



INDUCTION COOKTOP **USER GUIDE**

IMPORTANT SAFEGUARDS

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

1. **IMPORTANT:** Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn power control to off, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not immerse in water.
15. a) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
b) Longer detachable power-supply cords are available and may be used if care is exercised in their use.
c) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
16. 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.
17. 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.
18. Do not heat the pot empty or overheat it.
19. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
20. Allow sufficient space around the cooking area.

21. Never use the unit on low-heat-resistant materials (carpet, vinyl).
22. Do not place a sheet of paper between the pot or the pan and the unit. The paper may burn.
23. Be aware that the unit surface will remain hot for a short period of time.
24. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
25. Products do not need to preheat before use.
26. Never use the unit on a metallic surface.
27. This device complies with part 18 of FCC rules.

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 generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may 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 the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio TV technician for help.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

POLARIZED PLUG

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

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord.

HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!



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PARTS

A. EASY CLEAN COOKING SURFACE

B. AIR VENT (NOT SHOWN)

C. POWER CABLE WITH PLUG (NOT SHOWN)

D. HEAT BUTTON

Select heat level, then choose heat level 1-10 by pressing the + and - buttons.

E. TEMP BUTTON

Press to select a temperature, then choose temperature by pressing the + and - buttons.

F. PLUS/MINUS

Press either the + or - button to increase or decrease heat or temperature

G. LOCK BUTTON

H. TIMER

Press Timer and then + or - button to increase or decrease time

I. POWER ON/OFF

Press to turn cooktop on or off



OPERATING INSTRUCTIONS

- Plug the power plug into a suitable outlet.
- An audible beep sounds, the power lamp lights up. Now the unit is in standby mode.
- Place induction-suitable cookware in the center of the cooktop.
- Now press the ON/OFF switch to turn the induction cooktop on, the control lamps "HEAT" and "TEMP" blink. If the "HEAT" or "TEMP" key aren't pressed, the unit will enter standby mode after 10 seconds.

1. HEAT MODE:

Press the "HEAT" key, the control lamp "HEAT" lights up. The preset power stage "5" is selected and the device turns on. (Power stages: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 – 1 being Low Power and 10 being highest power setting.)

With the "+" / "-" keys, you can change the settings at any time in a range from 1-10.

For HEAT mode note that the more food or liquid you have in the pot/pan you are cooking with, the higher the HEAT setting should go. Use higher HEAT levels based on volume of food or liquid.

2. TEMP MODE:

Press the "TEMP" button, the "TEMP" indicator illuminates. The preset temperature stage "270°F" is selected and the device turns on. (Temperature stages: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420, and 450°F)

With the "+" / "-" keys, you can change the settings at any time in a range from 150°F to 450°F.

3. TIMER OPERATION:

After selecting the operating mode (HEAT MODE or TEMP MODE), press the "Timer" button. The "Timer" indicator illuminates and "0" appears on the LED display. By pressing the "+" / "-" keys you will be able to select the operating time from 5-180 minutes, in 1 minute intervals. (Note: the "+" key increases time by 5 minutes and the "-" key decreases time by 1 minute).

The time will begin to count down, and the display will return to the prior operating mode (HEAT MODE or TEMP MODE).

When the timer completes, an acoustic signal sounds and the unit automatically goes into standby mode. If you want to cancel the Timer early, simply press the ON/OFF key to switch off and repeat to restart.

USABLE AND NON-USABLE UTENSILS

Compatible Pans:

Steel, cookware with Magneto induction technology, cast iron, enameled iron, stainless steel and other induction suitable flat-bottom pan/pots with diameter of 5 in. to 10 in.

Non-compatible Pans:

Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 5 in.

Weight Limit:

Do not exceed 30 lbs on Induction Cooktop.

HOW TO CLEAN

- Clean after each use. Disconnect plug and wait until the unit has cooled down.
- Be sure to use clean pots/pans, as using dirty pots/pans may result in discoloration or stains on Induction Cooktop.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- Wipe down the unit using a dish washing agent and a damp cloth.
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (If water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

ENVIRONMENT

Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

COOKING SUGGESTIONS

Temperature Mode	Cooking Function and Suggestions
150°F	Perfect for slow cooking. This temperature is ideal for cooking most foods at a low and slow temperature. Think stews, large slow cooking meals. Also perfect for scrambled eggs.
180°F	Ideal for sauces, soups and large stocks.
210°F	Great for steaming vegetables, desserts, proteins and more.
240°F	This temperature setting good for roasting chicken or other meats and frying eggs sunny side up.
270°F	Perfect for cooking noodles and pasta and other items you may need to boil.
300°F	For caramelizing Onions and other small amounts of veggies or rendering fat. Also, a great temperature/ mode to make pancakes on.
330°F	Perfect for lightly searing and sautéing vegetables poultry, fish and shellfish.
360°F	Ideal for making delicious fried Chicken, to sauté meat and veggies and for making a perfect grilled cheese sandwich. Perfect for browning after a sear as well.
390°F	Great for frying meat in shallow oiled like Chicken Cutlets or breaded fish, cutlets, useful for cooking tougher/ thicker vegetables like eggplants.
420°F	For pan-frying pork chops, mutton chops and chicken. For searing and stir fry shrimps and cubed meats, Also good for Shellfish like scallops. Great for caramelizing, pan-frying large quantities or large cut veggies like asparagus or zucchini.
450°F	For searing of marinated poultry or to char meat and vegetables. This temperature can develop a crust on vegetables that release water, Also great for crisping skin and developing a crust on the meat.

TROUBLESHOOTING

Issue	Cause	Solution
The unit is in standby mode, but the LED-display shows "E", and the unit sounds "Dee, Dee, ..."	You are using cookware without the magnetism bottom or the diameter of the bottom is less than 5in.	"Please use cookware with magnetic and flat base, such as iron or cast iron cookware, cookware with a 18/0 stainless steel base and all cookware with a base whose diameter is 5 to 10in. The device will enter into standby mode after 10 seconds without suitable cookware. Press ON button to restart the unit. After pressing ON button, please press FUNCTION key to turn on the unit."
Error Code: EE	It reaches the max cooking time.	Please press ON button to restart the unit if necessary.
Error Code: E1	Voltage is under 75V.	Try a different outlet or contact Customer Service.
Error Code: E2	Voltage is up or reaches 145V.	Try a different outlet or contact Customer Service.
Error Code: E3	The accessory and spare parts are damaged.	Please contact Customer Service.
Error Code: E4	The accessory and spare parts are damaged.	Please contact Customer Service.
Error Code: E5	Cookware is not compatible or is distorted/damaged.	Change pot and restart the unit. If the error code still shows, please contact Customer Service.
Error Code: E6	The unit overheated.	Allow unit to cool and press the power button to start.
Unsure of which pans are compatible with this Induction Cooktop		Steel cookware with Magneto induction technology, cast iron, enameled iron, stainless steel and other induction suitable flat-bottom pans/pots with diameter of 5 in. to 10 in. are compatible with this Induction Cooktop.
Unsure if there is a weight limit on this Induction Cooktop		Do not exceed 30 lbs. on Induction Cooktop.
Unsure of which HEAT power stage to use	There are various power stages: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 - 1 being low power and 10 being the highest power setting.	For the HEAT mode, note that the more food or liquid you have in the pot/pan you are cooking with, the higher the HEAT setting should go. Use higher HEAT levels based on volume of food or liquid.
Unable to change the temperature for the Induction Cooktop	There are various temperature stages: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420, and 450°F.	With the "+" / "-" keys, you can change the settings at any time in a range from 150° F to 450° F.
Timer isn't working	Not using the timer properly.	After selecting the operating mode (HEAT MODE or TEMP MODE), press the "Timer" button. The "Timer" indicator illuminates and "0" appears on the LED display. By pressing the "+" / "-" keys you will be able to select the operating time from 5-180 minutes, in 1 minute intervals. (Note: the "+" key increases time by 5 minutes and the "-" key decreases time by 1 minute.
Unsure of how to clean the Induction Cooktop	N/A	Disconnect plug and wait until the unit has cooled down. Wipe down the unit using a dish washing agent and a damp cloth.
Dirt from air is stuck in exhaust vent	This can be caused by continuous use.	Use a vacuum cleaner to suck up dirt from the air intake and exhaust vent.

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this

arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced

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