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## Salton ID1401

# Salton ID1401 Induction Cooktop User Manual

Model: ID1401

## 1. INTRODUCTION

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Thank you for choosing the Salton ID1401 Induction Cooktop. This appliance utilizes induction technology for efficient and precise cooking. Please read this manual thoroughly before operating the cooktop to ensure safe and optimal performance. Keep this manual for future reference.

**salton**<sup>®</sup>  
— Since 1945 —



**PROUDLY CANADIAN**  
100% Canadian owned and operated

Image 1.1: Front view of the Salton ID1401 Induction Cooktop.

## 2. IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the cooktop is placed on a stable, level surface with adequate ventilation.
- Only use induction-compatible cookware.

### 3. PRODUCT OVERVIEW AND FEATURES

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The Salton ID1401 Induction Cooktop offers efficient cooking with precise temperature control. Key features include:

- **Cool Touch Surface:** Heat is generated only when a pot or pan is on the cooktop, keeping the surface cool to the touch.
- **Precise Temperature Control:** LED display with 8 temperature settings ranging from 60°C (140°F) to 240°C (465°F).
- **Variable Power Settings:** Power range from 300 to 1800 watts.
- **Safety Features:** Audible error signal and automatic shut-off for pot detection.
- **Easy-to-Clean:** Solid crystal glass top and touch-sensitive controls.



## COOL TOUCH

Heat is generated only when a pot or pan is on the cooktop

Image 3.1: The cooktop surface remains cool to the touch, heating only the cookware.



## ENERGY EFFICIENT

Induction heats the pot,  
not the cooking surface

### PRECISE

Instant temperature



### SAFE

No open flames



Image 3.2: Induction technology offers energy efficiency, precise control, and no open flames for safety.

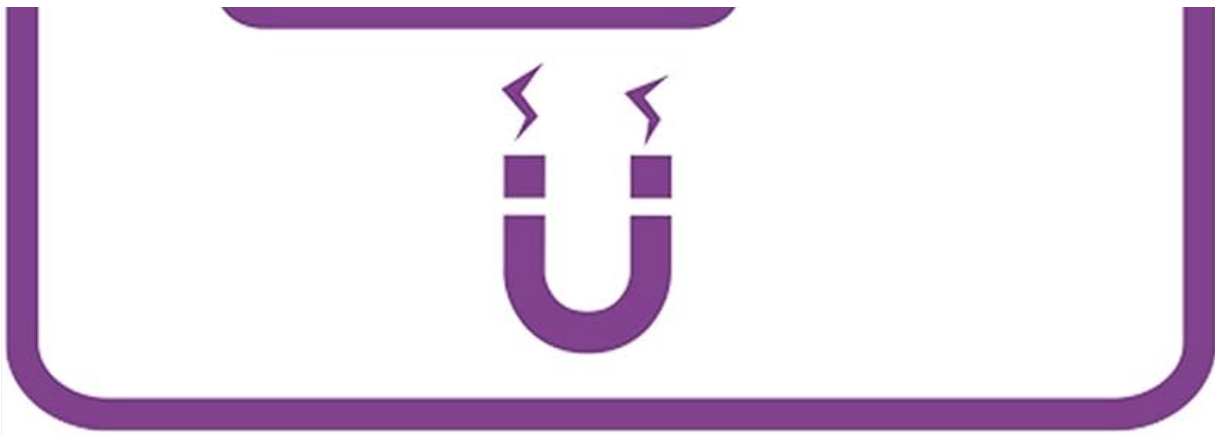
## 4. COOKWARE COMPATIBILITY

The Salton ID1401 Induction Cooktop requires cookware made of ferromagnetic materials. To check if your cookware is compatible, perform the following test:

1. Place a magnet on the bottom of your pot or pan.
2. If the magnet sticks firmly to the bottom, the cookware is induction compatible.
3. If the magnet does not stick, the cookware is not suitable for induction cooking.

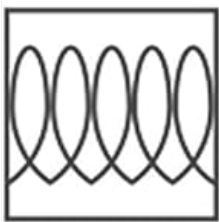
Compatible cookware includes cast iron, enameled iron, steel, stainless steel (with magnetic bottom), or flat-bottomed pots/pans with a diameter between 12 cm (4.7 inches) and 26 cm (10.2 inches).





# Is Your Cookware Compatible?

If a magnet\* sticks to the bottom of your cookware, it's induction compatible!



Induction

**\*Magnet included in box**

Image 4.1: Test cookware compatibility by checking if a magnet sticks to its base.

## 5. SETUP

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### 5.1 Unpacking

- Carefully remove the cooktop and all packaging materials from the box.
- Inspect the appliance for any damage. Do not use if damaged.
- Retain packaging for storage or transport if needed.

### 5.2 Placement

- Place the cooktop on a dry, stable, heat-resistant, and non-metallic surface.

- Ensure there is at least 10 cm (4 inches) of clear space around the cooktop for proper ventilation. Do not block the air vents.
- Keep the cooktop away from other heat sources or appliances that may be affected by magnetic fields.

## 5.3 Power Connection

- Plug the power cord into a standard 120V AC electrical outlet. Ensure the outlet is properly grounded.
- Do not use an extension cord unless absolutely necessary, and ensure it is rated for the appliance's wattage (1800W).

## 6. OPERATING INSTRUCTIONS

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### 6.1 Basic Operation

1. Place induction-compatible cookware, containing food or liquid, centrally on the cooktop surface.
2. Plug the cooktop into a power outlet. The unit will beep once, and the power indicator light will flash.
3. Press the 'ON/OFF' button to turn on the cooktop. The fan will start, and the display will show the default power or temperature setting.
4. Select your desired cooking mode:
  - **Temperature Mode:** Use the '+' and '-' buttons to adjust the temperature from 60°C (140°F) to 240°C (465°F) in 20°C increments.
  - **Power Mode:** Use the '+' and '-' buttons to adjust the wattage from 300W to 1800W.
5. The cooktop will begin heating. The display will show the selected setting.
6. To turn off the cooktop, press the 'ON/OFF' button. The fan may continue to run for a short period to cool the unit.

### 6.2 Timer Function

- While the cooktop is operating, press the 'Timer' button.
- Use the '+' and '-' buttons to set the desired cooking time (e.g., from 1 minute to 180 minutes).
- Once the time is set, the cooktop will automatically turn off when the timer expires.

### 6.3 Pot Detection

The cooktop features an automatic pot detection system. If no compatible cookware is placed on the surface, or if the cookware is removed during operation, the unit will emit an audible error signal and automatically shut off after a short period.

## 7. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will ensure the longevity and performance of your induction cooktop.

- Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
- Wipe the glass surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.
- Wipe the control panel with a soft, damp cloth. Ensure no liquid enters the control area.
- Never immerse the cooktop in water or any other liquid.
- Clean the air intake and exhaust vents regularly to prevent dust buildup, which can affect performance. Use a soft

brush or vacuum cleaner.

- Store the cooktop in a dry place when not in use.

## 8. TROUBLESHOOTING

If you encounter issues with your Salton ID1401 Induction Cooktop, refer to the following troubleshooting guide:

| Problem                                 | Possible Cause  | Solution   |
|---|---|--|
| Cooktop does not turn on.               | No power supply; Power cord not plugged in; Faulty outlet.  | Check power cord connection; Try a different outlet; Check circuit breaker.  |
| Cooktop turns on but does not heat.     | Cookware is not induction compatible; Cookware is too small or too large; No cookware on surface. | Use induction-compatible cookware; Ensure cookware diameter is between 12-26 cm; Place cookware centrally on the cooking zone. |
| Display shows "E1" error.               | No cookware detected or incompatible cookware.  | Place compatible cookware on the cooktop; Ensure cookware is centered.   |
| Cooktop automatically shuts off.        | Overheating; No cookware detected; Timer expired.   | Allow unit to cool down; Ensure proper ventilation; Check cookware presence; Reset timer if applicable.                        |
| Fan continues to run after turning off. | Normal cooling process.   | This is normal. The fan will stop once the internal components have cooled sufficiently.                                       |

If the problem persists after attempting these solutions, please contact Salton customer support.

## 9. SPECIFICATIONS

| Feature                | Specification                              |
|------------------------|--|
| Model Number           | ID1401                                     |
| Brand                  | Salton                                     |
| Power                  | 1800 Watts                                 |
| Voltage                | 120V AC                                    |
| Temperature Settings   | 8 settings (60°C / 140°F to 240°C / 465°F) |
| Material               | Glass                                      |
| Controls Type          | Touch                                      |
| Dimensions (L x W x H) | 13.75 x 11 x 2.55 inches                   |
| Item Weight            | 4.4 pounds                                 |
| UPC                    | 061283107190                               |

## 10. WARRANTY AND SUPPORT

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For warranty information or technical support, please refer to the warranty card included with your product or visit the official Salton website. Do not attempt to repair the appliance yourself, as this may void the warranty and pose safety risks.

Manufacturer: Salton