



Manuals.plus /

› Salton /

› Salton ID1654 Portable Induction Cooker User Manual

Salton ID1654

Salton ID1654 Portable Induction Cooker User Manual

Model: ID1654

INTRODUCTION

The Salton ID1654 Portable Induction Cooker offers an efficient and precise way to cook. Utilizing induction technology, it heats cookware directly, minimizing heat loss to the surrounding environment. This results in faster cooking times and greater energy efficiency compared to traditional electric or gas cooktops. Its compact design makes it ideal for small kitchens, dorm rooms, RVs, or as an extra cooking surface.



Image: The Salton ID1654 Portable Induction Cooker in use, featuring a pan with stir-fried shrimp and vegetables on its sleek black surface. This illustrates the cooker's practical application in meal preparation.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Salton ID1654 Portable Induction Cooker. Failure to follow these safety guidelines may result in electric shock, fire, or personal injury.

- **Electrical Safety:** Ensure the cooker is connected to a grounded outlet. Do not immerse the unit in water or other liquids. Do not operate with a damaged cord or plug.
- **Cookware:** Use only induction-compatible cookware. Non-magnetic pots and pans will not heat. Do not place empty cookware on the cooktop for extended periods.
- **Placement:** Place the cooker on a stable, level, heat-resistant surface. Ensure adequate ventilation around the unit. Do not block air vents.
- **Heat:** Although the cooktop itself does not generate heat, residual heat from the hot cookware can warm the surface. Allow the unit to cool before cleaning or storing.
- **Foreign Objects:** Do not place metal objects such as knives, forks, spoons, lids, or aluminum foil on the cooktop surface, as they may become hot.
- **Pacemakers:** Individuals with pacemakers or similar medical devices should consult their doctor before using an induction cooker due to potential electromagnetic interference.
- **Children:** Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.



Image: A hand safely touching the surface of the Salton ID1654 Portable Induction Cooker next to a pot of boiling water. This demonstrates that the cooktop surface remains cool to the touch, enhancing safety.

PRODUCT OVERVIEW

Features

The Salton ID1654 is designed with user convenience and efficiency in mind:

- **LED Display:** Clear digital display showing power settings and timer.
- **8 Power Settings:** Offers versatile cooking control from gentle simmering to rapid boiling.
- **1800W Power:** Provides ample power for various cooking tasks.
- **Timer Function:** Up to 3 hours with automatic shut-off and an audible signal for precise cooking.
- **Energy Efficient:** Direct heating of cookware minimizes heat loss to the surrounding area.
- **Safeguard Technology:** Prevents operation without suitable cookware placed on the surface.
- **Easy to Clean:** Drips, spatters, and spills do not bake onto the cool surface.



Cleaner – drips, spatters and spills don't bake on



Energy Efficient – no heat loss to the surrounding area



Safeguard Technology – prevents operation without cookware

Image: Visual representation of the Salton ID1654's core benefits: easy cleaning (drips don't bake on), energy efficiency (no heat loss), and safeguard technology (prevents operation without cookware).

Components

- **Induction Cooktop Surface:** The primary cooking area.
- **Control Knob:** Used to adjust power settings.
- **LED Display:** Shows current power level or timer setting.
- **Power Button:** To turn the unit on or off.
- **Timer Button:** To activate and set the cooking timer.
- **Ventilation Openings:** Located on the sides and/or bottom for cooling.

SETUP

1. **Unpack:** Carefully remove the induction cooker from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the unit on a dry, stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around all sides for proper ventilation. Do not place on or near heat-sensitive surfaces.
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 cooktop surface with a damp cloth to remove any dust or residue from manufacturing.

OPERATING INSTRUCTIONS

1. **Power On:** Press the Power button (**U**) to turn on the cooker. The LED display will illuminate.
2. **Place Cookware:** Place suitable induction-compatible cookware (see 'Cookware Compatibility' section) centrally on the cooktop surface. If no cookware is detected, the unit may display an error code (e.g., 'E0') and shut off after a short period.
3. **Select Power Setting:** Rotate the control knob to select your desired power level. The cooker offers 8 power settings, typically ranging from P1 (low) to P8 (high). The selected power level will be shown on the LED display.

4. **Set Timer (Optional):** Press the Timer button (**T**) to activate the timer function. Rotate the control knob to set the desired cooking time, up to 3 hours. The display will show the remaining time. Once the timer expires, the cooker will automatically shut off and emit an audible signal.
5. **Adjust During Cooking:** You can adjust the power setting at any time during cooking by rotating the control knob.
6. **Power Off:** After cooking, press the Power button (**U**) to turn off the cooker. The LED display will turn off.
7. **Cool Down:** Allow the unit to cool down completely before cleaning or storing. The fan may continue to run for a short period after turning off to dissipate residual heat.

COOKWARE COMPATIBILITY

Induction cookers require cookware made of ferromagnetic materials. To check if your cookware is compatible, simply hold a magnet to the bottom of the pot or pan. If the magnet sticks firmly, the cookware is suitable for induction cooking.

Compatible Cookware:

- Cast iron pots and pans.
- Enamelled iron or steel cookware.
- Stainless steel cookware with a magnetic base.
- Cookware with a flat bottom diameter between 12 cm (4.7 inches) and 26 cm (10.2 inches).

Incompatible Cookware:

- Glass, ceramic, copper, or aluminum cookware (unless specifically designed for induction with a magnetic base).
- Cookware with a rounded or uneven bottom.
- Cookware with a bottom diameter smaller than 12 cm or larger than 26 cm.

CLEANING AND MAINTENANCE

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

1. **Unplug and Cool:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
2. **Clean Surface:** Wipe the ceramic glass surface with a soft, damp cloth. For stubborn stains, use a mild detergent or a specialized ceramic cooktop cleaner. Avoid abrasive cleaners, scouring pads, or harsh chemicals, as they can scratch or damage the surface.
3. **Control Panel:** Wipe the control panel and housing with a soft, damp cloth. Do not allow water to enter the control panel area.
4. **Ventilation Openings:** Periodically check the ventilation openings for dust or debris. Use a soft brush or vacuum cleaner to gently remove any blockages to ensure proper airflow.
5. **Storage:** When not in use, store the cooker in a dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

If you encounter issues with your Salton ID1654 Portable Induction Cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker does not turn on.	No power supply; Power cord not plugged in; Unit is faulty.	Check if the power cord is securely plugged into a working outlet. Try a different outlet. If problem persists, contact customer support.
Cookware is not heating.	Cookware is not induction-compatible; Cookware is not centered; Cookware is too small or too large.	Ensure cookware is induction-compatible (use a magnet test). Center the cookware on the cooking zone. Use cookware within the recommended diameter (12-26 cm).
Display shows 'EO' or similar error.	No cookware detected; Incorrect cookware.	Place suitable induction-compatible cookware on the cooktop. Ensure it is centered. If the error persists with compatible cookware, contact support.
Loud fan noise during operation.	Normal operation; Blocked ventilation.	A cooling fan is normal for induction cookers. Ensure ventilation openings are not blocked. If the noise is excessive or unusual, contact support.
Cooker shuts off unexpectedly.	Overheating protection activated; Timer expired; No cookware detected.	Allow the unit to cool down. Check for proper ventilation. Ensure cookware is present and compatible. Check if the timer has expired.

SPECIFICATIONS

- **Model:** ID1654
- **Brand:** Salton
- **Power:** 1800 Watts
- **Voltage:** 120V AC (Standard)
- **Control Type:** Push Button / Rotary Knob
- **Power Settings:** 8 levels
- **Timer:** Up to 3 hours with auto shut-off
- **Product Dimensions:** 29.85 x 8.89 x 37.47 cm (11.75 x 3.5 x 14.75 inches)
- **Item Weight:** 2.86 kg (6.3 lbs)
- **Special Features:** Adjustable Temperature Controls, Automatic Shut-Off

WARRANTY AND SUPPORT

This Salton ID1654 Portable Induction Cooker comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details. For technical support, service, or warranty claims, please contact Salton Customer Service. Contact information can typically be found on the Salton official website or on the product packaging.