

[manuals.plus](#) /› [NutriChef](#) /› [NUTRICHEF Double Induction Cooktop PKSTIND48EU User Manual](#)

NutriChef PKSTIND48EU

NUTRICHEF Double Induction Cooktop PKSTIND48EU User Manual

Model: PKSTIND48EU

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your NutriChef Double Induction Cooktop, model PKSTIND48EU. Please read these instructions thoroughly before use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating 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.
- 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.
- This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to persons or property.
- Ensure adequate ventilation around the cooktop during operation.

3. PRODUCT FEATURES

- Ceramic Tempered Glass Induction Cooktop surface.
- Simple Electric Plug-in Flameless Burner Design.
- Dual Burners: Two circular top panel heating zones.
- Independent Configurable Temperature Zone Setting for each burner.
- High-Powered Heating Elements for rapid cooking.
- Quickly Heats for Instant Food Preparation.
- Energy Efficient: Low Power Consumption.
- Digital LCD Display Screens for clear readings.
- Sensor Touch Button Controls for easy operation.
- Countdown Timer Setting.
- Stain-Resistant & Easy-to-Clean surface.
- Compact & Space-Saving Style.
- Integrated Child Safety Lock Function.
- Safety Certified & Approved.
- Compatible with steel kitchen cookware pots & pans.

4. PACKAGE CONTENTS

Upon opening the box, please ensure all items are present and in good condition.

- NutriChef Double Induction Cooktop (PKSTIND48EU)

Qué Hay en la CAJA



The package includes the NutriChef Electric Induction Cooktop.

5. PRODUCT OVERVIEW

The NutriChef Double Induction Cooktop features two heating zones and a central control panel for independent operation.



The NutriChef Double Induction Cooktop features two heating zones and a central control panel.

The cooktop surface is made of tempered glass ceramic, designed to be stain-resistant and easy to clean. It features intuitive sensor touch controls and a programmable timer.

Vitrocerámica de Vidrio Templado



Resistente a Manchas
y Fácil de Lavar



Controles
Táctiles



Configuración de
Temporizador



The cooktop surface is made of tempered glass ceramic, designed to be stain-resistant and easy to clean. It features intuitive touch controls and a programmable timer.

The cooktop is equipped with two circular heating zones, each providing 1800 watts of power for a total of 3600 watts.

Paneles Superiores Circulares

Zonas de Calentamiento

Potencia del Elemento Doble de
Calentamiento: 1800 Vatios x2



The cooktop is equipped with two circular heating zones, each providing 1800 watts of power for a total of 3600 watts.

The sensor touch controls allow for precise operation, and an air inlet on the bottom ensures proper ventilation.

Controles Táctiles por Sensor



The cooktop features a glass plate surface with sensor touch controls for precise operation. An air inlet located on the bottom ensures proper ventilation.

This induction cooktop provides rapid heating, enabling quick and efficient food preparation.

Calienta Rápidamente para
Preparación Instantánea de Alimentos



This induction cooktop provides rapid heating, enabling quick and efficient food preparation.

The cooktop is designed for energy efficiency with low power consumption, while still providing high-power heating elements for effective cooking.



Eficiencia Energética: Bajo Consumo de Energía

Alta Potencia

Elementos de Calentamiento

The cooktop is designed for energy efficiency with low power consumption, while still providing high-power heating elements for effective cooking.

The user-friendly touch controls allow for easy adjustment of settings during cooking.



The user-friendly touch controls allow for easy adjustment of settings during cooking.

6. COOKWARE COMPATIBILITY

Induction cooktops require specific types of cookware. Ensure your pots and pans are compatible before use.

- **Compatible Cookware:** Cast iron, enamel iron, stainless steel with a magnetic bottom, or flat-bottomed pots/pans with a diameter between 12 cm (4.7 inches) and 26 cm (10.2 inches).
- **Incompatible Cookware:** Glass, ceramic, copper, aluminum, or any non-magnetic cookware.
- **Test for Compatibility:** Place a magnet on the bottom of your cookware. If the magnet sticks, the cookware is compatible.

7. SETUP

1. **Unpack:** Carefully remove the cooktop from its packaging. Retain packaging for storage or return if necessary.
2. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around all sides for proper ventilation. Do not place it on a metal surface.

3. **Power Connection:** Plug the power cord into a standard 220/240V electrical outlet. Ensure the outlet is properly grounded.

8. OPERATING INSTRUCTIONS

The cooktop features two independent heating zones, each with its own control panel.

8.1 Basic Operation

1. **Power On:** Place compatible cookware with food on the desired heating zone. Press the **ON/OFF** button for that zone. The display will show 'ON' or a default power level.
2. **Adjust Power/Temperature:** Use the **UP** and **DOWN** buttons to adjust the power level or temperature. The display will show the current setting.
3. **Pre-set Functions:** Some models may have pre-set functions like 'Fry', 'Steam', 'Water', or 'Warm'. Press the corresponding function button to activate.
4. **Power Off:** Press the **ON/OFF** button again for the specific zone to turn it off. The display may show 'H' indicating residual heat.

8.2 Timer Function

1. While a heating zone is active, press the **TIMER/PRESET** button.
2. Use the **UP** and **DOWN** buttons to set the desired cooking time (up to 4 hours).
3. The timer will begin counting down. Once the time expires, the heating zone will automatically turn off.

8.3 Child Safety Lock

1. To activate the child safety lock, press and hold the **LOCK** button for a few seconds. An indicator light or symbol will appear on the display.
2. When the lock is active, the control panel will be unresponsive to accidental touches.
3. To deactivate, press and hold the **LOCK** button again until the indicator disappears.

9. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your cooktop.

1. **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely.
2. **Surface Cleaning:** Wipe the ceramic glass surface with a soft, damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops. Avoid abrasive pads or harsh chemicals.
3. **Control Panel:** Wipe the control panel with a soft, damp cloth. Ensure no liquid enters the control area.
4. **Air Inlet/Outlet:** Periodically check the air inlet and outlet vents for dust or debris. Clean gently with a soft brush or vacuum cleaner to ensure proper airflow.
5. **Storage:** When not in use for extended periods, store the cooktop in a dry, safe place, away from direct sunlight and moisture.

10. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Power cord not properly plugged in; Circuit breaker tripped.	Check power outlet; Ensure cord is securely plugged in; Reset circuit breaker.
Cooktop beeps and displays an error code (e.g., E0, E1).	Incompatible cookware; No cookware on heating zone; Overheating.	Use compatible cookware; Place cookware on the zone; Allow cooktop to cool down. Refer to specific error codes in a more detailed manual if available.
Heating is inconsistent or weak.	Cookware not centered; Cookware bottom is uneven; Power level too low.	Center cookware on the heating zone; Use flat-bottomed cookware; Increase power level.
Fan noise during operation.	Normal operation.	The cooling fan operates to dissipate heat from internal components. This is normal.
Child lock cannot be deactivated.	Button not held long enough.	Press and hold the LOCK button for several seconds until the indicator disappears.

11. SPECIFICATIONS

Dimensiones

(L x An x Al): 36 cm x 60 cm x 6,6 cm



The cooktop measures approximately 36 cm (14.2 inches) in length, 60 cm (23.6 inches) in width, and 6.6 cm (2.6 inches) in height. The power cord length is 1.5 meters (4.9 feet).

Feature	Value
Model Number	PKSTIND48EU
Heating Element Power	3600 Watt (1800W x 2)
Adjustable Temperature Control	80 - 240° Celsius (176 - 464° Fahrenheit)
Heat Zone Diameter	19.5 cm (7.7 inches)
Max. Timer Setting	Up to 4 Hours
Construction Material	Engineered ABS, Tempered Glass
Power Cord Length	149 cm (4.9 feet)
Power	220/240V

Feature	Value
Total Unit Size (L x W x H)	35.8 x 59.9 x 6.40 cm (14.2 x 23.6 x 2.6 inches)
Item Weight	1.5 Kilograms (3.3 pounds)
Controls Type	Touch
UPC	842893111032

12. WARRANTY AND CUSTOMER SUPPORT

For warranty information or customer support, please refer to the documentation included with your purchase or visit the official NutriChef website. Specific warranty terms may vary.