

Royal Catering RCIK-3500GP

Royal Catering RCIK-3500GP Professional Induction Cooktop

Instruction Manual

1. INTRODUCTION

Thank you for choosing the Royal Catering RCIK-3500GP Professional Induction Cooktop. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions carefully before use and keep them for future reference.

The RCIK-3500GP is a powerful and versatile induction cooktop designed for professional and private use. Its induction technology ensures fast, safe, and energy-efficient cooking by directly heating compatible cookware while the cooktop surface remains cool to the touch.

2. SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Ensure the power supply matches the voltage specified on the appliance rating label.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children and individuals with reduced physical, sensory, or mental capabilities.
- Always place the cooktop on a stable, heat-resistant, and level surface.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way. Contact qualified service personnel.
- Ensure adequate ventilation around the appliance. Do not block air vents.
- Use only induction-compatible cookware with a flat bottom and a diameter between 12 cm and 28 cm.
- Do not place metallic objects such as knives, forks, spoons, or lids on the induction surface, as they can become hot.
- After use, the cooktop surface may retain residual heat. Exercise caution.
- Do not use abrasive cleaning agents or sharp objects to clean the cooktop surface.
- Individuals with pacemakers or similar medical devices should consult their doctor before using an induction

cooktop.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Royal Catering RCIK-3500GP Induction Cooktop.



Figure 1: Front view of the Royal Catering RCIK-3500GP Induction Cooktop, showing the vitroceramic cooking surface, digital display, and touch control panel.



Figure 2: Top view of the Royal Catering RCIK-3500GP Induction Cooktop, highlighting the cooking zone and the intuitive touch control interface.

Components:

1. **Vitroc ceramic Cooking Surface:** The main cooking area where induction-compatible cookware is placed.
2. **Control Panel:** Touch-sensitive buttons for power, temperature, timer, and lock functions.
3. **Digital Display:** Shows power level, temperature, or timer settings.
4. **Power Cord:** For connecting the appliance to an electrical outlet.
5. **Ventilation Openings:** Located on the sides and rear to ensure proper airflow and prevent overheating.

4. SETUP

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

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain the packaging for future transport or storage.
2. **Placement:** Place the cooktop on a flat, stable, and heat-resistant surface. Ensure there is at least 10 cm of clear space around all sides for proper ventilation. Do not place it near heat sources or flammable materials.
3. **Power Connection:** Insert the power plug into a grounded electrical outlet that matches the appliance's voltage requirements.



Figure 3: Rear view of the Royal Catering RCIK-3500GP Induction Cooktop, showing the power cord connection and ventilation grilles.

5. OPERATING INSTRUCTIONS

This section details how to operate your induction cooktop.

5.1 Compatible Cookware

The RCIK-3500GP requires induction-compatible cookware. This includes pots and pans made of cast iron, enameled iron, stainless steel with a magnetic bottom, or aluminum with an induction base. Cookware should have a flat bottom and a diameter between 12 cm and 28 cm. To check compatibility, place a magnet on the bottom of your cookware; if it sticks, it is compatible.

5.2 Basic Operation

1. **Power On:** Place compatible cookware with contents on the center of the cooking zone. Press the **ON/OFF** button. The display will light up.
2. **Select Function:** Press the **FUNCTION** button to switch between power (W) and temperature (°C) modes.
3. **Adjust Settings:** Use the **UP (▲)** and **DOWN (▼)** buttons to adjust the power level (500W to 3500W) or temperature (60°C to 240°C in 20°C steps).
4. **Timer Function:** Press the **TIMER** button. Use the **UP (▲)** and **DOWN (▼)** buttons to set the desired cooking time (0 to 180 minutes). The cooktop will automatically turn off when the timer expires.
5. **Lock Function:** Press the **LOCK** button to prevent accidental changes to settings during cooking. Press again to unlock.
6. **Power Off:** Press the **ON/OFF** button to turn off the cooktop. The display may show 'H' indicating residual heat.

6. MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your induction cooktop.

6.1 Cleaning

- Always unplug the appliance and allow it to cool completely before cleaning.
- Wipe the vitroceramic surface with a soft, damp cloth and mild detergent. For stubborn stains, use a specialized ceramic hob cleaner.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.
- Clean the stainless steel housing with a soft cloth.
- Ensure no water enters the ventilation openings.
- Dry all parts thoroughly before storing or reusing the appliance.

6.2 Storage

When not in use for extended periods, store the cooktop in a clean, dry place, away from direct sunlight and moisture. It is recommended to store it in its original packaging to protect it from dust and damage.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply.	Check if the plug is securely inserted and the power outlet is functional.
Cooktop turns on but does not heat.	Incompatible or no cookware.	Use induction-compatible cookware. Ensure it is centered on the cooking zone and has a diameter between 12-28 cm.
Display shows an error code (e.g., E0, E1).	Specific malfunction or overheating.	Refer to the specific error code in the full manual (if available) or contact customer support. Often, unplugging and replugging after a few minutes can resolve temporary errors. If 'E0' (no pot), place compatible cookware.
Cooktop automatically shuts off.	Overheating protection activated or timer expired.	Allow the unit to cool down. Check ventilation openings for blockages. If timer was set, this is normal operation.
Unusual noise during operation.	Normal fan operation or cookware vibration.	A slight humming sound from the cooling fan is normal. Some cookware may vibrate slightly. If the noise is excessive or unusual, discontinue use and contact support.

8. SPECIFICATIONS

Detailed technical specifications for the Royal Catering RCIK-3500GP Induction Cooktop.

Feature	Specification
Model	RCIK-3500GP
Materials	Stainless Steel, Vitroceramic
Power Range	500 W to 3500 W

Feature	Specification
Number of Power Levels	13
Temperature Range	60 °C to 240 °C
Temperature Adjustment Steps	20 °C
Timer	0 to 180 minutes
Heating Zone Diameter	25 cm
Compatible Cookware Diameter	12 cm to 28 cm
Load Capacity	30 kg
Overheat Protection	Yes
Dimensions (L x W x H)	32.5 x 43 x 10 cm
Weight	6.56 kg
Controls Type	Touch Sensitive
Burner Type	Induction
Heating Elements	1
Power Source	AC Adapter

9. WARRANTY AND SUPPORT

Royal Catering products are designed for durability and performance. For warranty information, please refer to the warranty card included with your purchase or visit the official Royal Catering website. For technical support, spare parts, or service inquiries, please contact your retailer or Royal Catering customer service directly. Ensure you have your model number (RCIK-3500GP) and proof of purchase available when contacting support.

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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