

Abangdun AJ1019

Abangdun Commercial Induction Cooktop

MODEL: AJ1019 (3500W/220V)

User Instruction Manual

1. Introduction

Thank you for choosing the Abangdun Commercial Induction Cooktop, Model AJ1019. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before use and retain it for future reference.

This commercial-grade induction cooktop is designed for fast and even heating, featuring a robust stainless steel construction and advanced induction technology. It operates at 3500W with a 220V power supply, making it suitable for various commercial and heavy-duty kitchen applications.

2. Important Safeguards

To reduce the risk of fire, electric shock, injury to persons, or damage to the appliance, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before operating 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.
- 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.
- Ensure adequate ventilation around the unit during operation.
- The black plate is hot after cooking; do not touch with your hand immediately.

3. Product Overview

The Abangdun Commercial Induction Cooktop features a durable stainless steel housing and a Schott CERAN crystal plate. The control panel includes a digital display, timer, temperature, and power controls for precise cooking.



Figure 1: Front view of the Abangdun Commercial Induction Cooktop, showing the control panel and cooking surface.

Key Features:

- **Fast and Safe Cooking:** Max 3500W (240V/15A) with upgraded technology for full power heating and low power warming. Heats faster than conventional electric burners. Includes overheating protection and automatic shut-off if cookware is removed.
- **Unique Structure:** Glass panel positioned 2mm below the stainless steel housing to support heavy cookware and prevent cracking from excessive pressure.
- **Actual Heat Generating Area:** 11-inch Schott ceramic glass surface with a 9.25-inch diameter heating coil for a large effective heating area.
- **Durable & Easy to Clean:** Thickened stainless steel construction and large cylindrical legs ensure durability. Equipped with two fans and back air ducts for quick heat dissipation. The smooth glass cooktop is easy to clean with a damp towel.

4. Specifications

Product Information	
Voltage	220~240V/60Hz
Power Range	400W~3500W
Size	15.8x12.6x3.4 in
Temperature Range	176~464°F
Weight-bearing	158LB

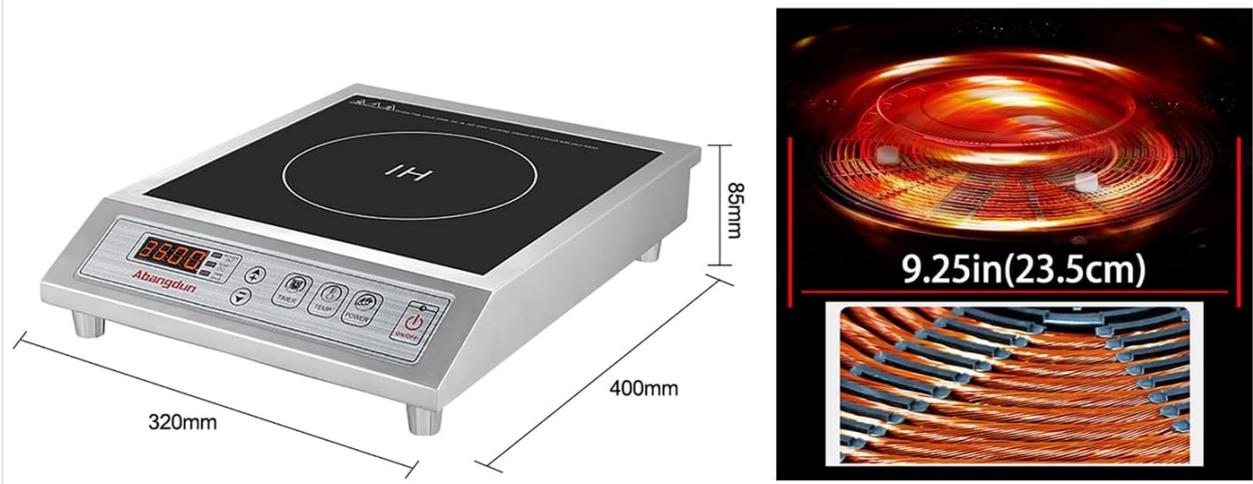


Figure 2: Product information table and dimensions of the cooktop.

Specification	Detail
Model Number	AJ1019
Voltage	220-240V / 60Hz
Wattage	3500W
Power Range	400W - 3500W (1-17 power levels)
Temperature Range	176°F (80°C) - 464°F (240°C)
Product Dimensions	16"D x 13"W x 3"H (Approx. 400mm x 320mm x 85mm)
Item Weight	10.56 lbs (4.8 kg)
Material	Stainless Steel housing, Schott CERAN Crystal Plate
Controls Type	Button Control with 4 Big Digital Display
Burner Type	Induction
Included Components	1 x Digital Control Panel, 1 x Power Cord
Power Source	Induction

5. Setup and Installation

5.1 Placement

- Place the induction cooktop on a stable, level, and heat-resistant surface.
- Ensure there is adequate space around the unit for proper ventilation. Do not block the air vents located on the back and bottom of the appliance.
- Keep the unit away from water sources and direct heat.

5.2 Power Connection

The Abangdun Commercial Induction Cooktop requires a 220-240V power supply. The included power cord is designed for a NEMA EL-610 outlet (15A 250V, Single-phase).



Figure 3: NEMA EL-610 power plug configuration (15A 250V, Single-phase).

- Verify that your electrical outlet matches the specifications of the cooktop (220-240V, 15A, NEMA EL-610).
- Plug the power cord securely into a grounded electrical outlet.
- Do not use extension cords or adapters unless absolutely necessary and ensure they are rated for the appliance's power requirements.

6. Operating Instructions

6.1 Powering On/Off

- Ensure the cooktop is plugged in and a compatible pot is placed on the cooking surface.
- Press the **ON/OFF** button to turn on the appliance. The digital display will illuminate.
- To turn off, press the **ON/OFF** button again.

6.2 Adjusting Power and Temperature

- After powering on, the unit will typically default to a specific power setting.
- Use the **POWER** button to cycle through power levels or the **TEMP** button to cycle through temperature settings.
- Use the **+** and **-** buttons to increase or decrease the selected power or temperature level. The cooktop offers 1 to 17 power levels and a temperature range of 176°F (80°C) to 464°F (240°C).

6.3 Timer Function

- Press the **TIMER** button to activate the timer function.
- Use the **+** and **-** buttons to set the desired cooking time.
- Once the timer expires, the cooktop will automatically turn off.

3500W COMMERCIAL INDUCTION COOKER

- Stainless Steel Housing
- Waterproof-IPX4
- Anti-corrosion



Figure 4: The induction cooktop in operation with a wok, demonstrating its use for various cooking tasks.

7. Cookware Compatibility

Induction cooktops require specific types of cookware. For optimal performance, use pots and pans made of ferromagnetic materials.

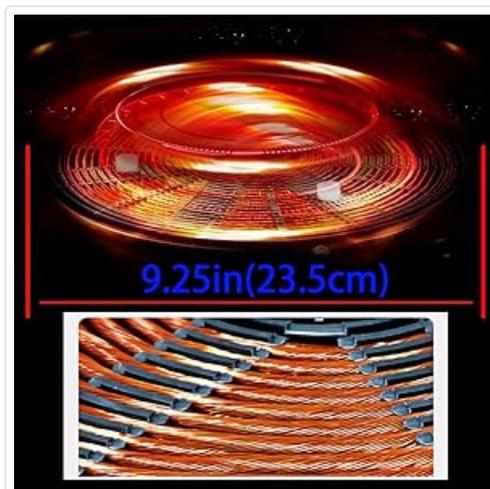


Figure 5: Visual guide for compatible and incompatible cookware types.

7.1 Compatible Cookware:

- **Cast Iron:** Including cast iron pots and pans.
- **Stainless Steel:** Ensure the base is magnetic.
- **Enameled Cast Iron:** Such as Dutch ovens.
- **Concave Base:** Woks with a flat, magnetic base suitable for induction.

7.2 Incompatible Cookware:

The following materials are generally not suitable for induction cooking:

- Aluminum
- Ceramic
- Copper
- Glass

To test if your cookware is compatible, hold a magnet to the bottom of the pot or pan. If the magnet sticks firmly, the cookware is suitable for induction.

8. Maintenance and Cleaning

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

8.1 Cleaning the Cooktop Surface

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the Schott CERAN glass surface with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.
- Since there are no open flames or heating elements, food will not burn onto the glass cooktop, making cleaning easier.

8.2 Cleaning the Stainless Steel Housing

- Wipe the stainless steel housing with a soft, damp cloth. For best results, use a stainless steel cleaner.
- Avoid getting water into the internal components or air vents.

8.3 Ventilation and Cooling

The cooktop is equipped with two fans and back air ducts for efficient heat dissipation. Ensure these vents remain clear and unobstructed during and after use.



Figure 6: Bottom view of the cooktop, highlighting the dual cooling fans for effective heat dissipation.

9. Troubleshooting

If you encounter issues with your induction cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Power cord not properly plugged in; Circuit breaker tripped.	Check power connection; Ensure outlet is functional; Reset circuit breaker.

Problem	Possible Cause	Solution
Cooktop turns off during operation.	Overheating protection activated; Cookware removed from surface; Timer expired.	Allow unit to cool; Ensure cookware is on the surface; Check timer settings.
Error Code 'E1' displayed.	Incompatible cookware (e.g., aluminum, ceramic, copper, glass).	Replace with induction-compatible cookware (magnetic base).
Uneven heating or low power at lower settings.	This model is designed for uniform heating across all power levels, unlike some other brands that use pulse heating. If issues persist, contact support.	Ensure cookware is flat and centered. If problem persists, contact customer support.
Power switch trips frequently.	Voltage fluctuations; Incompatible cookware material causing stress on internal components.	Ensure stable voltage supply. Use only recommended cookware. If issues persist, consult a qualified electrician or contact customer support.

If the problem persists after attempting these solutions, please contact Abangdun customer support.

10. Warranty and Customer Support

The Abangdun Commercial Induction Cooktop typically comes with a manufacturer's warranty. Specific warranty terms and conditions, including duration and coverage, are usually provided with your product documentation at the time of purchase. Please refer to these documents for detailed information.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Abangdun customer support through the retailer where the product was purchased or visit the official Abangdun website for contact information.

Please have your model number (AJ1019) and purchase date available when contacting support.