

## Salton ID1350

# Salton ID1350 Portable Induction Cooktop User Manual

Brand: Salton | Model: ID1350

## 1. INTRODUCTION

Thank you for choosing the Salton ID1350 Portable Induction Cooktop. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

The Salton ID1350 offers a faster, safer, cleaner, and more energy-efficient cooking experience compared to traditional methods. Its induction technology ensures heat is generated only when compatible cookware is placed on the surface, keeping the cooktop cool to the touch.



Figure 1: Salton ID1350 Portable Induction Cooktop

## 2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances. This cooktop is designed for household use only. Do not immerse the unit in water or other liquids. Ensure the appliance is placed on a stable, level, heat-resistant surface away from flammable materials.

**Important:** The cooktop surface remains cool, but the cookware will be hot. Always use caution when handling hot pots and pans. Do not touch the cooktop surface immediately after removing cookware, as residual heat may be present.

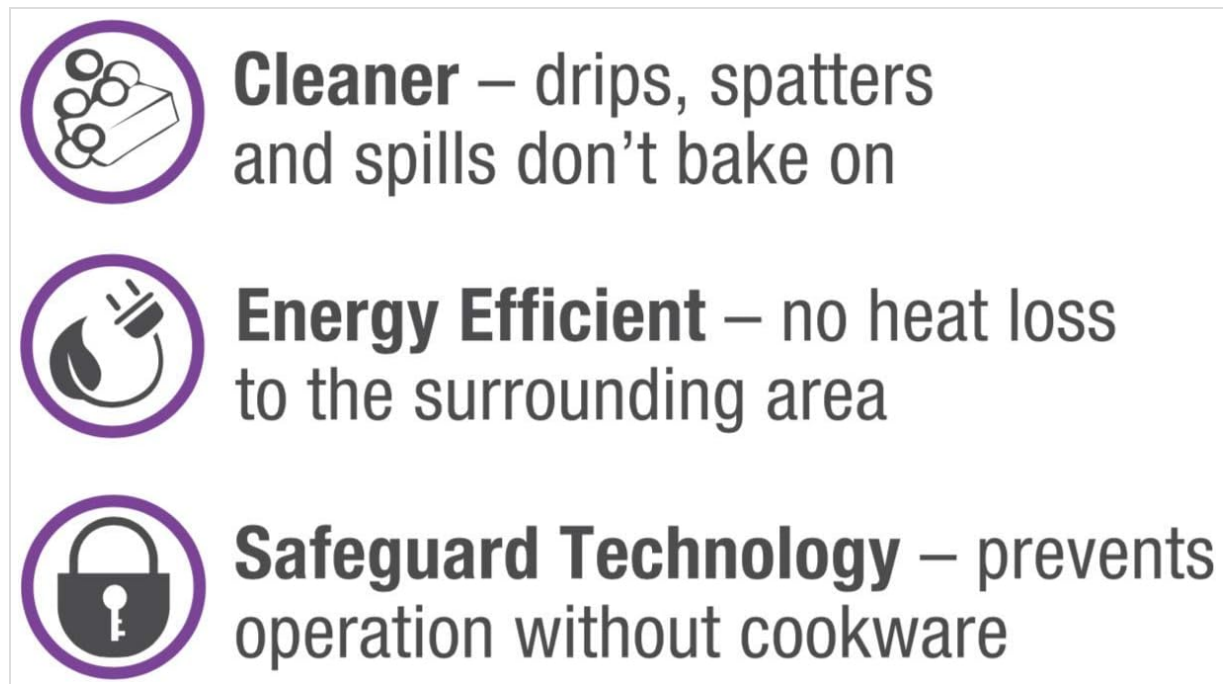


Figure 2: Cool-touch surface demonstration

### 3. SETUP

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging for storage or future transport.
2. **Placement:** Place the cooktop on a dry, stable, non-metallic, and 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.
3. **Power Connection:** Plug the cooktop into a standard 120V electrical outlet.
4. **Cookware Compatibility:** The Salton ID1350 requires induction-compatible cookware. This includes pots and pans made of cast iron, enameled iron, or stainless steel with a magnetic bottom. To test compatibility, place a magnet on the bottom of your cookware. If the magnet sticks, the cookware is compatible.

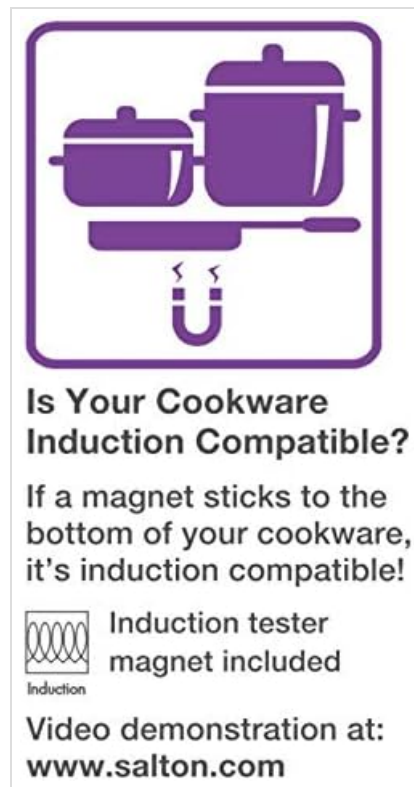


Figure 3: Testing cookware for induction compatibility

## 4. OPERATING INSTRUCTIONS

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1. **Powering On:** Place compatible cookware filled with food or liquid onto the center of the cooktop. Press the ON/OFF button to turn on the unit. The LED display will illuminate.
2. **Adjusting Temperature/Power:** The cooktop features an LED display with 8 temperature settings ranging from 60°C (140°F) to 240°C (465°F) and power settings from 300 to 1800 watts. Use the precise control knob or +/- buttons to select your desired setting.
3. **Timer Function:** The integrated timer allows for timed cooking up to 3 hours. Refer to the detailed instructions in the full manual for setting the timer.
4. **Cool-Touch Surface:** Heat is generated directly in the cookware, keeping the cooktop surface cool to the touch, even during operation.
5. **Safety Shutoff:** The cooktop will automatically shut off if no compatible cookware is detected or if the cookware is removed from the surface.

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Video 1: Overview of Salton Portable Induction Cooktop features and operation.

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Video 2: Demonstration of the Salton Induction Portable Electric Cooktop in use.

## 5. FEATURES

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- **Cool Touch:** Heat is generated only when a pot or pan is on the cooktop, even on maximum settings.
- **Precise Control:** Instant temperature adjustment for optimal cooking results.
- **Energy Efficient:** More efficient than other cooking technologies, reducing heat loss to the surrounding area.
- **LED Display:** Clear display with 8 temperature settings (60°C to 240°C / 140°F to 465°F).
- **Versatile Power Settings:** Adjustable from 300 to 1800 watts.
- **Multi-purpose Use:** Ideal for melting butter & chocolate, steaming fish & dumplings, searing or stir-frying meat

& vegetables, and boiling water for pasta or soups.

- **Portable Design:** Perfect for entertaining, outdoor parties, offices, student dorms, cottages, and camping.



Figure 4: Key features of the Salton Induction Cooktop

## 6. MAINTENANCE

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The glass surface of the cooktop is easy to clean. Allow the unit to cool completely before cleaning. Wipe the surface with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as these can scratch the surface. Ensure the unit is unplugged before cleaning.

## 7. TROUBLESHOOTING

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- **Cooktop not turning on:** Ensure the unit is properly plugged into a working outlet. Verify that compatible cookware is placed on the cooktop surface.

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