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Salton Portable Induction Cooktop ID1948 User Manual

Model: ID1948

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1. INTRODUCTION

Thank you for choosing the Salton Portable Induction Cooktop. This manual provides essential information for the safe and efficient operation of your new appliance. Please read it thoroughly before use and retain it for future reference.

The Salton Portable Induction Cooktop offers a highly efficient cooking experience. Unlike traditional cooktops, its surface remains cool during the cooking process, enhancing safety. With 1500 watts of power and 8 temperature settings, it is versatile enough for various cooking tasks, from melting butter to boiling liquids.

salton[®]
— Since 1945 —



Figure 1: Salton Portable Induction Cooktop, black, single burner.

Key Features:

- Portable 1500W Induction Cooktop
- Surface remains cool throughout the cooking process
- 8 Temperature Settings (60°C to 240°C / 140°F to 465°F)
- Suitable for melting butter, steaming, searing, stir-frying, and boiling
- Solid Crystal Glass Top
- Easy-to-clean touch-sensitive controls
- Integrated countdown timer



Figure 2: Induction technology heats the pot, not the cooking surface, for energy efficiency, precise temperature, and no open flames.

2. IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electric shock, or injury, read and understand all instructions before using this appliance.

- **Electrical Safety:** Ensure the cooktop is connected to a grounded electrical outlet with the correct voltage (120 Volts). Do not use with extension cords unless absolutely necessary and ensure it is rated for the appliance's wattage (1500W).
- **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure adequate ventilation around the unit. Do not block air vents.
- **Cookware:** Only use induction-compatible cookware. The cooktop will not operate without compatible cookware. A simple magnet test can determine compatibility: if a magnet sticks to the bottom of your pot or pan, it is induction compatible.
- **Hot Surface:** Although the cooktop surface remains cool, the cookware itself will become hot. Always use oven mitts or pot holders when handling hot cookware. The cooktop surface may retain residual heat after cooking.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Do not leave the appliance unattended during operation.
- **Cleaning:** Always unplug the cooktop before cleaning. Allow it to cool completely. Do not immerse the unit in water or any other liquid.
- **Damage:** Do not operate the cooktop if it has a damaged cord or plug, or if it malfunctions or has been damaged in any manner. Contact customer service for assistance.
- **Medical Implants:** Individuals with pacemakers or similar medical implants should consult their doctor before using an induction cooktop, as electromagnetic fields may interfere with these devices.



Figure 3: The induction cooktop surface remains cool to the touch, but the cookware will be hot.

3. SETUP

3.1 Unpacking

1. Carefully remove the cooktop and all packaging materials from the box.
2. Inspect the unit for any signs of damage. If damaged, do not use and contact customer service.
3. Retain packaging for storage or shipping if needed.

3.2 Placement

- Place the cooktop on a dry, level, and stable surface.
- Ensure there is at least 4 inches (10 cm) of clear space around all sides of the cooktop for proper ventilation.
- Do not place the cooktop on or near heat-sensitive surfaces, or near flammable materials.
- The dimensions of the unit are approximately 13"D x 11"W x 3"H.



Figure 4: Cooktop dimensions for proper placement and ventilation.

3.3 Power Connection

- Plug the power cord into a standard 120V AC electrical outlet.
- The unit is ready for use when the display lights up.

3.4 Cookware Compatibility

Induction cooktops require specific types of cookware. Compatible cookware must have a flat bottom and be made of a magnetic material such as cast iron, enameled iron, or magnetic stainless steel. Aluminum, copper, glass, or ceramic cookware will not work unless they have a magnetic base.

- **Test for Compatibility:** Use a magnet to test your cookware. If the magnet sticks firmly to the bottom of the pot or pan, it is compatible with the induction cooktop.
- **Cookware Size:** Ensure the cookware base covers the induction heating zone adequately for optimal performance.



Figure 5: Packaging illustrating the magnet test for induction cookware compatibility.

4. OPERATING INSTRUCTIONS

The Salton Portable Induction Cooktop features touch-sensitive controls for easy operation.

Your browser does not support the video tag.

Video 1: Official Salton video demonstrating the portable induction cooktop's features, including cookware compatibility and cooking pasta.

4.1 Power On/Off

- Press the **Power** button (



) to turn the unit on. The display will illuminate.

- Press the **Power** button again to turn the unit off.

4.2 Placing Cookware

- Place your induction-compatible cookware, containing food or liquid, centrally on the cooking zone.



Figure 6: Proper placement of induction-compatible cookware on the cooktop.

4.3 Temperature and Power Settings

The cooktop offers 8 temperature settings, ranging from 60°C to 240°C (140°F to 465°F), and 1500 watts of power.

- After turning on the unit, press the **Mode** button to select either temperature or power mode.
- Use the **+** and **-** buttons to adjust the desired temperature or power level.
- You can switch between Fahrenheit (°F) and Celsius (°C) display by pressing the dedicated button (if available, otherwise refer to the mode button).

4.4 Timer Function

- Press the **Timer** button to activate the countdown timer.
- Use the **+** and **-** buttons to set the desired cooking time.
- The cooktop will automatically turn off once the set time has elapsed.

5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your Salton Portable Induction Cooktop.

5.1 Cleaning the Cooktop Surface

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

- Wipe the crystal glass surface with a soft, damp cloth and a mild detergent.
- For stubborn stains, use a non-abrasive ceramic cooktop cleaner.
- Dry the surface thoroughly with a clean, soft cloth to prevent water spots.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.

5.2 Cleaning the Housing

- Wipe the exterior housing with a soft, damp cloth.
- Ensure no liquid enters the internal components.

5.3 Storage

- Ensure the cooktop is clean and completely dry before storing.
- Store the appliance in its original packaging or a safe, dry place away from direct sunlight and extreme temperatures.
- Do not place heavy objects on top of the cooktop during storage.

6. TROUBLESHOOTING

If you encounter issues with your Salton Portable 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.	Ensure the unit is securely plugged into a working 120V outlet. Check circuit breaker.
Cooktop turns on but does not heat.	Incompatible cookware; no cookware on surface; cookware not centered.	Use induction-compatible cookware. Place cookware centrally on the cooking zone. Ensure cookware is present.
Display shows an error code (e.g., "E1").	Cookware not detected; internal malfunction; overheating.	Check cookware compatibility and placement. If error persists, unplug and allow to cool for 10 minutes before restarting. If the issue continues, contact customer support.
Food is not cooking evenly.	Cookware base is warped or too small; incorrect temperature setting.	Use cookware with a flat, thick base that matches the size of the cooking zone. Adjust temperature settings as needed.
Unit makes a humming or clicking noise.	Normal operation sound of the cooling fan or electromagnetic field.	This is normal. The cooling fan operates to prevent overheating.

7. SPECIFICATIONS

Feature	Detail
Model Number	ID1948
Brand	Salton
Color	Black
Material	Ceramic Glass, Glass, Metal, Tempered Glass
Heating Elements	1
Product Dimensions (L x W x H)	13"D x 11"W x 3"H
Wattage	1500 watts
Controls Type	Push Button
Voltage	120 Volts
Burner Type	Sealed
Item Weight	5 Pounds
UPC	061283114761

8. WARRANTY AND CUSTOMER SUPPORT

Salton is committed to providing reliable kitchen appliances. For specific warranty details, please refer to the warranty card included with your product or visit the official Salton website. Keep your purchase receipt as proof of purchase.

Customer Support:

If you have any questions, require technical assistance, or need to make a warranty claim, please contact Salton customer service through their official website or the contact information provided in your product packaging.

Online Resources: For additional information, product registration, and FAQs, please visit the Salton Brand Store on Amazon.