

WARING PRO™

Professional Induction Cooktop



ICT100 SERIES

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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Your new Waring Pro™ Professional Induction Cooktop was an exceptionally smart choice. Induction heat technology not only uses less energy, it also heats and cools faster than conventional burners. You may end up using your new cooktop more often than your stovetop!

IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed, including the following.

- 1. READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. Use unit only on a level surface.
4. Use only with induction-compatible cookware.
5. Dry outside of pan before use.
6. Do not heat empty pan.
7. Don't spill any liquids into vent areas.
8. To protect against electrical shock do not immerse cord, plugs or housing unit in water or other liquids.
9. This appliance should not be used by or near children or individuals with certain disabilities.
10. Do not leave appliance unattended when it is on.
11. Unplug from the wall outlet when not in use and before cleaning.
12. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Call the nearest authorized

Warning customer service center (see Warranty) to return for examination, repair or adjustment.

13. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
14. Do not use outdoors or while standing in a damp area.
15. Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
16. Do not place on or near a hot gas or electric burner, or in a heated oven.
17. Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
18. When using this appliance provide at least 4-6 inches of air space above and on all sides for air circulation.
19. Do not use this appliance for anything other than its intended use. This appliance is for household use only.
20. To disconnect, turn the unit off, then remove plug from wall outlet.
21. 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.

This device complies with Part 18 of the FCC Rules.

DANGER

To reduce the risk of electric shock, burns, fire or injury:

1. Always unplug cooktop from the electrical outlet immediately after using.
2. Do not use while bathing or in a shower.
3. Do not place or store unit where it can fall or be pulled into a tub or sink.

4. Do not place or drop into water or other liquid.
5. Do not reach for unit that has fallen into water. Unplug it immediately.
6. Care should be taken so that objects do not fall and liquids are not spilled onto the unit.

CAUTION

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the unit's enclosure that may be of sufficient magnitude to constitute a risk of electric shock.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the unit.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

Induction cooking uses magnetism to transfer energy into the bottom of your cookware. The cooking surface of the cooktop doesn't get hot – it just sends the energy to the cookware. As long as the energy is transferring into the cookware, the cookware will stay hot. Once the energy is removed or reduced, the cookware begins to cool instantly.

SELECTING COOKWARE FOR INDUCTION COOKTOPS

Use only induction-ready cookware

Selecting the proper induction-ready cookware is very important to the efficiency of your induction cooktop. As a general rule, copper, aluminum and glassware will not work on an induction cooktop. Waring highly recommends using magnetic stainless steel, enamel, porcelain on steel, or cast iron. If you are not careful in your selection of cookware for your cooktop, the cookware may not work efficiently or possibly may cause damage to the electronics. As a general rule, if a magnet sticks to the bottom of the cookware it will work on the cooktop. If a magnet does not stick to the cookware, it will not work on an induction cooktop. If you are unsure, it is best to check with your local merchant to make sure you are purchasing compatible cookware.

Note: Not for use with pans smaller than 4.7" in diameter.

PRODUCT FEATURES

Pollution free: No burning, no smoke or detrimental gases like carbon monoxide and sulfide

Safe: no flame, no exhaust

Easy to clean – high-rigidity glass faceplate

Energy efficient – Uses up to 70% less power than conventional cooktops

Seven power selection settings from Low to High

Automatic shutoff – cooktop turns off 30 seconds after pan is removed

Overheat protection

Timer function

USING YOUR INDUCTION COOKTOP

1. Operation

Once the unit is plugged into an electrical outlet, place your cookware on the glass top and press ON/OFF to turn the unit on. The cooktop will automatically turn on to the LOW setting. Press + or - to adjust the power level to your desired setting.

2. Power Settings

The cooktop has seven power settings, from low to high. To increase power, press the + or - to the desired setting. A blue LED light will indicate current setting.



3. Timer Function

Press up or down repeatedly to set the timer to your desired cooking time. If you press and hold the up or down arrow, the timer will advance rapidly. The timer can be adjusted to a maximum time of 99 minutes. At the end of the timed cycle, the timer will beep three times.

Note: The cooktop will not shut off at the end of the timed cycle.

4. Cookware detection. Unit will automatically turn off after 30 seconds if cookware is not compatible.
5. Unit automatically turns off when cookware exceeds temperature limit. This prevents burning empty pots. Built-in surge protection.
6. When the unit is off, the fan may continue running for a minute or more.

Note: If the unit is turned on and no cookware is put on the cooking surface, the unit will beep and turn off after 30 seconds. If you remove the cookware from the cooking surface during the operation mode, the unit will beep and will automatically turn to the off mode after 30 seconds.

If your cookware overheats, the unit will give a long beeping sound and will automatically turn off.

Note: The cooking surface will be hot after use, and care should be taken when putting on or taking cooking utensils off the cooktop to avoid burns.

CARE AND MAINTENANCE

Because it does not generate its own heat, the induction cooktop has no grates or carbon buildup to clean. Since you don't have scorching heat going up the sides of your cookware, the cookware stays cleaner longer.

Use a damp cloth on the control panel with mild soap, or use a non-abrasive cooktop cleaning product (specifically made for smooth tops and available in most grocery stores).

Specifications

Model	Rating voltage	Power rating	Power range
ICT100	120V AC/60Hz	1400W	200W-1400W



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