

# COPPER X CHEF™

— *Induction Cooktop* —



## Owner's Manual

Save These Instructions - For Household Use Only

 Do not use *The Copper Chef Induction Cooktop™* until you have read this manual thoroughly.

Warranty Information Inside



# Clean Energy Cooking - Perfect Results

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*The Copper Chef Induction Cooktop™ delivers perfect cooking results without the use of dangerous open flames, exposed electrical elements, excessive heat, or wasted energy.*



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## Before You Begin

It is very important that you read this entire manual, making certain that you are totally familiar with its operation and precautions.

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## Perfect Cooking Results

Maintaining specific cooking time and temperature is as important to a good recipe as the ingredients. With *The Copper Chef Induction Cooktop™* you can set and adjust the temperature and time to suit your recipe. No more constant adjusting of the flame height... no more guesswork.

## How Does it Work?

The induction cooking process heats a cooking vessel through the use of magnetic induction, instead of by thermal conduction from an open flame or an electrical heating element. Because inductive heating directly heats the vessel, rapid increases in temperature can be achieved and maintained.

In order for the process to work, a cooking vessel must be made of, or contain, a magnetic metal such as cast iron or some stainless steels. You can test the bottom of your cookware with a magnet to determine if it will be compatible with *The Copper Chef Induction Cooktop™*.

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# Important Safeguards



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

- **READ AND FOLLOW** all instructions carefully.
- **NEVER IMMERSE** this appliance, which contains electrical components, in water. Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the housing containing the electrical components.
- **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.
- **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- **DO NOT** cover the air vents while the appliance is operating. Doing so will prevent proper operation, could cause overheating and may damage the appliance. Make certain that the vent fan on the underside of the Unit is not obstructed.
- **WHILE COOKING**, the cooktop surface that makes contact with your cooking vessel will become very hot. To avoid personal injury, never place hands on the cooktop surface until it is thoroughly cooled down.
- **THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- **DO NOT** use this Unit if the plug, the power cord or the appliance itself is damaged in any way.
- **IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- **KEEP THE APPLIANCE** and its power cord out of the reach of children when it is in operation or in the “cooling down” process.
- **KEEP THE POWER CORD** away from hot surfaces.
- **DO NOT** plug in the power cord or operate the Unit controls with wet hands.
- **NEVER CONNECT THIS APPLIANCE** to an external timer switch or separate remote-control system.
- **NEVER USE THIS APPLIANCE** with an extension cord of any kind.
- **DO NOT OPERATE THE APPLIANCE** on or near materials such as tablecloths, curtains, plastics or any other combustible materials.
- **DO NOT USE** *The Copper Chef Induction Cooktop™* for any purpose other than described in this manual.
- **NEVER** operate the appliance unattended.
- **NEVER** move the device by pulling on the power cable.
- **DO NOT** move the Induction Cooktop during cooking or with hot cookware on top of it.
- **DO NOT** place any empty container on the device.
- **DO NOT** place aluminum foil or any metal objects on the device, other than the intended cooking vessel.
- **DO NOT** place the Induction Cooktop next to devices or objects, which react sensitively to magnetic fields (e.g. Credit Cards, Radios, TVs, cassette recorders, etc.).
- **DO NOT** place Induction Cooktop next to open fires, heaters or other sources of heat.

# Important Safeguards



## **Caution**

- Always operate the appliance on a horizontal surface that is level, stable and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If *The Copper Chef Induction Cooktop™* is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.
- Do not heat up any canned food on the Induction Cooktop. A heated can could explode.
- Scientific tests have proven that induction cookers do not pose any risk. However, persons with a pacemaker should keep a minimum distance of 24" from the device while it is in operation.

## **Automatic Switch-Off**

The appliance has a built-in timer and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the **ON/OFF Button** at any time during the cooking process.

## **Electromagnetic Fields (EMF)**

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

## **Caution**

This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. Failure to follow this advice may result in serious injury or death.

## **Electric Power**

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

## **Warning**

Do not place empty cookware on the Induction Cooktop while it is functioning. An empty piece of cookware will heat up very rapidly and can cause material damage or personal injury.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD ONLY.**

# Parts & Functions



## Cooktop Surface

Made from durable, heat-resistant ceramics.



## AC Power Cord

2 prong design.

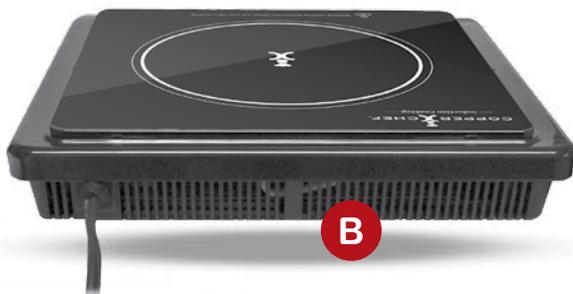
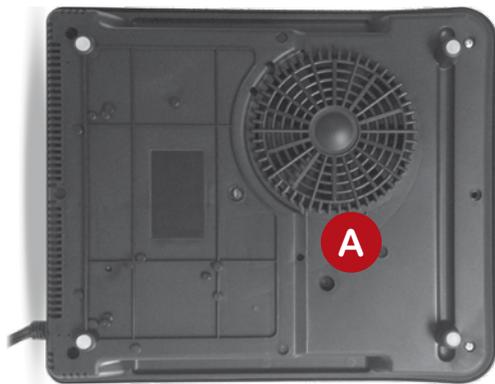
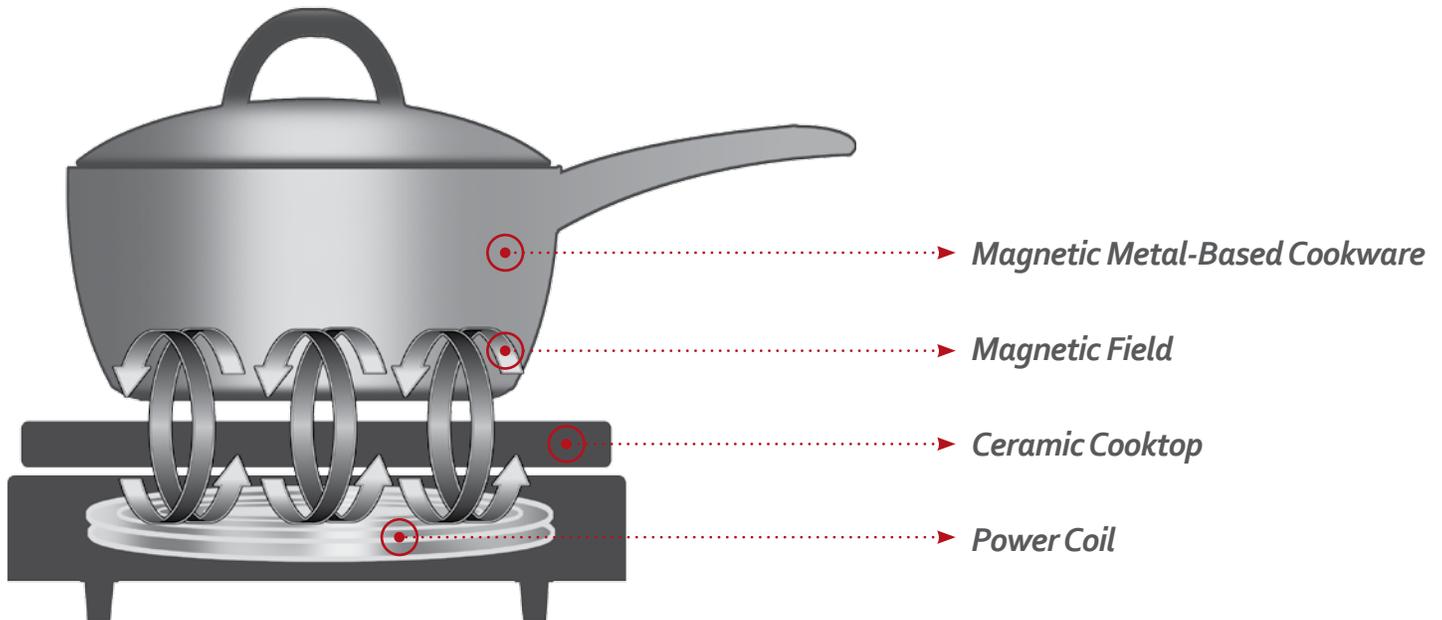
## Control Panel

Digital display with adjustable 10° increment time & temperature controls..

## Important

Your *Copper Chef Induction Cooktop™* has been shipped as shown above. Check everything carefully before use. If any part appears damaged, do not use this product and contact shipper using the customer service number located in the back of this owner's manual.

# Parts & Functions



## The Induction Cooking Process

*The Copper Chef Induction Cooktop™* operates on the principle of electromagnetic induction. Electric current is passed through the Power Coil installed inside the Cooktop creating a Magnetic Field that travels through the Ceramic Cooktop. When Magnetic Metal-Based Cookware is used, the Magnetic Field transfers to the bottom surface of the cookware resulting in high heat sufficient for cooking. The induction cooking method has heating performance comparable to that of a gas burner, but it is significantly more energy efficient.

Air Vents Located on the underside (A) and back (B) of *The Copper Chef Induction Cooktop™* are critical to its operation. Make sure the Unit is not pushed up against a counter backsplash and the underside is on a smooth, level, heat-resistant surface before operating.

# Using the Digital Control Panel



## The Copper Chef Induction Cooktop

*The Copper Chef Induction Cooktop™* makes cooking easy. A series of preset functions combined with full control of precise, maintainable heat settings and time, guarantees perfect results. Induction cooking conserves energy while reducing kitchen heat and exposure to open flames and dangerous hot coils common to conventional cooking methods.

**Note:** Any of the preset temperatures may be increased or reduced and time may be added or reduced at any point during the cooking cycle.

- 1. Induction Timer Button** - Allows user to add/decrease time in 1 minute intervals up to 150 minutes (2.5 hrs.)  
Once time has elapsed, the Digital Display will go to OFF position. Default time setting is 2.5 hours.
- 2. Keep Warm Button** - Presets temperature to run continuously at 175°F to keep food warm.
- 3. Temperature Decrease Button** - Allows user to lower temperature or decrease time.
- 4. Low Button** - Sets temperature to run continuously at 100°F.
- 5. LED Display** - Indicates time, temperature, OFF.
- 6. Medium Button** - Sets temperature to run continuously at 275°F.
- 7. High Button** - Sets temperature to run continuously at 425°F.
- 8. Temperature Increase Button** - Allows user to raise temperature or increase time.
- 9. Sear Button** - Sets temperature to run continuously at 500°F. The Digital Display for this selection will read "SEAR."
- 10. ON/OFF Button** - Select ON/OFF Button to begin cooking cycle or to power on/off device.

## To Set Your Own Cooking Temperature

- Plug Unit into wall outlet. Display will go to OFF.
- Choose the **Low Button**. This will set the temperature at 100°F.
- Press the **Temperature Increase Button (8)** 1 time to raise the temperature 10°F with each push.  
When you reach the desired temperature, select a cook time as shown below or select the **ON/OFF Button** and continuous cooking will begin immediately.

## To Set Your Cooking Time

Once your Cooking Temperature has been selected:

- Select the **Induction Timer Button**. The Digital Display will show "0".
- Select the **Temperature Increase Button** and hold until display reaches the desired time. Select **ON/OFF Button** and cooking will begin. Cooktop will go to OFF Mode once cook time has elapsed.

**Note:** LED will alternate between Time & Temperature.

# Induction Cooking Technology



## Technical Specifications

Temperature Range: 100°F-500°F

Voltage: 120V/60Hz

Maximum Power Output: 1300 Watt

## The Perfect Companion Cookware

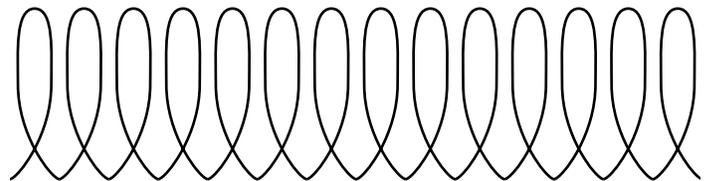
For your new cooktop is the Copper Chef Deep Dish square pan. The large capacity family-size pan comes with a tempered glass lid and a special base designed for induction cooking as well as all other methods.

## Induction Cooking Technology

Induction Cooking Technology is based on magnetic principles. Compatible cookware must have an (iron-based, magnetic) bottom. Some cookware is made of naturally magnetic metals (such as pure iron), while others are rendered magnetic by "sandwiching" a thin layer of a ferrous metal within the base.

**Note:** copper, glass and aluminum cookware will not work unless they have a sandwiched magnetic base. Pots that function best tend to be medium to heavy gauge.

**Note:** The LED display will show a series of dashes -----, and the cooktop will not generate heat if incompatible cookware is used.



INDUCTION COOKING TECHNOLOGY



**Note:**



**COPPER CHEF**

*Cookware made specifically for induction cooking will usually be **branded on the bottom** of the pan with a symbol like or similar to the one shown here.*

# General Operating Instructions



## Preparing for Use

- Place the appliance on a stable, level, horizontal and heat-resistant surface.
- Plug the **AC Power Cord** into a suitable electrical outlet.
- Place an induction compatible pot with ingredients on the cooktop's ceramic cooking surface.
- Using the instructions on page 8, program your *Copper Chef Induction Cooktop™* to suit your recipe.



## Warning

- **NEVER** empty pot lids or other utensils on the ceramic cooking surface. An empty pot or lid could activate the Unit's overheating protection device.
- **NEVER** cover the air vents in the back or bottom.
- **NEVER** drag, slide or shake the pot on cooktop's ceramic surface. Though it is built for long-lasting durability, rough treatment could damage the smooth surface.

## Advantages of Induction Cooking

### EASTER

Because energy is transferred directly from the induction range coils to the pan's metal base, heating is up to 50% faster than gas!

### SAFER

Because there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials. Induction cooking helps to prevent burns and kitchen fires.

### CLEANER

Because with no carbon build-up to worry about, cleanup is a breeze. Just use a damp cloth and wipe over the smooth, easy-to-clean ceramic glass surface.

### COOLER

Because a gas range produces excessive heat that goes into your kitchen, increasing your cooling costs. With induction cooking, almost no energy is wasted since all the heat is being generated within the pan itself.

### CHEAPER

Because with induction cooking up to 80% of every dollar you spend on energy goes right into the pan. When you remove the pan from the induction surface, the Unit immediately goes into **Stand-by Mode**, no energy wasted.

# General Operating Instructions



## Selecting the Proper Induction Cooking Temperature

Function	Temperature
Melting chocolate, homemade yogurt	110°F
Keeping meat, casseroles, soups, vegetables baked goods warm for serving and pasteurizing	150°F
Poaching eggs, roasting, stewing and braising meats, baking custards and casseroles, warming leftovers, melting cheese and fondue, simmering stocks, preparing sauces	180°F - 220°F
Waterless cooking vegetables and fruits, jellies and jams, hard-boiled eggs, roasting after searing	210°F
Boil, steam, sauté, roast	240°F
Prepare eggs, omelets and crepes, breakfast potatoes, gravies, and roux	270°F
Sauté vegetables and seafood	300°F
Brown meats, seafood, bake cakes, pancakes, French toast, grilled sandwiches	325°F - 350°F
Deep-fry in oil	360°F
Sear meats and poultry, stir-fry poultry, popcorn, pasta	390°F
Pan-broil meats and fish, stir-fry meats	420°F
Quick browning and searing meats before roasting	450°F
Max sear, blacken	500°F (SEAR)

### Induction Cooktop Tips

When food comes to the boil, reduce the temperature setting. Using a lid will reduce cooking times and save energy by retaining the heat. Minimise the amount of liquid or fat to reduce cooking times. Start cooking on a high setting and reduce the setting when the food has heated through.

### Simmering & Cooking Rice

Simmering occurs below boiling point, at around 185°F, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point. Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Stir-Frying

When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.

# Frequently Asked Questions



## 1 *Can I use any type of pot to cook on induction?*

No. Only pots with a “ferrous” or iron composition will work on induction. That means items made of glass, copper, ceramic, or aluminum will not work. Cast iron, enamelware, and some stainless steel will work.

## 2 *How do I know if my cookware is induction compatible?*

A great test is the magnetic test. Take any magnet and see if it is attracted to the base of your pot. Some pots are advertised as induction capable. You might want to go shopping with your magnet.

## 3 *Does induction cooking require special techniques?*

Induction cooking is so much more powerful than any other method so you need to become accustomed to its efficiency. You will need to familiarize yourself with the settings used for different purposes. A common problem for new users is that in the beginning they may overcook food as they don’t realize how much heat is generated so quickly. If you are new to induction cooking we recommend practicing by boiling a pot of water. Repeat this several times with different size pots and pans and with different levels of water on different heat settings. You will soon get a good feel for how quickly the pot heats up. This absolutely can change the way you cook – if you are busy and you need to attend to another task, for example answer the door or phone, you should set the Unit to OFF until you return. When you return, the pot heats up instantly.

## 4 *Does the Cooktop get hot?*

The cooktop itself barely gets warm, except directly beneath the cooking vessel. As soon as the cooking vessel is removed from the stovetop the element turns off and automatically cools down. However, the surface just beneath the pot takes a bit of time to cool... avoid touching it.

## 5 *Isn't the Cooktop glass? Will it scratch or crack?*

The cooktop is made of ceramic glass, as on “smoothtop” stoves. Ceramic glass is very strong and tolerates very high temperatures and sudden temperature changes. Ceramic glass is very tough, but if you drop a heavy item such as a cast iron skillet, it may crack. In everyday use however it is highly unlikely to crack. Scratching can occur from carelessness. Be careful not to slide rough-bottomed cookware on the surface.

## 6 *Is an induction stovetop easy to keep clean?*

Absolutely! Burning gas vaporizes by-products that eventually condense and settle on the surface of the cooktop. Induction cooking limits these by-products and therefore makes cleaning easier. Also as the surface is flat it is a lot easier to wipe down than gas type burners.

*The Copper Chef Induction Cooktop™ is easy to clean. It has a continuous surface with no dirt traps, and the controls are touch-sensitive, so there are no knobs to clean around. Because the surface doesn't get as hot as other electric cooktops, most spillage won't bake on – although you do have to be careful with sugar because it can burn on and create an uneven surface.*

- **Note:** Unplug the **AC Power Cord** prior to cleaning *The Copper Chef Induction Cooktop™*. Do not use any caustic cleaning agents or abrasive scrubbing pads on the Unit.
- To protect yourself from electric shock, **NEVER** immerse the device, or the **AC Power Cord** in water or other liquids.
- Wipe off the ceramic plate with a warm, damp cloth and a mild, nonabrasive soap solution.
- Wipe off the outer Unit housing and the Control Panel with a soft cloth or a mild detergent.
- **DO NOT** use any petroleum products which will damage the outer Unit housing and the Control Panel.
- **DO NOT** use/store any flammable, acid or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration (fire) when the device is turned on.
- Make sure that the bottom of the cookware does not scrape across the surface of the Cooktop. A scratched surface will not impair the use of the device.
- Make sure that the device is properly cleaned before storing it in a dry place.
- **DO NOT** stack many heavy objects on top of the Unit. Excessive weight could possibly damage the Unit.

# LED Display Error Codes



*If an Error Code appears on the LED Display...*

use the table below to identify the error code, its cause and remedy for fixing the problem.

Code	Error	Solution	Tip
----	Improper or missing cookware on Induction area.	Cookware must have a proper induction plate at its base and needs to be placed within the induction circle.	To check if your cookware has a proper induction plate, place a magnet on it. Proper induction plates will be attracted to the magnet.
E1	Low Voltage	Power must be 120V	
E2	High Voltage	Power must be 120V	
E3	Internal Circuit Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	
E4	Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	
E5	Surface Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	
E6	Overheated	Turn off to allow the unit to cool down, then restart on a lower temperature.	

*If you are still having difficulties, please contact customer service at 973-287-5176.*



## — *Induction Cooktop* —

### ***Manufacturer's Sixty Day Limited Warranty***

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

#### **Procedure for Warranty Repairs or Replacement:**

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$19.99 to the following address:

*Tristar Products Inc., 500 Returns Road, Wallingford, CT 06495.*

# COPPER X CHEF™

— *Induction Cooktop* —

We are very proud of the design and quality of our  
*Copper Chef Induction Cooktop™*.

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This product has been manufactured to the highest standards.  
Should you have any problem, our friendly customer service staff  
is here to help you.

**973-287-5176**



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