

## Homewell DUALInductoV2

# Homewell Inducto Dual Induction Cooktop User Manual

Model: DUALInductoV2

## 1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Homewell Inducto Dual Induction Cooktop. Retain this manual for future reference.

- **Induction Compatible Cookware Only:** This appliance requires cookware made of magnetic materials such as cast iron, steel, or stainless steel with a magnetic base. Non-magnetic materials like aluminum, glass, or ceramic will not work. Use the provided magnet to test your cookware.
- **Electrical Safety:** Ensure the cooktop is connected to a standard 120V electrical outlet. Do not overload the circuit. Avoid using extension cords unless absolutely necessary and ensure they are rated for the appliance's wattage.
- **Placement:** Place the cooktop on a stable, level, heat-resistant surface. Ensure adequate ventilation around the unit. Do not block air vents.
- **Heat Warning:** While the induction surface itself does not generate heat directly, residual heat from the cookware can make the glass surface hot after use. Exercise caution and avoid touching the surface immediately after cooking.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Do not leave the cooktop unattended during operation.
- **Cleaning:** Always unplug the cooktop before cleaning. Allow it to cool completely. Do not immerse the unit in water or any other liquid.
- **Damage:** Do not operate the cooktop if it has a damaged cord, plug, or if it malfunctions or has been damaged in any way. Contact customer support for assistance.
- **ETL Certified:** This product is ETL compliant, meeting North American safety standards.

## 2. PRODUCT OVERVIEW

The Homewell Inducto Dual Induction Cooktop is a portable, energy-efficient cooking solution featuring two independent heating zones. Its sleek glass surface and intuitive touch controls make it ideal for various

cooking tasks.



**Figure 2.1:** Homewell Inducto Dual Induction Cooktop. This image shows the overall design of the cooktop with two cooking zones and digital controls, featuring a pan with food on one side.

## Key Features:

- **Dual Heating Zones:** Two 8-inch diameter burners for simultaneous cooking.
- **Total Power:** 1800 Watts (shared between both surfaces) at 120V.
- **Temperature Control:** 10 temperature levels from 176°F to 460°F.
- **Power Control:** 10 power levels (1 to 10).
- **Touch Sensitive Controls:** Easy-to-use interface.
- **Timer Function:** Up to 4 hours.
- **Safety Features:** Auto shut-off, safety lock, ETL compliant.
- **Easy-to-Clean:** Flat glass surface.
- **Portable Design:** Lightweight at 11 lbs, with dimensions of 26" W x 15.3" D x 3" H.

## 3. COOKWARE COMPATIBILITY

The Homewell Inducto Dual Induction Cooktop operates using electromagnetic fields, which require specific types of cookware. It is crucial to use only induction-compatible pots and pans for the cooktop to function correctly.

# Cookware Compatibility

Is your cookware compatible? If the magnet (included) sticks to the bottom of your cookware, then it's compatible!



## MAGNETIC

**Cast Iron**

**Stainless Steel**

**Any Cookware**

(Induction Compatible Base)



**Figure 3.1:** Cookware Compatibility Test. This image illustrates how to use a magnet to determine if a pot or pan is suitable for induction cooking. If a magnet sticks firmly to the bottom, the cookware is compatible.

## Compatible Cookware:

- **Magnetic Materials:** Cast iron, enameled iron, steel, stainless steel (with a magnetic base).
- **Flat Bottom:** Cookware must have a flat bottom to ensure proper contact and efficient heat transfer.
- **Diameter:** Recommended cookware base diameter is between 4.7 inches (12 cm) and 10.2 inches (26 cm).

## Incompatible Cookware:

- Aluminum, copper, glass, ceramic, porcelain, or any non-magnetic materials.
- Cookware with a rounded, concave, or uneven bottom.
- Cookware with a base diameter smaller than 4.7 inches (12 cm).

**How to Test:** Place a magnet on the bottom of your cookware. If the magnet sticks, the cookware is compatible. If it does not stick, the cookware cannot be used on an induction cooktop.

## 4. SETUP

Follow these steps to set up your Homewell Inducto Dual Induction Cooktop:

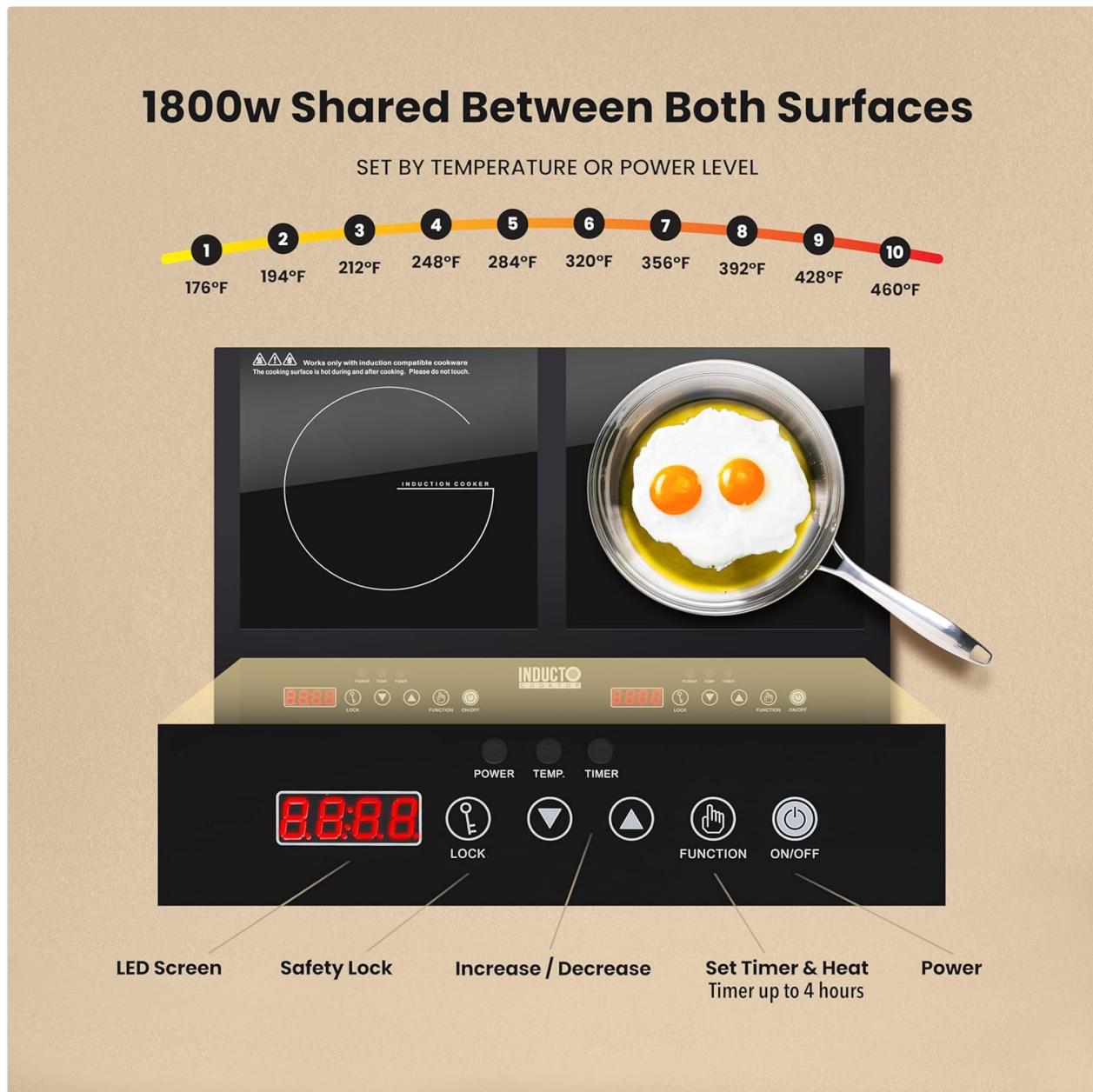
1. **Unpack:** Carefully remove the cooktop from its packaging. Retain all packaging materials for potential future transport or service.
2. **Inspect:** Check the cooktop for any signs of damage. If damaged, do not use and contact customer support.
3. **Placement:** Place the cooktop on a dry, stable, level, and heat-resistant surface. Ensure there is at least 4-6 inches (10-15 cm) of clear space around all sides of the unit for proper ventilation. Do not place it near heat sources or on metallic surfaces that could interfere with induction.
4. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. Ensure the outlet is properly grounded.
5. **Initial Cleaning:** Before first use, wipe the glass surface with a damp cloth to remove any dust or residue from manufacturing.



**Figure 4.1:** Cooktop Dimensions and Power Cord. This image provides a visual representation of the cooktop's measurements (26" W x 15.3" D x 3" H) and highlights its 4.5ft power cord, indicating its portable nature.

## 5. OPERATING INSTRUCTIONS

The Homewell Inducto Dual Induction Cooktop features intuitive touch controls for easy operation.



**Figure 5.1:** Control Panel Overview. This image details the touch-sensitive control panel, showing buttons for Power, Temp, Timer, Lock, Function, and On/Off, along with the LED screen.

### Control Panel Functions:

- **ON/OFF Button:** Powers the unit on or off.
- **FUNCTION Button:** Toggles between Power (wattage) and Temperature (°F) settings.
- **POWER/TEMP Buttons (Up/Down Arrows):** Adjusts the power level (1-10) or temperature (176°F-460°F).
- **TIMER Button:** Activates and sets the cooking timer (up to 4 hours).
- **LOCK Button:** Locks the control panel to prevent accidental changes during cooking. Press and hold to activate/deactivate.
- **LED Screen:** Displays current power level, temperature, or timer settings.

### Basic Operation:

1. **Power On:** Place induction-compatible cookware with food on one of the cooking zones. Press the

**ON/OFF** button. The LED screen will illuminate.

2. **Select Mode:** The cooktop defaults to a power level. Press the **FUNCTION** button to switch between Power (P1-P10) and Temperature (176°F-460°F) modes.
3. **Adjust Settings:** Use the **UP/DOWN arrows** to select your desired power level or temperature.
4. **Set Timer (Optional):** Press the **TIMER** button, then use the **UP/DOWN arrows** to set the desired cooking time. The cooktop will automatically shut off when the timer expires.
5. **Lock Controls (Optional):** Press and hold the **LOCK** button to prevent accidental changes. Repeat to unlock.
6. **Power Off:** After cooking, press the **ON/OFF** button. The fan may continue to run for a short period to cool the unit. Unplug the cooktop when not in use.



**Figure 5.2:** Temperature and Power Levels. This image displays the range of 10 temperature settings from 176°F to 460°F and corresponding power levels, indicating the versatility of the cooktop.

### Important Notes on Dual Burner Operation:

- The total power of 1800W is shared between both cooking zones. If both burners are active, the power will be distributed. For example, if one burner is set to a high power level, the other burner's maximum available power will be reduced.

- The cooktop automatically manages power distribution to ensure efficient operation within the 1800W limit.

## 6. MAINTENANCE AND CLEANING

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



**Figure 6.1:** Cleaning the Glass Surface. This image demonstrates the ease of cleaning the smooth glass surface of the induction cooktop with a soft cloth.

1. **Always Unplug:** Before cleaning, ensure the cooktop is unplugged from the power outlet and has completely cooled down.
2. **Glass Surface:** Wipe the glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner. Avoid abrasive pads, harsh chemicals, or scouring powders, as these can scratch or damage the glass.
3. **Control Panel:** Wipe the control panel with a soft, damp cloth. Ensure no liquid enters the control area.
4. **Base and Vents:** Wipe the exterior base with a soft, dry cloth. Periodically check the air intake and exhaust vents for dust or debris and gently clean them with a soft brush or vacuum cleaner to ensure proper airflow. Do not block the vents.
5. **Storage:** When not in use, store the cooktop in a clean, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your Homewell Inducto Dual Induction Cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply.	Check if the power cord is securely plugged into a working outlet. Check the circuit breaker.
Cooktop turns on but does not heat.	Incompatible cookware.	Ensure you are using induction-compatible cookware (magnetic base). Refer to Section 3.
Cookware is not detected.	Cookware is too small or not centered.	Use cookware with a base diameter between 4.7 and 10.2 inches. Center the cookware on the cooking zone.
Error code displayed (e.g., E0, E1).	Specific malfunction or sensor issue.	Unplug the unit for 5-10 minutes, then plug it back in. If the error persists, contact customer support.
Unusual noise during operation.	Normal fan operation or cookware vibration.	A slight humming or buzzing sound is normal due to the cooling fan and induction technology. This is not a defect.
One burner not heating as expected when both are in use.	Power sharing between burners.	The 1800W is shared. Adjust settings on both burners to balance power distribution. This is normal operation.

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

## 8. SPECIFICATIONS

Feature	Specification
Model Number	DUALInductoV2
Brand	Homewell
Power Source	120V, 60Hz
Wattage	1800 Watts (shared)
Heating Elements	2 Induction Burners
Temperature Range	176°F - 460°F
Control Type	Touch Controls
Material	Tempered Glass
Product Dimensions (D x W x H)	15.3" x 26" x 3"
Item Weight	11 Pounds
Safety Certification	ETL Compliant

## 9. WARRANTY AND SUPPORT

The Homewell Inducto Dual Induction Cooktop comes with a **1-year manufacturer warranty** from the date of

purchase. This warranty covers defects in materials and workmanship under normal use.

## What the Warranty Covers:

- Manufacturing defects.
- Malfunctions occurring under normal operating conditions.

## What the Warranty Does NOT Cover:

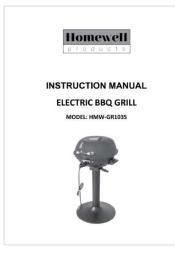
- Damage caused by misuse, abuse, accident, or neglect.
- Damage from unauthorized repairs or modifications.
- Normal wear and tear.
- Cosmetic damage.

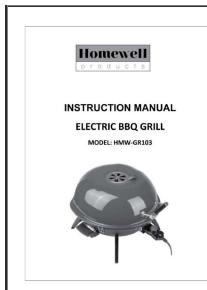
## To Obtain Warranty Service:

Please contact Homewell customer support with your proof of purchase (receipt or order number) and a detailed description of the issue. Our support team will guide you through the warranty claim process.

For further assistance, product information, or to provide feedback, please visit the official Homewell website or contact our customer service department.

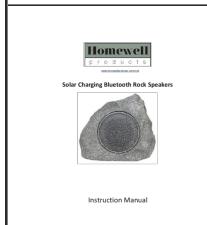
## Related Documents - DUALInductoV2

 <b>INSTRUCTION MANUAL</b> <small>Homewell HMW-ARP Series Pond Pumps</small>	<p><a href="#"><u>Homewell HMW-ARP Series Pond Pumps: Instruction Manual &amp; Specifications</u></a></p> <p>Official instruction manual for Homewell HMW-ARP series pond pumps (models 2000 to 8000 GHP). Includes detailed assembly, features, technical specifications, safety precautions, maintenance, troubleshooting, disposal, and warranty information.</p>
 <b>INSTRUCTION MANUAL</b> <small>Air Fryer Toaster Oven AFO-04D</small>	<p><a href="#"><u>Homewell AFO-04D Air Fryer Toaster Oven Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the Homewell AFO-04D Air Fryer Toaster Oven, covering safety precautions, features, operation, cleaning, troubleshooting, and recipes.</p>
 <b>INSTRUCTION MANUAL</b> <small>ELECTRIC BBQ GRILL MODEL HMW-GR103S</small>	<p><a href="#"><u>Homewell Electric BBQ Grill HMW-GR103S Instruction Manual</u></a></p> <p>This manual provides detailed instructions for the assembly, operation, and care of the Homewell Electric BBQ Grill, Model HMW-GR103S. It includes important safety precautions, parts diagrams, and cleaning guidelines.</p>



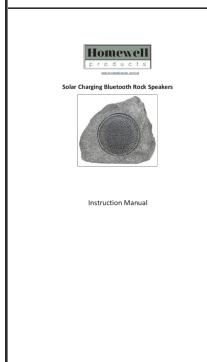
### [Homewell HMW-GR103 Tabletop Electric Grill - Instruction Manual](#)

User manual for the Homewell HMW-GR103 electric grill, providing detailed instructions on safe operation, assembly, cleaning, and troubleshooting for indoor and outdoor use.



### [Homewell Solar Charging Bluetooth Rock Speakers Instruction Manual](#)

Instruction manual for Homewell Solar Charging Bluetooth Rock Speakers, covering setup, pairing, battery charging, and warranty information. Learn how to connect one or two speakers, charge via USB or solar, replace the battery, and understand the limited warranty.



### [Homewell Solar Charging Bluetooth Rock Speakers Instruction Manual](#)

Official instruction manual for Homewell Solar Charging Bluetooth Rock Speakers. Learn about pairing, charging, battery replacement, and the one-year limited warranty for your outdoor wireless speaker.