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sandoo HA1897

Sandoo Electronic Cook Top HA1897 Instruction Manual

Model: HA1897

1. Important Safeguards

When using electrical appliances, basic safety precautions should always be followed. Please read all instructions before operating the induction cooktop.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or cooktop 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.
- The cooktop is for household use only. Do not use for commercial purposes.
- The cooktop can auto shutdown in 2 hours if no actions are detected, enhancing safety.
- The cooktop features a built-in diagnostic error message system to help monitor issues.

WARNING: This appliance generates electromagnetic fields. Persons with pacemakers or other medical implants should consult their doctor before using this appliance.

WARNING: Surface remains hot after use. Do not touch.



Image: The Sandoo Induction Cooktop highlighting its 8 safety protections, including dry running, abnormal voltage, over temperature, short circuit, open circuit, lightning surge, cookware detection, and auto shutdown.

2. Setup

Before first use, ensure the cooktop is placed on a stable, flat, heat-resistant surface. Ensure adequate ventilation around the unit. Wipe the glass surface with a damp cloth to remove any manufacturing residue.

- Unpack the cooktop and all accessories.
- Place the cooktop on a dry, level, and stable surface away from water sources.
- Ensure the power cord is not pinched or damaged.
- Plug the cooktop into a standard electrical outlet.



Image: The Sandoo Induction Cooktop placed on a kitchen counter, ready for use.

3. Operating Instructions

3.1 Cookware Compatibility

The Sandoo Induction Cook Top requires specific cookware to function correctly. Only use cookware that is compatible with induction technology.

- **Compatible Cookware:** Iron pans, cast iron pans, and stainless steel pans. These must be made of a single material and have no thick surface layers.
- **Incompatible Cookware:** Aluminum, ceramic, copper, or glass cookware will not work.
- **Pan Diameter:** Suitable for induction cookware with a diameter of 4.73-10.24 inches (12-26 cm).
- To check compatibility, place a magnet on the bottom of your cookware. If the magnet sticks, the cookware is compatible.



Image: A visual guide illustrating various types of cookware, clearly marking which ones are compatible (cast iron, iron, stainless steel, enamel cooking pan) and incompatible (aluminum, ceramic, copper, glass) with the induction cooktop.

3.2 Power and Temperature Settings

The cooktop offers precise control over power and temperature for various cooking needs.

- **Power Levels:** 15 power levels ranging from 200W to 1800W.
- **Temperature Settings:** 15 temperature ranges from 120℉ (49℃) to 465℉ (240℃).
- Use the 'Power' button to adjust wattage and the 'Temp' button to adjust temperature.

3.3 Timer Function

The built-in digital timer allows for precise cooking times.

- Set the timer in 1-minute increments, up to a maximum of 179 minutes.
- Ideal for slow stewing or dishes requiring specific cooking durations.

3.4 Control Panel

The cooktop features a tilted easy-to-use digital push-button control panel.

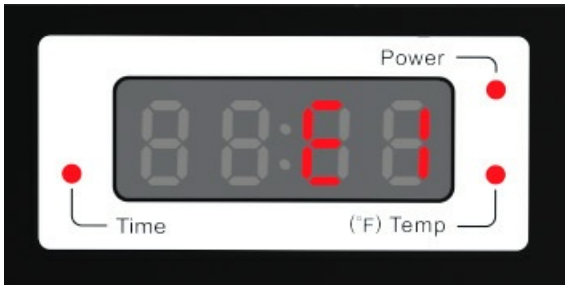

Image: A detailed view of the cooktop's control panel, showing buttons for Timer, Temp, Power, and On/Off, along with plus and minus controls and a digital display.

3.5 Efficiency

The Sandoo induction cooktop delivers roughly 90% of the heat directly to the pan, cooking up to 50% faster than traditional electric or gas stoves, saving both time and energy.

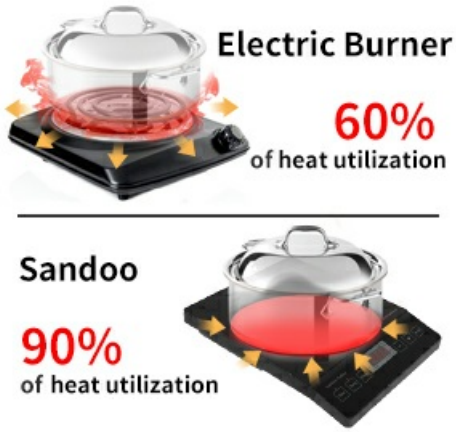

Image: A graphic comparing the heat transfer efficiency of an induction cooktop versus a gas stove, showing minimal heat loss with induction.

4. Maintenance

The tempered glass surface of the cooktop is designed for easy cleaning and maintenance.

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the glass surface with a soft, damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
- For stubborn stains, use a non-abrasive cooktop cleaner specifically designed for glass surfaces.
- Do not immerse the cooktop in water or any other liquid.
- Ensure the ventilation fan and air inlets are free from dust and debris for optimal performance.



Image: The underside of the Sandoo Induction Cooktop, highlighting the durable 7-blade fan and side tuyeres designed for rapid heat dissipation and extended product lifetime.

5. Troubleshooting

The Sandoo Induction Cook Top is equipped with a diagnostic error message system to help identify and resolve common issues.

- **E1 Error:** This code indicates that no pan is detected or the pan being used is not suitable for induction cooking. Ensure a compatible pan is placed on the cooktop before turning it on.
- If the cooktop automatically shuts down, check if it has been inactive for 2 hours.
- For other error messages, consult the full instruction manual or contact customer support.

6. Specifications

Feature	Specification
Model Number	HA1897
Brand	Sandoo
Color	Deep Black
Product Dimensions (D x W x H)	13.97" x 11.26" x 2.2"
Wattage	1800W
Heating Elements	1
Burner Type	Induction
Controls Type	Push Button
Special Features	Auto Shut-Off, Diagnostic Error Message System

7. Product Usage Video

Watch this official video for a demonstration of the Sandoo Induction Cooktop in action, including setup and cooking examples.

▶ **Watch video online**
Sandoo induction cooktop

Video: An official demonstration of the Sandoo Induction Cooktop, showcasing its features, ease of use, and cooking capabilities with various dishes.

8. Warranty & Support

Sandoo is committed to providing quality products and customer satisfaction.

- **Warranty:** We provide customers with a 12-month worry-free return and exchange policy.
- For any product inquiries, technical support, or warranty claims, please refer to the contact information provided in your product packaging or visit the official Sandoo website.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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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.

Submit question