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> [Copper Chef Induction Cooktop \(Cooktop and 11" Casserole Pan, Copper\) User Manual](#)

Copper Chef 980157879

Copper Chef Induction Cooktop User Manual

Model: 980157879

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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 household use.
- **WARNING:** Cooking surface can remain hot even after cooking.

PRODUCT OVERVIEW

The Copper Chef Induction Cooktop is designed for efficient and versatile cooking. It features a 10-inch cooking surface and comes with an 11-inch casserole pan. The unit offers five preset cooking options, a digital display, and a timer for precise control.



Image Description: A Copper Chef Induction Cooktop in a copper-brown finish, with an 11-inch square casserole pan resting on its surface. The cooktop features a control panel with a digital display showing "425F" and buttons for "Timer", "Warm", "Low", "Med", "High", "Sear", and "ON/OFF". The casserole pan is also copper-colored with a clear glass lid and stainless steel handles. The "Copper Chef" logo is visible on the pan's lid.

SETUP

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- Placement:** Place the induction cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit. Do not place on or near a hot gas or electric burner.
- Power Connection:** Plug the power cord into a standard electrical outlet. Ensure the outlet voltage matches the cooktop's requirements (1800 watts).
- Cookware Compatibility:** The induction cooktop works only with magnetic cookware. The included 11-inch casserole pan is compatible. To test other cookware, place a magnet on the bottom; if it sticks, the cookware is compatible.

OPERATING INSTRUCTIONS

General Operation:

- Power On:** Place compatible cookware on the cooking surface. Press the **ON/OFF** button to turn on the unit. The digital display will illuminate.

2. Selecting a Mode:

- **Preset Options:** Press the **Warm**, **Low**, **Med** (Medium), **High**, or **Sear** buttons to select a cooking mode. The display will show the corresponding temperature or mode.
- **Temperature Adjustment:** Use the **Up (^)** and **Down (v)** arrows to adjust the temperature within the selected mode, if applicable. The cooktop offers precise temperature control.

3. Using the Timer:

- Press the **Timer** button.
- Use the **Up (^)** and **Down (v)** arrows to set the desired cooking time.
- The cooktop will automatically turn off once the set time has elapsed.

4. Power Off:

Press the **ON/OFF** button to turn off the unit when cooking is complete. The display will show "OFF".

Specific Cooking Modes:

- **Warm:** Ideal for keeping food warm after cooking.
- **Low:** Suitable for simmering and slow cooking.
- **Med (Medium):** For general cooking, frying, and sautéing.
- **High:** For rapid boiling and high-heat cooking.
- **Sear:** Provides intense heat for searing meats and achieving a crispy finish.

The 11-inch casserole pan included is oven-safe up to 850°F, offering additional cooking flexibility.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Copper Chef Induction Cooktop.

1. Before Cleaning:

Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.

2. Cleaning the Cooktop Surface:

- Wipe the ceramic glass surface with a damp cloth and a mild detergent.
- For stubborn stains, use a non-abrasive cleaner specifically designed for ceramic cooktops.
- Do not use abrasive pads, harsh chemicals, or steel wool, as these can scratch or damage the surface.
- Ensure the surface is completely dry before plugging the unit back in.

3. Cleaning the Control Panel:

- Wipe the control panel with a soft, damp cloth.
- Avoid excessive moisture to prevent damage to electronic components.

4. Cleaning the Casserole Pan:

- The nonstick Cerami-Tech coating makes cleaning easy. Wash the pan with warm, soapy water using a soft sponge or cloth.
- Avoid using metal utensils or abrasive cleaners on the nonstick surface to prevent damage.
- The pan is dishwasher safe, but hand washing is recommended to preserve the nonstick coating.

5. Storage:

Store the cooktop and pan in a cool, dry place when not in use. Ensure the unit is clean and dry before storing.

TROUBLESHOOTING

If you encounter issues with your Copper Chef Induction Cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; faulty outlet; internal issue.	Check power cord connection. Verify power to the outlet. Try a different outlet. If problem persists, contact customer support.
Cooktop turns on but does not heat.	Incompatible cookware; cookware not properly centered; internal sensor error.	Ensure cookware is magnetic and suitable for induction. Center the pan on the cooking zone. If an error code appears, refer to the manual or contact support.
Uneven heating.	Cookware base is warped or too small for the cooking zone.	Use cookware with a flat, thick base that matches the size of the cooking zone.
Cooktop makes a buzzing or humming noise.	Normal operation for induction cooktops; fan noise; cookware vibration.	This is typically normal. Ensure the cooktop is on a stable surface. Some cookware may produce more noise than others.
Digital display shows an error code.	Specific internal malfunction or user error.	Consult the full manual for specific error code meanings. Unplug the unit for 5 minutes and plug back in. If the error persists, contact customer support.

SPECIFICATIONS

- **Brand:** Copper Chef
- **Model:** 980157879
- **Color:** Brown (Cooktop), Copper (Pan)
- **Material:** Copper (Pan), Ceramic Glass (Cooktop Surface)
- **Power Source:** Electric (Induction)
- **Wattage:** 1800 watts
- **Heating Elements:** 1 (single burner)
- **Controls Type:** Touch
- **Special Features:** Five Preset Options, Digital Display and Timer
- **Included Components:** 11" Casserole Pan
- **Item Weight:** Approximately 11.92 pounds
- **Package Dimensions:** Approximately 16.9 x 14.2 x 10.5 inches
- **UPC:** 752356822569
- **Casserole Pan Oven-Safe Temperature:** Up to 850°F

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Copper Chef website. Keep your purchase receipt as proof of purchase for any

warranty claims.

For further assistance, you may contact Copper Chef customer service. Contact details are typically available on the product packaging or the manufacturer's website.