**Bajaj 740075**

# Bajaj Splendid 1200 Watt Induction Cooktop Model 740075 User Manual

Your guide to safe and efficient operation.

## 1. Introduction

Thank you for choosing the Bajaj Splendid 1200 Watt Induction Cooktop, Model 740075. This manual provides essential information for the safe and efficient use of your new appliance. Please read it thoroughly before operation and keep it for future reference.

## 2. 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 electric 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.
- 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 cooktop during operation.
- Use only induction-compatible cookware.

## 3. Product Overview

The Bajaj Splendid Induction Cooktop is designed for efficient and convenient cooking. Key features include:

- **1200 Watt Power:** Provides rapid heating for various cooking needs.
- **7 Auto Cook Menus:** Pre-programmed settings for common dishes, simplifying your cooking process.
- **Tactile Push Buttons:** Easy-to-use controls for precise adjustments.
- **Variable Temperature & Time Selection:** Allows for customized cooking based on your recipe requirements.
- **Semi Polished Crystal Glass Top:** Durable and easy to clean cooking surface.
- **Automatic Shut-Off:** Enhances safety by turning off the cooktop if no utensil is detected within one minute of activation.




*Figure 1: Key features of the Bajaj Splendid Induction Cooktop.*




*Figure 2: Bajaj Splendid Induction Cooktop, top view.*

## 4. Setup

1. **Unpacking:** Carefully remove the induction cooktop from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit (at least 10 cm clearance on all sides). Do not place it near water sources or heat-sensitive materials.
3. **Power Connection:** Plug the power cord into a standard 240 Volt AC electrical outlet. Ensure the outlet is properly grounded.
4. **Initial Cleaning:** Before first use, wipe the glass surface with a damp cloth to remove any dust or residue from manufacturing.

## 5. Operating Instructions

Follow these steps for safe and effective operation of your induction cooktop:

1. **Power On:** Press the Power button ( ) to turn on the cooktop. The display will illuminate.
2. **Place Cookware:** Place an induction-compatible pot or pan centrally on the cooking zone. The cooktop will detect the utensil. If no utensil is detected within one minute, the Automatic Shut-Off feature will activate.
3. **Select Cooking Mode:**
    - **Manual Mode:** Use the '+' and '-' buttons to adjust the power level or temperature.
    - **Auto Cook Menus:** Press the "Menu" button to cycle through the 7 pre-set auto cook options. Each option has a default power and time setting. Refer to the control panel for specific menu icons.

4. **Adjust Time/Temperature:** If in manual mode or to modify an auto cook setting, use the temperature/time selection buttons to set your desired cooking parameters. The display will show the current setting.
5. **Cooking:** The cooktop will begin heating. Monitor your food as it cooks.
6. **Power Off:** Once cooking is complete, press the Power button ( ) to turn off the cooktop. The fan may continue to run for a short period to cool down internal components.

**Note:** Only use cookware made of magnetic materials (cast iron, enamel iron, stainless steel, or flat-bottomed pots/pans with a diameter of 12-26 cm). Non-magnetic cookware will not heat up.

## 6. Maintenance and Cleaning

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

- **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
- **Glass Surface:** Wipe the glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic hob cleaner. Do not use abrasive pads, scourers, or harsh chemicals.
- **Control Panel:** Wipe the control panel with a soft, damp cloth. Ensure no liquid enters the control area.
- **Ventilation Openings:** Keep the ventilation openings clear of dust and debris to prevent overheating. Use a soft brush or vacuum cleaner to gently clean them.
- **Storage:** If storing the cooktop for an extended period, ensure it is clean and dry. Store it in a cool, dry place, preferably in its original packaging.

## 7. Troubleshooting

If you encounter issues with your induction cooktop, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Cooktop does not turn on. | No power supply; loose plug; power button not pressed. | Check power outlet; ensure plug is firmly inserted; press the Power button. |
| Cookware is not heating. | Cookware is not induction-compatible; cookware is too small/large; cookware not centered. | Use induction-compatible cookware; ensure cookware diameter is within 12-26 cm; center the cookware on the cooking zone. |
| Display shows an error code. | Internal malfunction; overheating. | Refer to the specific error code in the full product manual (if available) or contact customer support. Unplug and allow to cool if overheating is suspected. |
| Unusual noise during operation. | Normal fan operation; resonance from cookware. | A slight humming sound from the fan is normal. Some cookware may produce a faint buzzing sound due to induction. If the noise is loud or unusual, contact customer support. |

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

## 8. Specifications

| Feature | Detail |
|---|---|

| Feature | Detail |
|---|---|
| **Brand** | Bajaj |
| **Model Number** | 740075 |
| **Colour** | Black |
| **Material** | Acrylonitrile Butadiene Styrene |
| **Special Feature** | Automatic Shut-Off |
| **Heating Elements** | 1 |
| **Product Dimensions** | 9.3D x 9.3W x 0.2H Centimeters |
| **Wattage** | 1200 Watts |
| **Controls Type** | Push Button |
| **Voltage** | 240 Volts |
| **Burner Type** | Induction |
| **Item Weight** | 2.3 kg (2300 Grams) |
| **Included Components** | 1 Induction Cooker |

## 9. Warranty and Support

Your Bajaj Splendid 1200 Watt Induction Cooktop comes with a **1-year standard brand warranty** from the date of purchase. This warranty covers manufacturing defects under normal use.

For warranty claims, technical support, or service inquiries, please contact Bajaj customer service. Keep your purchase receipt as proof of purchase for warranty validation.

**Manufacturer:** Bajaj, Bajaj
**Importer:** Imported and Marketed by Bajaj Electricals Ltd 45/47, Veer Nariman Road, Mumbai, 400001

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**Question**

Example: How do I reset this device or fix this error?

**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

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