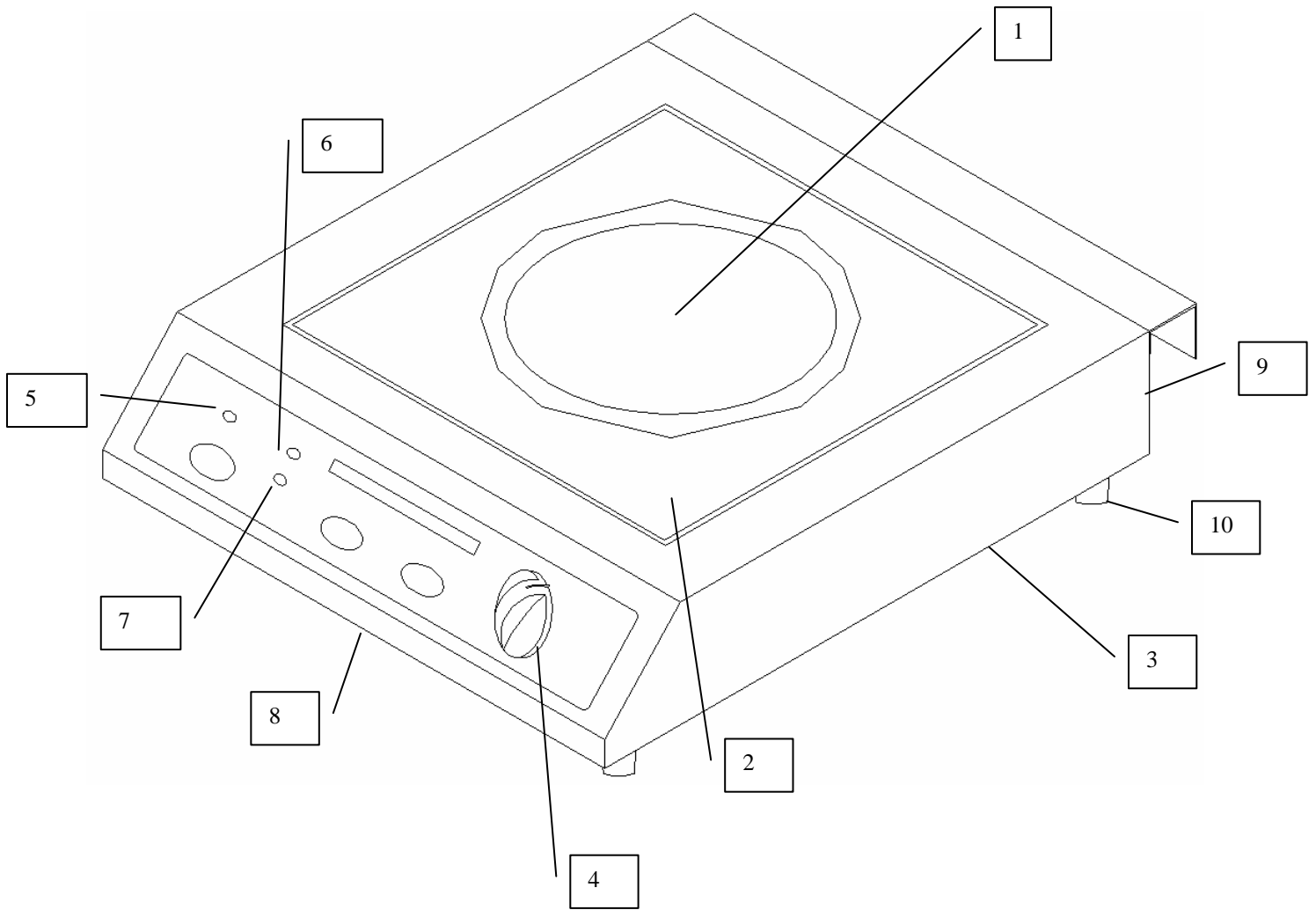
**Temperature Hold** function: By pressing the “Warm” function key, the Temperature Hold function will start working. The LED indicates the temperature will hold at 140°F (+/- 5%), push “Warm” function key again, the LED indicates the temperature will hold at 180°F. When the “Warm” function key is pushed each time, the holding temperature will change as follows: 140°F -> 180°F -> 285°F -> 360°F -> 430°F -> 140°F ->.

7. With the Temperature Hold function working, the “Warm” indicator light will start flashing. It means the temperature has not yet arrived at the set temperature. When the pan’s temperature arrives the set temperature, the “Warm” indicator light will stay on.
8. To change Temperature Hold function to “Heat” function: Push “Heat” function key, and the function will go back to “Heat” again. Then the rotary control knob will be activated again.



1. Power On/ Off Key
2. “Heating” Indicator Light
3. “Heat” Function Indicator Light
4. “Warm”(Hold Temperature) Function Indicator Light
5. “Warm”(Hold Temperature) Function Key
6. “Heat” Function Key
7. Power Level / Holding Temperature Display LED Lights
8. Power Regulator Rotary Knob

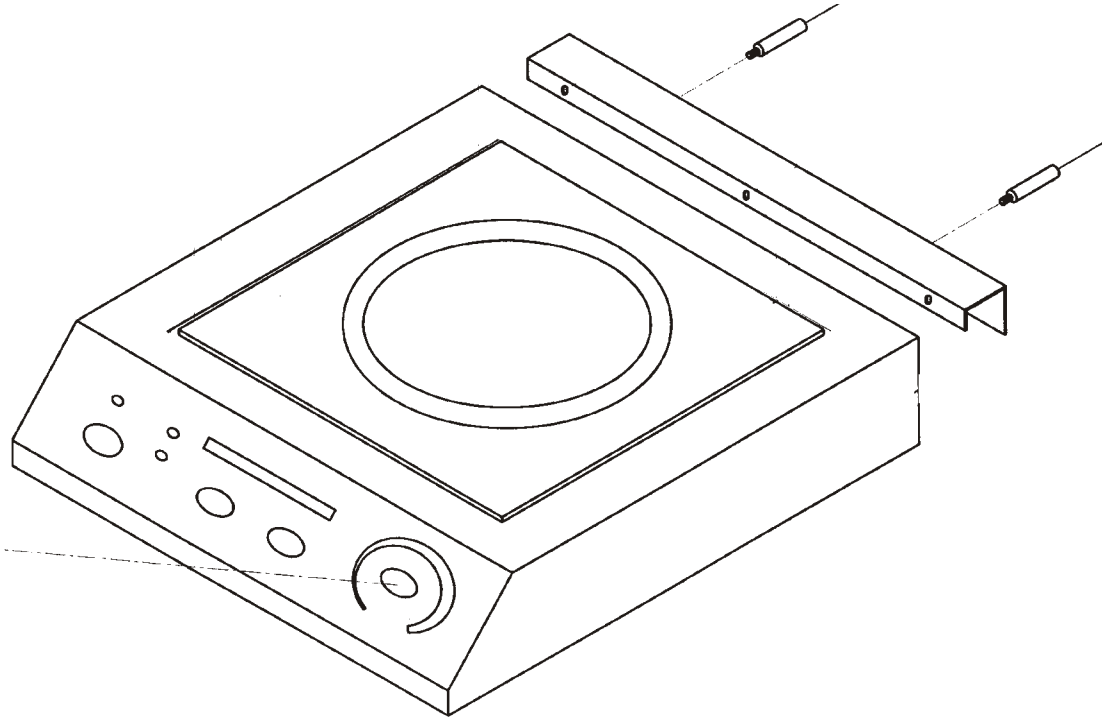
**FEATURES & DESCRIPTION:**



- 1. Induction Heating Zone**
- 2. Ceramic Top Plate**
- 3. Bottom Chassis**
- 4. Rotary Control Knob (Power Regulator)**
- 5. Induction Heating Indicator Light**
- 6. Heat Function Indicator Light**
- 7. “Warm” Function Indicator Light**
- 8. Air-Intake**
- 9. Air-Outlet**
- 10. Foot Stand**

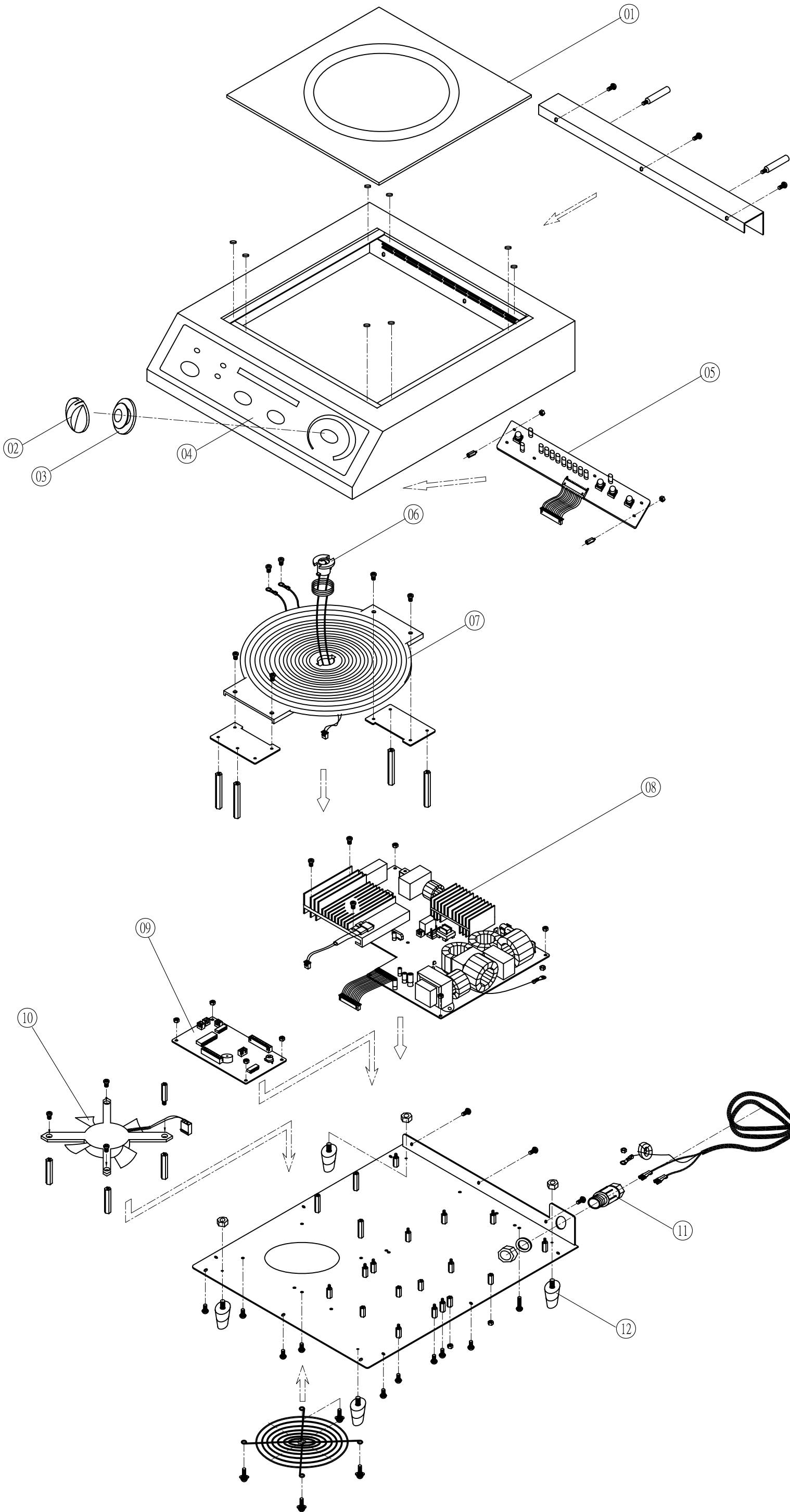
## Installation of the “Wall Stopper”

1. Find 2 steel bullets in the box. It’s the accessory for this induction cooking plate.
2. Screw these 2 steel bullets into the rear side of top case and affix it tightly.
3. The “Wall Stopper” functions as a “Stand-off”, allows the exhaust fan, built into the unit, to operate properly. Improper mounting or removal of this piece will cause the unit to operate improperly and possibly overheat.



## SPECIFICATION:

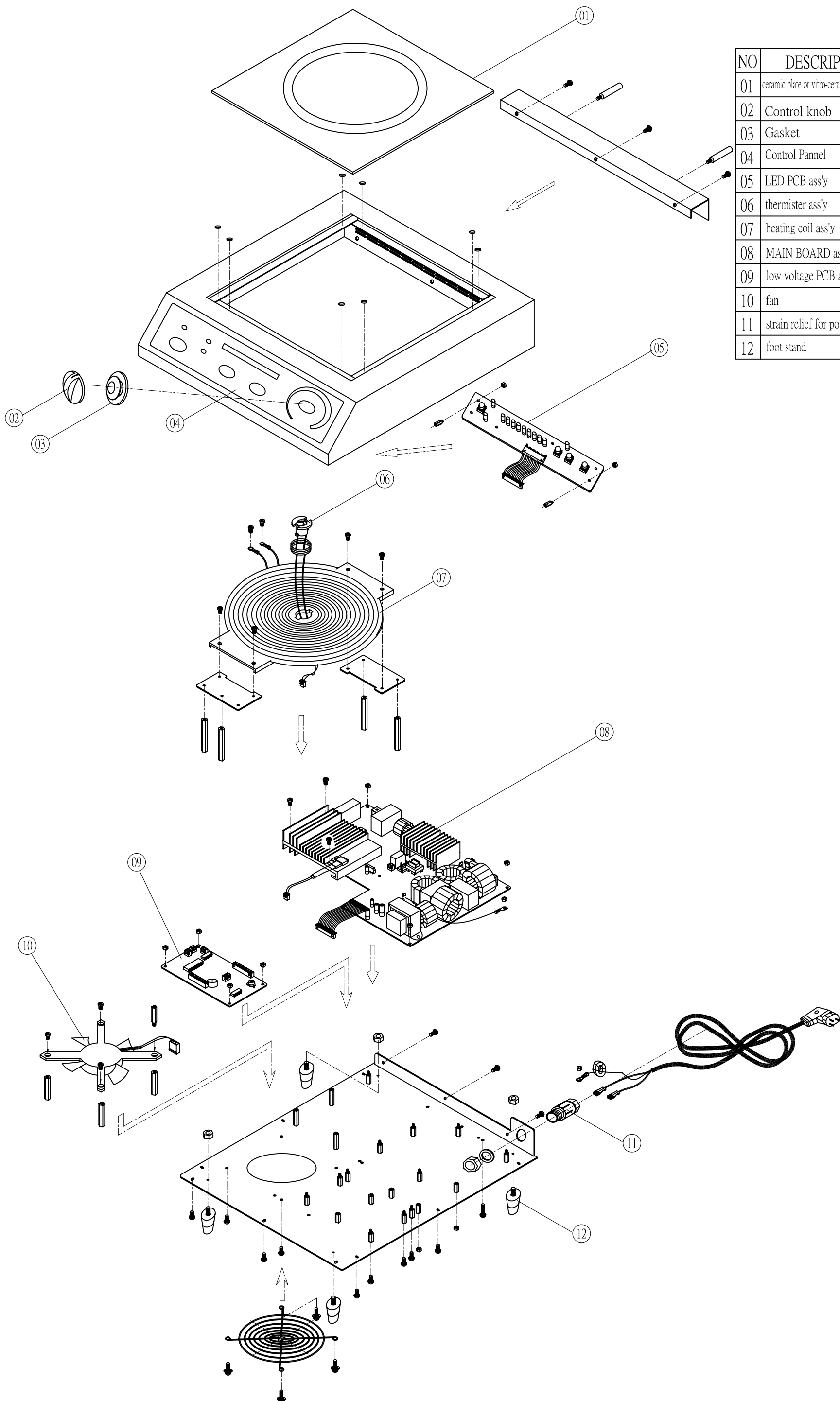
Model No.	IC-18A	IC-22A	IC-25A
Voltage	120V ~ 60Hz	208V ~ 60Hz	240V ~ 60Hz
Vitro-Ceramic Glass Plate	Approx. 10.75" x 10.75"		
Electrical Power Consumption	Max. 1,800 watt	Max. 2,200 watt	Max. 2,500 watt
Safety Device	Over Time Protector (2Hrs.)		
	Automatic Safety Shut-Off		
	Material Compatibility Detector		
	Small Object Detector		
	Overheating Protection Device		
Dimension	12.91" (32.8cm) x 16.73" (42.5 cm) x 4.33" (11 cm)		



NO	DESCRIPTION	Q'TY	Cecilware Part NO.
01	ceramic plate or vitro-ceramic glass plate	1	09032
02	Control knob	1	09008
03	Gasket	1	09034
04	Control Panel	1	09009
05	LED PCB ass'y	1	09044
06	thermister ass'y	1	09049
07	heating coil ass'y	1	09002
08	MAIN BOARD ass'y	1	09000
09	low voltage PCB ass'y	1	09001
10	fan	1	09004
11	strain relief for power cord	1	09011
12	foot stand	4	09015

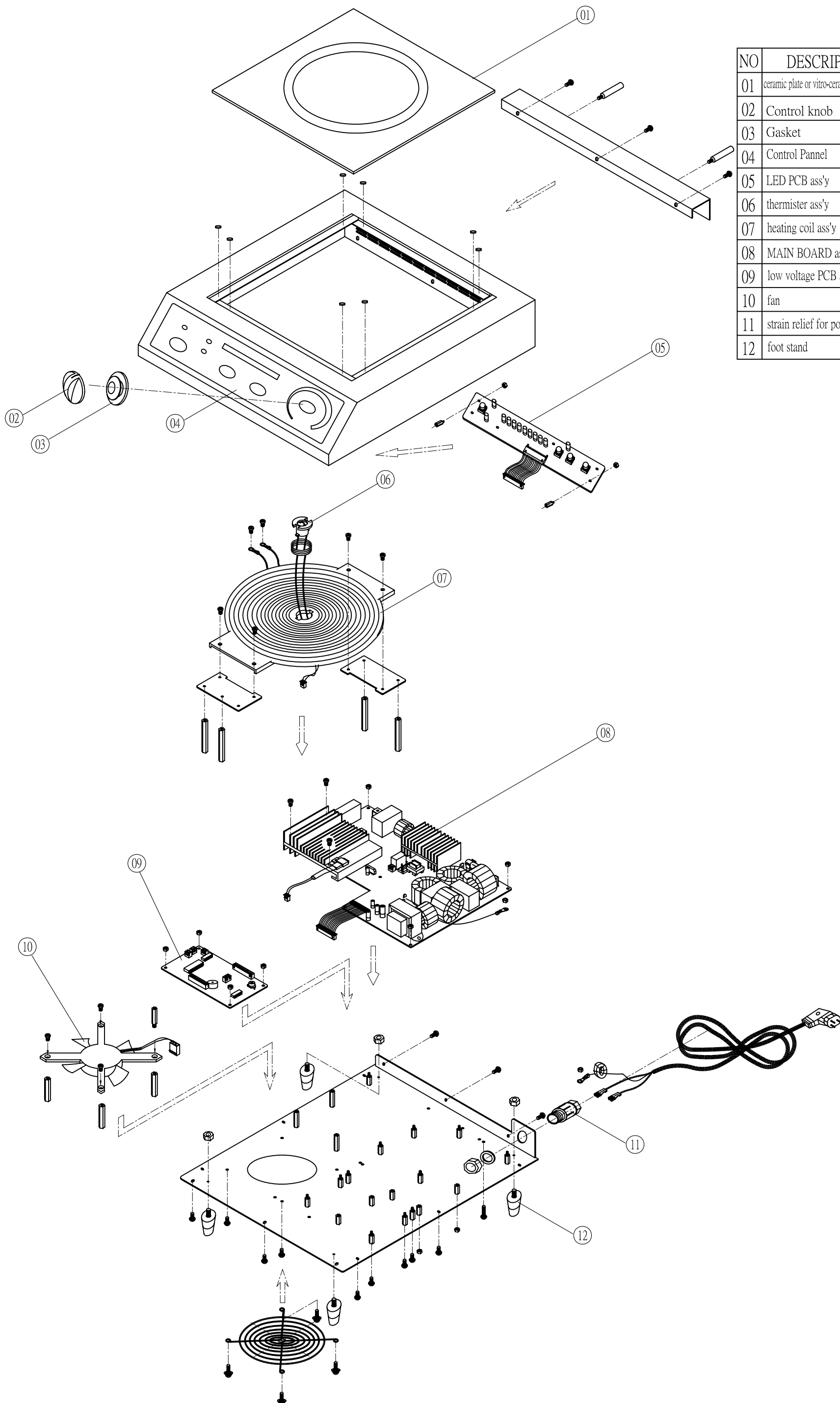
IC-18A Exploded View. 120V/1.8KW





NO	DESCRIPTION	Q'TY	Cecilware Part NO.
01	ceramic plate or vitro-ceramic glass plate	1	09032
02	Control knob	1	09008
03	Gasket	1	09034
04	Control Pannel	1	09009
05	LED PCB ass'y	1	09044
06	thermister ass'y	1	09049
07	heating coil ass'y	1	09003
08	MAIN BOARD ass'y	1	09043
09	low voltage PCB ass'y	1	09046
10	fan	1	09005
11	strain relief for power cord	1	09011
12	foot stand	4	09015

IC-22A Exploded View. 208V/2.2KW



NO	DESCRIPTION	QTY	Cecilware Part NO.
01	ceramic plate or vitro-ceramic glass plate	1	09032
02	Control knob	1	09008
03	Gasket	1	09034
04	Control Pannel	1	09009
05	LED PCB ass'y	1	09044
06	thermister ass'y	1	09049
07	heating coil ass'y	1	09003
08	MAIN BOARD ass'y	1	09041
09	low voltage PCB ass'y	1	09046
10	fan	1	09005
11	strain relief for power cord	1	09011
12	foot stand	4	09015

IC-25A Exploded View. 240V/2.5KW

## **TROUBLE SHOOTING**

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

<b>Problem</b>	<b>Resolution</b>
No indicator light when power "on"	Cable/terminal block is loose
	Broken circuit or blown fuse
	Power supply stopped
Heating indicator does not light-up, Appliance fails to heat up	Unsuitable cooking pan
	Pan isn't located in the center properly
	Pan is smaller than 2"
	Over-heating protection is activated
Appliance suddenly stops heating during operation	High temperature
	Air entrance or outlet blocked
	Over-heating protection activated

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



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