

SPT SR-1884SS

SPT SR-1884SS 1650W Induction Cooktop User Manual

Model: SR-1884SS | Brand: SPT

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your SPT SR-1884SS 1650W Induction Cooktop. Please read this manual thoroughly before using the appliance and retain it for future reference.

The SPT SR-1884SS Micro-Induction Cooktop offers superior performance, safety, and energy efficiency. It operates by generating a magnetic field under the ceramic plate, which induces currents in ferromagnetic cookware, creating instant heat directly in the pan. This method ensures minimal heat loss and enhances safety by eliminating open flames. Heating ceases immediately once cookware is removed.

2. IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electric shock, injury to persons, or damage when using your appliance, follow basic precautions, including the following:

- Read all instructions before using the cooktop.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or cooktop 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.
- 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 proper ventilation around the unit during operation.
- Keep magnetic objects (e.g., credit cards, pacemakers) away from the cooktop during operation.

3. PRODUCT OVERVIEW

The SPT SR-1884SS is a freestanding (counter-top) induction cooktop designed for versatile cooking. It features a sleek black ceramic surface with a user-friendly control panel.

Key Features:

- Freestanding (counter-top) application
- Dual functions: Cook (power) & Warm
- 13 Keep Warm settings (100-120-140-160-180-190-210-230-250-280-320-350-390 Degree Fahrenheit)
- Touch-sensitive panel with control knob
- Off-timer up to 9 hours and 59 minutes

Components:

The cooktop package includes the induction cooktop unit and this user manual.



Figure 3.1: Angled view of the SPT SR-1884SS Induction Cooktop, showing the black ceramic surface, control panel with digital display, and silver control knob.

CAUTION: Do not touch surface after use as it retains heat from cookware.

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Figure 3.2: Top-down view of the SPT SR-1884SS Induction Cooktop, highlighting the circular cooking zone and the control panel at the front.



Figure 3.3: Close-up view of the control panel on the SPT SR-1884SS, showing the digital display, touch-sensitive buttons for timer and power, and the rotary control knob.

4. SETUP

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging materials for future storage or transport if needed.
2. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit. Do not block the air vents located on the sides and bottom of the cooktop. Maintain at least 4 inches of clearance from walls or other appliances.
3. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. Ensure the outlet is properly grounded.
4. **Initial Cleaning:** Before first use, wipe the ceramic surface with a damp cloth to remove any dust or residue from manufacturing.



Figure 4.1: Side view of the SPT SR-1884SS Induction Cooktop, showing the power cord extending from the rear and ventilation grilles on the side.

5. OPERATING INSTRUCTIONS

5.1. Powering On/Off

- To turn on the cooktop, press the **Power** button (usually indicated by a circle with a vertical line). The display will illuminate.
- To turn off the cooktop, press the **Power** button again. The display will turn off.

5.2. Cooking Functions (Cook/Power Mode)

- Place suitable induction-compatible cookware centrally on the cooking zone.
- Press the **Cook** button (or select the Cook function if available).
- Use the **Control Knob** to adjust the power level. The display will show the current power setting. Higher numbers indicate higher power.

5.3. Keep Warm Function

- Press the **Warm** button (or select the Warm function).
- Use the **Control Knob** to select one of the 13 Keep Warm temperature settings: 100-120-140-160-180-190-210-230-250-280-320-350-390 Degree Fahrenheit.
- The display will show the selected temperature.

5.4. Timer Function

- While the cooktop is operating, press the **Timer** button.
- Use the **Control Knob** to set the desired cooking time, up to 9 hours and 59 minutes.
- The timer will count down, and the cooktop will automatically turn off when the set time expires.

6. COMPATIBLE COOKWARE

Induction cooktops require cookware made of ferromagnetic materials. If a magnet sticks to the bottom of your pot or pan, it is suitable for induction cooking.

Suitable Cookware Materials:

- Cast iron
- Enamel iron
- Stainless steel (magnetic grade)
- Steel/Iron

Unsuitable Cookware Materials:

- Ceramic
- Glass
- Aluminum
- Copper
- Non-magnetic stainless steel

Ensure the bottom of the cookware is flat and has a diameter of at least 4.7 inches (12 cm) for optimal performance.

7. MAINTENANCE AND CLEANING

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

7.1. Daily Cleaning

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the ceramic surface with a soft, damp cloth and a mild detergent.
- For stubborn stains, use a ceramic cooktop cleaner. Follow the cleaner's instructions.
- Wipe the control panel with a soft, dry cloth. Do not use abrasive cleaners or scouring pads.

7.2. General Maintenance

- Keep the ventilation openings clear of dust and debris to prevent overheating.
- Do not use sharp objects or metal utensils on the ceramic surface to avoid scratches.
- Store the cooktop in a dry place when not in use for extended periods.

8. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Power cord not plugged in; Circuit breaker tripped.	Check power outlet; Ensure cord is securely plugged in; Reset circuit breaker.

Problem	Possible Cause	Solution
Cooktop turns on but does not heat.	Cookware is not induction-compatible; Cookware is not centered; Cookware is too small or too large.	Use induction-compatible cookware; Center cookware on the cooking zone; Use cookware with a suitable base diameter (4.7 inches / 12 cm minimum).
Display shows an error code (e.g., "E0", "E1").	Specific error condition (e.g., overheating, sensor malfunction, no cookware).	Refer to the full error code list in the comprehensive manual (if available) or contact customer support. Often, unplugging and replugging the unit can reset minor errors.
Fan noise is loud.	Normal operation; Ventilation blocked.	The fan operates to cool internal components; ensure vents are not blocked.

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

9. SPECIFICATIONS

Feature	Detail
Model Number	SR-1884SS
Brand	SPT
Color	Black
Material	Ceramic
Wattage	1650 watts
Power Source	Induction
Heating Elements	1
Controls Type	Knob, Touch-sensitive panel
Product Dimensions (D x W x H)	14.25"D x 11"W x 2.5"H
Item Weight	5.55 pounds
Special Feature	Automatic Shut-Off
Included Components	Induction cooktop, User manual
UPC	798527574684, 759284410899, 876840012479, 735343425509

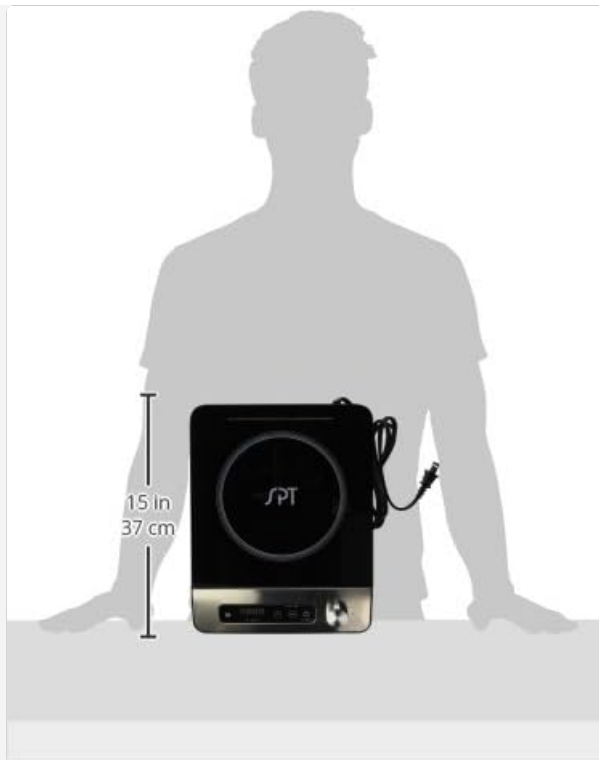


Figure 9.1: Top-down view of the SPT SR-1884SS Induction Cooktop with approximate dimensions indicated, showing a length of 15 inches (37 cm).

10. WARRANTY AND SUPPORT

For warranty information and customer support regarding your SPT SR-1884SS Induction Cooktop, please refer to the warranty card included with your product or visit the official SPT website.

You can also visit the official SPT store on Amazon for more information and products: [SPT Official Store](#).

When contacting support, please have your model number (SR-1884SS) and purchase details ready.