

Caso Design SI.1400

Caso Design Pro Menu Single Induction Burner

MODEL SI.1400 USER MANUAL

Introduction

Thank you for choosing the Caso Design Pro Menu Single Induction Burner, Model SI.1400. This portable induction cooktop is designed for efficient and precise cooking. Please read this manual thoroughly before operating the appliance to ensure safe use, optimal performance, and proper maintenance. Keep this manual for future reference.

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 using 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. Contact customer service for examination, repair, or adjustment.
- 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.
- Individuals with pacemakers or similar medical devices should consult their physician before using an induction cooktop.
- Use only induction-compatible cookware.

Product Overview

The Caso Design Pro Menu Single Induction Burner is a compact and powerful cooking solution featuring a sleek design and intuitive controls.



Image: Angled view of the Caso Design Pro Menu Single Induction Burner. This shows the black glass surface, the control panel with LED display, and the Caso Design logo.

Key Components:

- **Induction Cooking Surface:** Black glass ceramic surface where cookware is placed.
- **Control Panel:** Sensor-touch interface with LED display for settings.
- **Power/Standby Button:** To turn the unit on or off.
- **Level/Temp Button:** Toggles between power level and temperature settings.
- **Timer Button:** Activates and adjusts the cooking timer.
- **+/- Buttons:** Adjusts power level, temperature, or timer settings.

Setup

Follow these steps to set up your induction burner for first use:

1. **Unpack:** Carefully remove the induction burner and all packaging materials. Retain packaging for storage or return if necessary.
2. **Placement:** Place the burner on a stable, flat, heat-resistant surface. Ensure there is adequate

ventilation around the unit (at least 4 inches of clear space on all sides). Do not place on metal surfaces.

3. **Power Connection:** Plug the power cord into a standard electrical outlet. Ensure the outlet voltage matches the specifications of the appliance.
4. **Cookware Check:** Ensure you are using induction-compatible cookware. This typically includes cast iron, enameled iron, or stainless steel with a magnetic bottom. A simple test is to see if a magnet sticks to the bottom of your pot or pan.

Operating Instructions

This section details how to operate your Caso Design Pro Menu Single Induction Burner.



Image: A stainless steel pot containing soup with herbs, placed on the Caso Design Pro Menu Single Induction Burner. The burner's LED display shows '1800W' and controls are visible.

Basic Operation

1. **Power On:** Place induction-compatible cookware with contents on the center of the cooking surface. Press the Power/Standby button (**U**) to turn on the unit. The LED display will illuminate.
2. **Select Mode:** The burner typically defaults to a power level setting. You can switch between Power Level and Temperature modes by pressing the Level/Temp button.
3. **Adjust Settings:** Use the +/- buttons to increase or decrease the power level or temperature.
4. **Power Off:** After cooking, press the Power/Standby button (**U**) to turn off the unit. The display may show "H" indicating the surface is still hot.

Power Level Adjustment

- In Power Level mode, the display shows a number representing the power output (e.g., 1-12 or wattage).
- Use the +/- buttons to adjust the power level. Higher numbers or wattage indicate more intense heat.

Temperature Control

- Press the Level/Temp button until the display shows a temperature (e.g., in °F or °C).
- Use the +/- buttons to set the desired cooking temperature. The burner will maintain this temperature.

Timer Function

- Press the Timer button. The display will show a time setting.
- Use the +/- buttons to set the desired cooking duration.
- Once the timer counts down to zero, the burner will automatically turn off.

Maintenance and Cleaning

Proper care and cleaning will ensure the longevity and performance of your induction burner.

1. **Always Unplug:** Before cleaning, ensure the unit is unplugged from the power outlet and has completely cooled down.
2. **Cleaning the Surface:** Wipe the glass ceramic surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner. Do not use abrasive pads, harsh chemicals, or scouring agents.
3. **Control Panel:** Wipe the control panel with a soft, damp cloth. Ensure no liquid enters the control panel area.
4. **Base Unit:** Wipe the exterior of the base unit with a soft, dry cloth.
5. **Do Not Immerse:** Never immerse the induction burner in water or any other liquid.
6. **Storage:** Store the appliance in a dry place when not in use.

Troubleshooting

If you encounter issues with your induction burner, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Unit does not turn on.	No power supply; Power cord not properly plugged in.	Check power outlet; Ensure power cord is securely plugged in.
Cookware not heating.	Cookware is not induction-compatible; Cookware is too small or not centered; No cookware on surface.	Use induction-compatible cookware; Ensure cookware is centered and covers the induction zone; Place cookware on the surface.
Display shows an error code (e.g., "E0", "E1").	Internal malfunction; Overheating; Voltage issue.	Refer to specific error code in the full manual (if available); Unplug and allow to cool; Consult customer support.
Fan is running loudly.	Normal operation for cooling; Blocked ventilation.	This is normal during and after cooking; Ensure ventilation openings are not blocked.

If the problem persists after trying these solutions, please contact Caso Design customer support.

Specifications

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- **Model Number:** SI.1400
 - **Brand:** Caso Design
 - **Color:** Black
 - **Material:** Plastic (housing), Glass Ceramic (cooking surface)
 - **Heating Elements:** 1
 - **Power Source:** Induction
 - **Special Feature:** Manual control, Portable
 - **Included Components:** Induction burner, temperature probe, manual, warranty

Warranty and Support

Warranty: This Caso Design Pro Menu Single Induction Burner, Model SI.1400, comes with a 12-month limited warranty from the date of purchase. This warranty covers manufacturing defects under normal use. Please retain your proof of purchase for warranty claims.

Customer Support: For technical assistance, warranty service, or questions regarding your product, please visit the official Caso Design website or contact their customer service department. Contact information can typically be found on the product packaging or the official brand website.