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› [SPT](#) /

› [SPT SR-226R 2100W Mini-Induction Cooktop User Manual](#)

SPT SR-226R

SPT SR-226R 2100W Mini-Induction Cooktop User Manual

INTRODUCTION

Thank you for purchasing the SPT SR-226R 2100W Mini-Induction Cooktop. This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your new induction cooktop. Please read this manual thoroughly before use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, injury to persons, or damage to the appliance, basic safety precautions should always be followed, 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. Contact customer service 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.
- Individuals with pacemakers or similar medical devices should exercise caution when using or standing near an induction unit while it is in operation. Consult your doctor for specific guidance.
- Ensure proper ventilation around the unit during operation.

- Only use cookware suitable for induction cooking.

PRODUCT OVERVIEW

The SPT SR-226R is a compact and powerful 2100W mini-induction cooktop designed for versatile use as a built-in or countertop appliance. It features a durable tempered glass cooktop and offers flexible control options.

Key Features:

- Smart Scan technology: Automatic voltage, pan size, and type recognition.
- 5mm thick tempered glass cooktop for durability and easy cleaning.
- Up to 2100W of cooking power.
- Flexible control options: Integrated touch panel on the unit or a separate, detachable knob thermostat control box.
- ETL-Sanitation certified for safety and hygiene.

Components:

The SPT SR-226R includes the main induction cooktop unit and a detachable control box.



Image: The SPT SR-226R Mini-Induction Cooktop main unit shown with its separate, detachable control box.

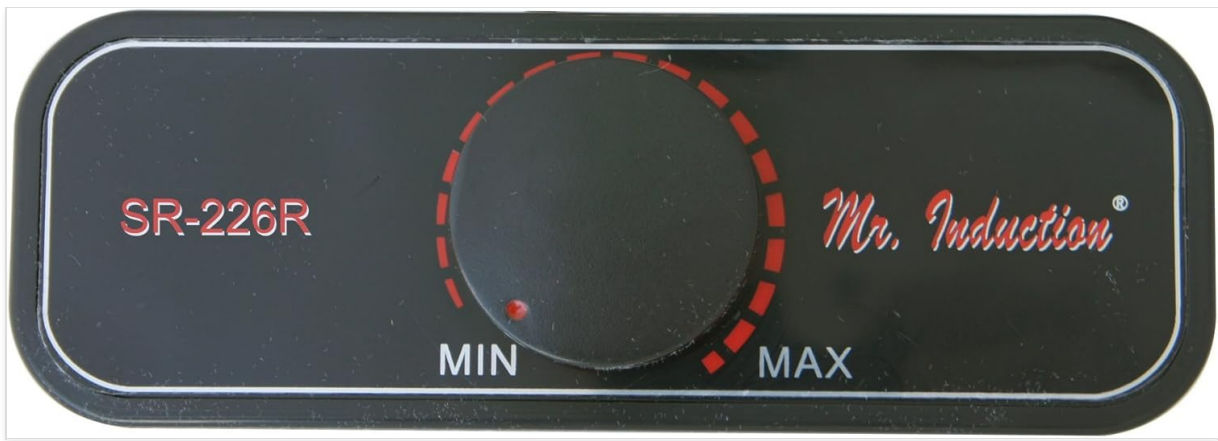


Image: A close-up view of the detachable control box for the SPT SR-226R, featuring a rotary knob for power adjustment.

SETUP AND INSTALLATION

Placement:

- Place the induction cooktop on a stable, level, and heat-resistant surface.
- Ensure adequate clearance around the unit for proper ventilation. Do not block air vents.
- Keep the unit away from water sources and direct heat.

Connecting the Control Box:

The SR-226R offers flexibility with its control options. You can use the integrated touch panel on the unit itself or connect the separate, detachable control box for remote mounting.

- If using the detachable control box, connect its cable securely to the designated port on the main induction unit.
- The control box can be mounted remotely for convenience, allowing for built-in applications or specific countertop setups.

Power Connection:

- Plug the power cord into a standard electrical outlet. Ensure the outlet meets the power requirements of the unit (2100W).
- Do not use extension cords unless absolutely necessary, and ensure any extension cord is rated for the appliance's wattage.

OPERATING INSTRUCTIONS

Compatible Cookware:

Induction cooktops require cookware made of ferromagnetic materials. Look for cookware with a flat bottom and a magnet-responsive base. Compatible materials include:

- Cast iron
- Enameled iron
- Stainless steel (magnetic grade)
- Cookware with a magnetic base

Incompatible materials include glass, ceramic, copper, aluminum, and non-magnetic stainless steel.

Basic Operation:

1. Place suitable induction-compatible cookware, containing food or liquid, onto the center of the glass cooktop.
2. Press the Power button on the unit's touch panel or turn the knob on the detachable control box to activate the cooktop.
3. Adjust the power level using the touch controls (+/-) on the unit or by rotating the knob on the detachable control box. The unit will display the current power setting.
4. The Smart Scan technology will automatically detect the pan size and type, optimizing heating.
5. To turn off the cooktop, press the Power button or turn the knob to the 'off' position. The unit will cool down.

Smart Scan Technology:

The integrated Smart Scan technology automatically identifies the voltage, pan size, and type of cookware placed on the cooktop. This feature ensures efficient energy transfer and optimal cooking performance by adapting to the specific cookware being used.

MAINTENANCE AND CLEANING

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

- Always unplug the unit from the power outlet and allow it to cool completely before cleaning.
- Wipe the glass cooktop surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.
- Clean the exterior housing and control box with a soft, damp cloth. Ensure no water enters the internal components.
- Never immerse the cooktop unit or the control box in water or any other liquid.
- Keep the air vents clear of dust and debris to ensure proper airflow.

TROUBLESHOOTING

If you encounter issues with your SPT SR-226R, please refer to the following table before contacting customer service.

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; power cord not securely plugged in; circuit breaker tripped.	Check power outlet; ensure cord is fully inserted; reset circuit breaker.
Cooktop not heating.	Incompatible cookware; no cookware on surface; cookware not centered.	Use induction-compatible cookware; place cookware on the heating zone; center cookware.
Error code displayed.	Specific internal issue; overheating; ventilation blocked.	Refer to specific error code in a more detailed manual (if available); ensure proper ventilation; allow unit to cool. If problem persists, contact customer service.

Problem	Possible Cause	Solution
Fan noise is loud.	Normal operation for cooling; vents blocked.	The cooling fan operates during and after cooking. Ensure vents are clear.

SPECIFICATIONS

Feature	Detail
Model Number	SR-226R
Brand	SPT (Sunpentown)
Power	Up to 2100 Watts
Cooktop Material	5mm Tempered Glass
Control Type	Touch Panel on unit / Detachable Knob Control Box
Special Features	Smart Scan Technology (voltage, pan size, type recognition)
Dimensions (D x W x H)	10.43"D x 8.86"W x 3.35"H
Item Weight	4.63 Pounds
Color	Black
Certifications	ETL-Sanitation

WARRANTY INFORMATION

This SPT SR-226R Mini-Induction Cooktop comes with a **1-year warranty** on both labor and parts from the date of purchase. This warranty covers manufacturing defects under normal use. Please retain your proof of purchase for warranty claims. For detailed warranty terms and conditions, please refer to the documentation included with your product or contact SPT customer service.

CUSTOMER SUPPORT

For further assistance, technical support, or warranty inquiries, please contact SPT customer service. Visit the official SPT website for contact information and additional resources.

Note: Specific contact details are not provided in this manual. Please refer to your product packaging or the manufacturer's official website for the most current support information.